



*“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”*

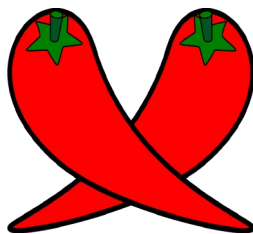
## HOW TO AIR DRY PEPPERS INDOORS

If you want to be energy efficient in drying peppers, consider air drying them indoors. It takes longer to air dry peppers than to dry them in an electric dehydrator, but it’s also a less expensive method. All you need is some string and a well-ventilated room.

To air dry peppers, use a knife to cut a slit in the pepper stem, or as close to the pepper stem as possible. Next, use a large needle to thread either heavy thread or thin string through the stems. Once all the peppers have been strung, hang the string of peppers in a well-ventilated room. The air circulation is important because high humidity can cause the peppers to spoil before they are dried. It can take as long as four weeks to air dry peppers.

The peppers are dry when they are brittle. Your dried peppers should be stored in moisture proof packaging in a cool, dark, dry place. The dried peppers can be stored for several months.

Dried peppers have many uses. To use them, for example in a casserole, simply rehydrate them by soaking them in water. Dried peppers can be used to add color to entrees. You can also use them for seasoning various dishes. They can be crumbled or turned into a powder using your blender.



To learn more about drying peppers and other home preserved foods, contact the UCCE Master Food Preserver Program of Solano County, *Advice to Preserve by... Ask Us!*

This information was adapted from *“Peppers: Safe Methods to Store, Preserve and Enjoy”* UC ANR Publication #8004

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