

Cheese Sauce

1 #10 Can made 3 medium trays of Cheese Sauce*

[John in Bibs': Cheese Sauce Freeze Dried and Reconstituted Ep242](#)

Ingredients:

#10 Can of Cheese Sauce (I used Best Choice with Cheese Sauce with Jalapeno)



Directions:

1. Using a food scale, put your lined tray onto the scale, and zero it.
2. Add no more than 2lbs 8 oz of cheese sauce per tray, spread evenly across the tray (add tray dividers if using)
3. Freeze, and then Freeze Dry.
4. I powdered in a Large ziploc bag with a rolling pin before packaging. I stored in 1, ½ Gallon Jar for me.
5. I vacuum sealed my Jar.
6. Store Appropriately (see Tips and Tricks for storage help)

Cycle Time: Varies

Rehydration: I reconstituted ¼ C of powder, with 3 Tbsp of hot top water with lots of stirring.



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray