

# DEHYDRATED POTATOES

Prep: 15 mins

Dehydrate: 6 hrs

## Ingredients:

1 bag of potatoes

1 tsp salt and pepper, to taste (optional)

## Directions:

Wash potatoes well. Peel if desired.

Dice into 1cm cubes or slice crosswise 0.3cm thick slices for chips.

Important pre-treatment step to avoid discoloration:

Steam potatoes for 4-6 minutes. Then rinse in cool water.

Place potatoes in a single layer on an Excalibur Dehydrator tray.

If making chips, season with salt and pepper if desired.

Dry at 51.6°C for 6-10 hours or until dry.

Recipe sourced from Excalibur Dehydrators USA



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