Ingredients\n

Large Onions\n

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Instructions\n

Steps for Making Dehydrated Onions

Any onion can be dehydrated, including red, white, and yellow. If you are cutting by hand, you may wish to wear gloves and eye protection to shield yourself from the pungent onion fragrance.\n

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Remove the onion skins, trim the ends, and slice into even sized pieces. I like to cut the onions in half, and then slice each half into 1/4-inch pieces. Sometimes, I use my food processor’s slicing blade to speed up the process.\n

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The onions can be in any shape, as long as they are all about the same size, so they will dry evenly. You can cut the onions into rings, chunks, or whatever is easiest. Just try to keep the pieces large enough so they don’t fall through the screens of your dehydrator.\n

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Separate the onion segments and spread them out evenly on your dehydrator tray. The onion pieces can touch, but try not to overlap them, or they may not dehydrate evenly.\n

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Dehydrate at 125˚F until completely dry, about 3 to 9 hours depending upon the size of your pieces and moisture content of your onions. It’s ok to stop the dehydrator and start it up again the next day. Follow the instructions for your dehydrator.\n

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Rotate your trays so the onions dry evenly. The dehydrated onions should be crisp and snap when your break them.\n

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Let the onions cool after dehydrating, crush them into onion flakes with your hands or a mallet, and then package into airtight glass containers.\n

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