

# Mango Sweet Potato Baby Food

Recipe 1 Medium Freeze Dryer tray of Baby Food\*

[Retired at 40's: FOOD SHORTAGE! Freeze Dried Baby Food RECIPE](#)

## Ingredients:

1 tbsp lemon juice  
2½ C cooked sweet potato  
5 C mango skinned and chopped or frozen chunks  
2½ C Cooked Quinoa  
You may need additional water to get the right texture



## Directions:

1. Add everything except Quinoa to a blender or food processor and puree into a consistent smooth puree.
2. Add Quinoa, may need to add additional water to get to the right texture.
3. Line tray with parchment
4. Pour baby food puree onto tray
5. Put in dividers (if you choose) Can also just powder trays worth, and then make as little or as much as you want.
6. Pre-Freeze before Freeze Drying
7. Store appropriately (See Tips and Tricks for storage help)

**Notes:** The dividers work very well for dividing into 40 ( or larger) equal sized portions. You may want to powder this before storing, or before rehydrating to make it easier to reconstitute. This also makes great snack bars.

**Cycle Time:** My cycle time in a large freeze dryer with a premier pump was 57 hours for 5 trays of baby food.

**Rehydration:** Consistency and texture will vary, add water slowly and blend if possible.



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[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