

# Freeze Dried Drumsticks

This recipe will make as many trays as you choose to fill\*

[Live Life Simple's: Freeze Dried Astronaut 🍦 Ice Cream 🍦 HARVESTRIGHT FREEZE DRYER](#)

## Ingredients:

1 box of drumsticks  
(because of chocolate and nuts, these will be for short term storage only)

Freeze Drying Ice Cream requires you to work fast to keep the ice cream frozen



## Directions:

1. Cut Drumsticks in half.
2. Place cut side down on a pre froze tray,
3. Place back in Freezer and Freeze to make sure ice cream is completely frozen
4. Make sure your Freeze Dryer is below freezing before placing trays into the freeze dryer
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** My cycle time was about 22 hours

**Rehydration:** Not intended



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Simple.

[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

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