Ingredients\n

Large Rhubarb\n

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Instructions\n

Pick and wash rhubarb stalks. Choose fresh, good quality rhubarb stalks that are not woody.\n

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

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Spread in a single layer on mesh dehydrator trays.\n

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

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Rhubarb will feel dry and crisp with no moisture inside when broken open.\n

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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.\n