

Copycat Gardetto's Rye Chips

This recipe makes 1 Medium size Freeze dryer tray*

Link to Video Here [Live Life Simple's: Copycat Gardetto's Rye Chips](#)

Ingredients:

Approx. 7 slices Rye Bread
½ Cup Worcestershire
Garlic Powder (to taste)
Onion Powder (to taste)
Salt or garlic salt (to taste)



Directions:

1. Thinly slice bread. Cut slices of bread into small chip sized pieces. It's helpful to fill up the tray with bread pieces as you go.
2. Add to mixing bowl and slowly add worcestershire sauce, coating chips evenly
3. Add pieces of bread to pre cut parchment lined freeze dryer pan (these can also be layered with additional sheets of parchment)
4. Cover trays with tray lids and pre freeze before freeze drying
5. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 22 hours

Rehydration: not recommended



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Cycle times & rehydration for reference only

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