<dryingMethod>What You Need

Celery

Dehydrator or oven

Large pot

Water

Stove

Storage jar

How to Prepare Celery for Dehydrating

Bring a large pot of water to a boil.

While it is heating, wash the celery. Cut off the whitish bottom ends and the leafy top ends. Save the ends and leaves for soup stock by freezing them. If you keep adding them to a container in the freezer, you will never have to buy celery just to make stock.

Cut the celery stalks into thirds. Dump them into the boiling water, and leave for 1 minute. Drain them, and immediately run them under cold water or immerse in ice water to stop the residual heat from continuing to cook the celery.

Slice the blanched celery into 1/2-inch-thick crescents. At this point, you can stop and store the blanched, sliced celery in the refrigerator for up to 24 hours before proceeding with the dehydration.

Dehydrator Method

Arrange the celery pieces on the trays of a dehydrator, leaving 1/4-inch space on all sides between the pieces. If you are using an oven rather than a dehydrator, arrange the pieces on a screen placed over a baking rack.

Dry at 135 F until the celery is crispy-dry. This usually takes 6 to 8 hours.

Oven Method

If you are using an oven that doesn't have a temperature setting below 150 F (many don't), set it to the lowest heat, and prop the oven door open with a dish towel or wooden spoon. Note that this wastes a lot of energy. If you are planning to dry a lot of food, a dehydrator is a worthwhile investment both financially and environmentally.

When the celery is crispy-dry (usually takes 6 to 8 hours), remove the trays or baking sheet(s), and let them cool at room temperature for 10 minutes.

Storage

Transfer the dried celery to glass jars, and screw on the lids.

Label the jars with the contents and the date that you dehydrated the celery.

Store away from direct light or heat.</dryingMethod>