How To Dehydrate & Store Potatoes

For many folks potatoes are their main carbohydrate source. With rising food prices and shortages, it can be a good idea to store staple foods such as potatoes when prices are low, or when you have grown your own.

Probably the best way to prepare potatoes for long-term storage, is dehydrating. If you are new to dehydrating potatoes for storage, but you'd like to give it a shot, head over to Hickery Holler Farm and check out their excellent tutorial, complete with loads of photos and tips.

How To Dehydrate Potatoes

TIP: At the end of the dehydrating process, if you put the dried potato slices through a blender, you will fit around 70% more potato in each jar.

(Photo from: Hickery Holler Farm)