

To be sure vegetables are uniformly dried, cure them for a week or two. Place vegetables in a large container in a hot and dry, airy, well-screened room. Stir once or twice a day. Pack in glass jars with lids. Store in a cool, dry, dark place. Before using, soak dried vegetables for several hours, then simmer just until they are tender. Some can be eaten, as is, for snacks or salad toppings. If stored properly, they will still be usable after a year.