Ingredients\n

Blackeye or Field Peas

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Instructions\n\

Wash peas. Then blanch snow peas in boiling water for 1 minute, blanch sugar-snap peas for 1 1/2 minutes in boiling water and blanch shelled peas for 2 minutes in boiling water. \n

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Once the time is up, immediately immersing the peas in an ice bath until cool.\n

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Place the peas on screens or trays in the dehydrator or oven.\n

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Set the temperature to 125 degrees Fahrenheit, or the lowest setting your oven allows, and dehydrate for 5 to 13 hours until the peas crisp and become brittle.\n

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In an oven, it is necessary to stir the peas several times during drying to prevent uneven drying. \n

Shelling peas become wrinkly and hardened when completely dried. When firm pressure is applied to the peas, they should crumble. \n

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Store in airtight glass canning jars.\n

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