

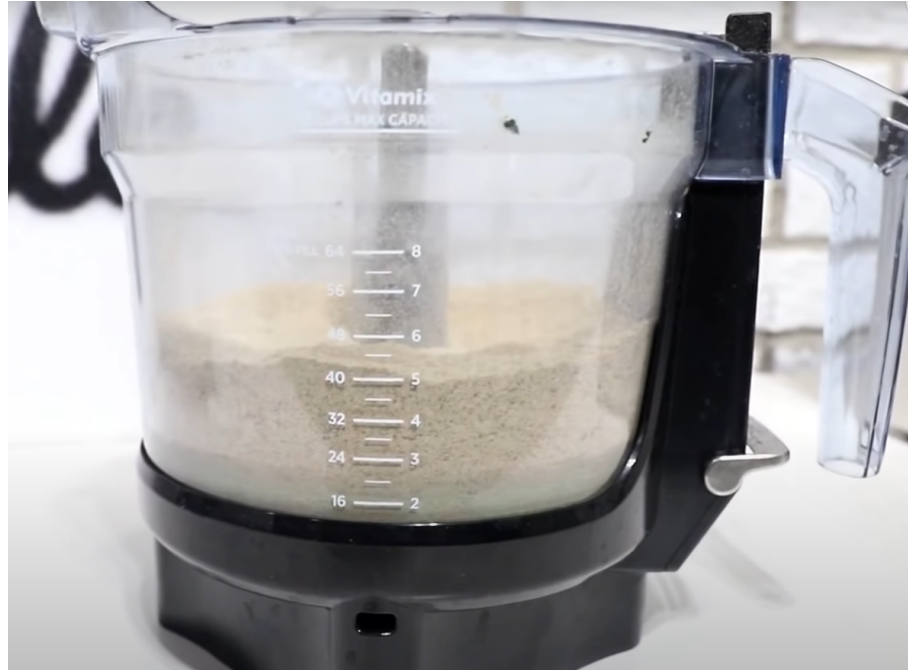
Vegetable Broth Powder

This recipe will fill all 5 large trays *

[Live Life Simple: Home Made Vegetable Broth Powder – Freeze Drying Recipes](#)

Ingredients:

2lbs sliced Carrots
2 bunches of Celery
1.5 lbs of Mushrooms
2 Onions
5-6 Large Cloves Garlic
Kale (stems cut off,
leave as leaf)
Any other spices or
seasonings you want to
add.



Directions:

1. You will want to prepare the vegetables by dicing or slicing, or using a salad shooter or food processor.
2. Line trays before putting veggies onto the tray.
3. Fill 1 tray with carrots
4. Fill 1 tray with celery
5. Fill 1 tray with mushrooms
6. Fill 1 tray with kale
7. For the final tray spread out 5-6 large cloves of garlic sliced or minced, 1 bunch of parsley, & 2 Onions sliced or diced
8. Pre-Freeze
9. Freeze Dry
10. Put all Freeze Dried Veggies through the food processor and make a fine powder. 5 trays of veggies made about 5 Cups of powder.
11. Store appropriately. (See Tips & Tricks for storage help)

Cycle Time: My cycle time was about 35 hours in a Large machine with a premier pump and all 5 trays with different veggies.

Rehydration: 1 Tbsp per 1 Cup of Boiling Water for vegetable broth.



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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