

# Vegetable Scraps Broth or Bouillion

This recipe will fill as many trays as you have scraps to fill\*

[Live. Life. Simple: Vegetable Scraps Will Not Go To Waste!](#)

## Ingredients:

Tops, ends, skins from vegetables prepared for other dishes



## Directions:

1. Wash and chop, or puree with a little bit of water
2. Spread scraps across parchment or silicone lined trays, or spread Vegetable paste made in the food processor across trays
3. Add dividers to vegetable paste if desired
4. Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** about 24 hours

**Rehydration:** add to dishes you are cooking, or make a broth with water as weak or strong as you want to make it



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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