

Blanching and Drying Times for Selected Vegetables

Vegetable	Blanching		Drying time (hrs)*
	Method	Time (mins)	
Beets	cook before drying		3 ¹ / ₂ –5
Carrots	steam	3–3 ¹ / ₂	3 ¹ / ₂ –5
	water	3 ¹ / ₂	
Corn	not necessary		6–8
Garlic	not necessary		6–8
Horseradish	not necessary		4–10
Mushrooms	not necessary		8–10
Okra	not necessary		8–10
Onions	not necessary		3–6
Parsley	not necessary		1–2
Peas	steam	3	8–10
	water	2	
Peppers	not necessary		2 ¹ / ₂ –5
Potatoes	steam	6–8	8–12
	water	5–6	
Pumpkin	steam	2 ¹ / ₂ –3	10–16
	water	1	

* Dried vegetables should be brittle or crisp.



COMMON SENSE HOMESTEADING

Using sound judgment to be more self-reliant