Ingredients\n

Celery\n

Dehydrator or oven\n

Large pot\n

Water\n

Stove\n

Storage jar\n

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Wash the celery. Cut off the whitish bottom ends and leafy tops.\n

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Cut the celery stalks into thirds. Blanch them in 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. \n

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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. \n

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

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Remove the trays or baking sheets and let them cool at room temperature for 10 minutes. \n

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

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