<dryingMethod>HOW TO DEHYDRATE POTATOES

Step 1

Wash potatoes and cut out any blemishes. Whether or not you peel potatoes is totally up to you. Sometimes I do, sometimes I don’t as you’ll see in the various photos.

Step 2

Slice potatoes to about 1/8 inch or 2.5 mm thick. I used the food processor, but a mandolin or sharp knife also work. Just try to keep the thickness consistent.

If you want, you can also make shredded dehydrated potatoes. Use the coarse shredding side of your grater.

Step 3

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.

STEP 4

BLANCH POTATOES BEFORE DEHYDRATING – SUPER IMPORTANT!!

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. Fork tender means you can insert a fork easily without the potato crumbling.

Do NOT skip this step. Seriously, the results are not pretty. Potatoes that are not blanched will turn a very unappealing grey to black colour as they dehydrate. They are not dangerous to eat – but no one will want to eat them.

Did I mention you need to blanch your potatoes before dehydrating?!

Step 5

Strain potatoes or scoop out with a big slotted spoon.

Step 6

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

Shredded potatoes can overlap.

Step 7

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.

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

Unless of course, you leave the peel, then they look like homemade goodness and no boxed product could compare.

Step 8

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

HOW TO USE DEHYDRATED POTATOES

For hashbrowns, soak the shredded potatoes in water for 15 minutes, drain and pan fry.

For dried potato slices, either use them dry in casseroles, potato au gratin or scalloped potato recipes. You can also pan fry them after re-hydrating them by soaking in water for 15 minutes or so. </dryingMethod>