

# Homemade Onion Powder

This will make as many trays as you have onions to fill\*

[Nessa's Nook: Making Freeze Dried Onions into Onion Powder](#)

## Ingredients:

White or yellow onions

I put 4 onions per tray on large trays. Filling all 5 trays.

This made more onions than I needed for powder.



## Directions:

1. Prepare the onions to be freeze dried, by removing the dry skins, and cutting into halves
2. Spread on a lined tray, and freeze until solid.
3. Freeze Dry
4. Using a food processor, powder the onions
5. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** Varies

**Rehydration:** Not intended



Live.  
Life.  
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