

Celery Powder by Imperfectly Happy Homesteading

Celery Powder - Ingredients & Tools Needed

This is fairly straight forward. You only really need 3 things - a good dehydrator, a few bunches of celery (leaves too!), means to powder your dehydrated celery and a jar or jars to store it in.

- 2 - 3 bunches of celery (homegrown and/or organic is always best)
1 bunch will typically make about 2 oz of celery powder.
- Dehydrator ([this is the one I use](#))
- Spice grinder, blender, [mini food processor](#) (what I used) or mortar and pestle
- Canning or [Spice Jar](#) with tight lid to keep out moisture

Celery Powder - Simple Directions

1. Thoroughly wash and dry your celery.
2. Crop celery into even slices - you want them to be as uniform as possible so they are all done about the same time. I pull the leaves off and save those too - lots of flavor there! But I do not use the ends of the celery where it is nearly white.
3. Arrange your celery slices in a single layer on your dehydrator trays.
4. Set your dehydrator to vegetables or 135 degrees F
5. They'll need about 8 - 9 hours to fully dehydrate and they are going to shrink a lot.
6. You'll know they are ready when they celery powders so try crushing one under a spoon to see if they're ready.
7. I grind about a handful at a time for best results. Make sure you do not open the lid to whatever you're using to grind until the powder settles - you don't want to breathe that stuff in.
8. Store in your jar/s and keep in a cool dry cabinet for best results.
9. Try mixing with other herbs and spices for your own special blend.