

»How To Dry Rosemary (2019) Four Different Ways«

»How To Dry Rosemary (2019) Four Different Ways«

As a mode of improving on the shelf life of vegetables, preservation is done using simple technologies for continuous supply.

During processing of rosemary, harvest from well established mother plant and when harvesting, select new shoots, cut all branches at same length of 8 inches long using sharp pruners and avoid using branches that have got flowers.

Rosemary processing

Dry rosemary by binding them together and hung them upside down in a dry place or dry by pouring off leaves from stem and spread them evenly on a plate and place them under sun for a week or more.

Similarly, for oven method, place branches on baking sheet spaced evenly and not over lapping and set temperatures to 115 or 175 degrees Fahrenheit and bake for 2 hours. Check branches every 20 minutes of baking and for food dehydrator, place stems on drying trays and set temperature at 120 degrees Fahrenheit for 4 hours.

Finally, remove leaves from stems and store in containers.