<dryingMethod>

1. Pick and wash rhubarb stalks. Choose fresh, good quality rhubarb stalks that aren’t woody.

2. Chop rhubarb into even, 1/4 to 1/2 inch pieces (1 to 2 cm).

3. Spread in a single layer on mesh dehydrator trays.

4. Dry at 135°F (57°C) for 8 to 12 hours depending on your dehydrator, rhubarb and humidity levels.

5. Rhubarb will feel dry and crisp with no moisture inside when broken open. Err on the side of over-drying if in doubt.

6. Turn dehydrator off and let rhubarb sit overnight before storing in a well sealed container in a dark, dry space for up to 1 year. Dried rhubarb will be safe to eat beyond one year, but the color will change over time. To preserve color for longer, blanch rhubarb for 2 minutes before drying.

</dryingMethod>