

Raw Sliced Potatoes

This made one large tray *

[Live Life Simple: Freeze Dried Potatoes // Mashed Potatoes, Potato Salad, Raw, Scalloped Potatoes](#)

Ingredients:

Potatoes

With Skin on or off,
slice with food
processor to keep thin
and evenly sliced



Directions:

1. Thinly slice potatoes in a food processor
2. Blanch sliced potatoes in boiling water for about 30 seconds
3. Rinse potatoes in ice water bath
4. Put into colander and let drip for a couple minutes
5. Line the tray with parchment and then spread out blanched potatoes
6. Pre-freeze
7. Freeze dry
8. Store appropriately. (See Tips & Tricks for storage help). NOTE: These are still raw.

Cycle Time: My Cycle time in a mixed load Large Freeze Dryer with a Premier Pump was 25 hours

Rehydration: Add water, let sit, add more water if needed. Then cook however you want to cook them, **These are still RAW**



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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray