Ingredients\n

Large New Irish Potatoes\n

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Instructions\n

Wash potatoes and cut out any blemishes. Peeling potatoes is up to you.\n

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Slice potatoes to about 1/8 inch or 2.5 mm thick. Try to keep the thickness consistent. \n

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Whether you shred or slice potatoes, place them in a bowl of water right away to prevent oxidation. Potatoes will start to turn brown very quickly! It only took about 60 to 90 seconds for these potato slices to turn brown. \n

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You must blanch potatoes before you dehydrate.\n

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Blanch the potatoes by bringing a large pot of water to boil. Add potato slices or shredded potatoes to the water and resume boiling until slices are fork tender, about 4-6 minutes.\n

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Do not skip blanching or else potatoes will turn grey to black and no one will want to eat them.\n

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Strain potatoes or scoop out with a big slotted spoon. \n

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Lay slices out on dehydrator screen so they are not overlapping. \n

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Shredded potatoes can overlap. \n

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Place in dehydrator and dry at 135° F/60° C for 8 to 10 hours. If you do a mix of shredded and sliced, be aware that the shreds may take a little less time than the slices and you may need to rotate trays or remove some before the others are completely dry. \n

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Potatoes will be translucent and crisp throughout – just like the potatoes in a box of scalloped potatoes. \n

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Allow to cool and store in a large container where they will not be crushed. \n

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