

# Ginger, Powdered

8 lbs of Ginger filled 4 small trays\*

[Live. Life. Simple's: Making Freeze Dried Ginger Powder and making Ginger Capsules](#)

## Ingredients:

Ginger Roots



## Directions:

1. Soak and then scrub your ginger roots to get them clean, you do not need to peel the ginger roots.
2. Break it apart, and then using a food process, process until you have as small as you can get it in your processor.
3. Line your trays with parchment
4. Spread ginger out evenly across your trays
5. You may pre freeze if you choose, but it is not necessary
6. Freeze Dry
7. Powder in a food processor
8. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** 31 hours (not pre frozen)

**Rehydration:** Not Intended You can use to cook with, or to put into capsules



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

Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 5 Cups/Tray