



COOK'S[®]
COMPANION

Dehydrator Herb Screen

for Turbo and Basic Food Dehydrator Models



Thank you for purchasing your Dehydrator Herb Screens for your Food Dehydrator. These must-have trays will help you get the most out of your dehydrator and allow you to dehydrate smaller items such as dill weed, rosemary and thyme.



Square screen fits EZ-Store Turbo Dehydrator

Instructions:

1. Place the herb screen inside the standard drying trays that come with your dehydrator.
2. Place your herbs or smaller fruits and vegetables directly on top of the screen.
3. Dehydrate according to the instructions in your dehydrator manual.
4. Store in an airtight container or use immediately.



Cleaning and care:

Herb screens are dishwasher safe (top rack only). Do not heat dry. However, we recommend that you hand wash them with mild, soapy water for maximum longevity.



Herb Drying Tips

Precise dehydrating times can vary greatly, depending on the type of herbs used, their size and quality, and the quantities placed on the trays. Keep your own notes on the types of foods you dehydrate and what works best for you. You'll be a dehydrating pro before you know it!

Basil

Preparations: Remove leaves from thick stems. Small leaf clusters can be left on thin stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should be brittle and crumble easily.

Tip: Store dried basil leaves whole for the most flavor. Crumble just before use.

Dill

Preparations: Remove long course stems from the sprigs

Drying: Place on herb screen drying trays without overlapping to ensure even drying. Dry at 100°F (40°C).

Doneness test: Sprigs will be dry and crisp, with no moisture evident.

Tip: Store dried dill sprigs whole for the most flavor. Crumble just before use.



Lavendar

Preparations: Cut thick stems so that they easily fit on the dehydrator trays.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: The flower and stems will be dry and crisp. The stems break easily when bent.

Tip: When you cut fresh lavender, the flowers will be formed but not open. When using them for cooking, remove the stems before storing.

Mint

Preparations: Pluck large leaves from the stems. Small leaf clusters can be left on thin stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Be careful not to remove mint leaves too early. Leaves should be very brittle and crumble easily.

Tip: Store dried mint leaves whole for the most flavor. Crumble just before use.

Oregano and Marjoram

Preparations: Remove leaves from the stems. Small leaf clusters can be left on thin stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should be brittle and crumble easily.

Tip: For best flavor, cut oregano and marjoram when leaves are fully formed but without flower buds. Store whole leaves and crumble just before using for the most flavor.

Parsley

Preparations: Cut long, coarse stems from leaves.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should be very brittle and crumble easily. Stems should break when bent.

Tip: Strip the dry leaves from the stems before storing just in case there is any unwanted moisture that could spoil the leaves. Stems can be frozen and later added to flavor stocks. Store dried parsley leaves whole for the most flavor. Crumble just before use.

Rosemary

Preparations: Trim off thick, woody stems below the line of the leaves. Do not remove the leaves from the stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should break away from the stem easily and the rosemary will be brittle.

Tip: Strip the rosemary from the stems before storing just in case there is any unwanted moisture that could spoil the leaves. Stems can be frozen and later added to flavor stocks.

Sage

Preparations: Remove leaves from the stems. Small leaf clusters can be left on thin stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should be very brittle and crumble easily.

Tip: Store dried sage leaves whole for the most flavor. Crumble just before use.



Savory

Preparations: Trim off thick ends of the stems.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves should be brittle and crumble easily. Stems will snap easily when bent.

Tip: Strip the dry leaves from the stems before storing just in case there is any unwanted moisture that could spoil the leaves. Stems can be frozen and later added to flavor stocks.

Tarragon

Preparations: Trim off thick ends stems.

Drying: Place on herb screen drying trays taking care not to overlap. Dry at 100°F (40°C).

Doneness test: Leaves will be brittle and crumble easily. The stems will snap easily when bent.

Tip: Strip the tarragon from the stems before storing just in case there is any unwanted moisture that could spoil the leaves. Stems can be frozen and later added to flavor stocks. Store dried tarragon leaves whole for the most flavor. Crumble just before use.

Thyme

Preparations: Trim off thick, woody stems below the leaves.

Drying: Place on herb screen drying trays. Dry at 100°F (40°C).

Doneness test: Leaves will be brittle and crumble easily. The stems will snap easily.

Tip: Strip the thyme from the stems before storing just in case there is any unwanted moisture that could spoil the leaves. Stems can be frozen and later added to flavor stocks.

Must-Have Herb Recipes

Herbes de Provence

Store bought Herbes de Provence can be expensive, but it is easy to prepare your own mixture. The combinations can vary, but thyme and savory are generally used; rosemary is included for lamb preparations. Lavender adds a pleasantly pungent aroma. Mix or grind and store in an airtight container for future use. Yields about 1/3 cup.

3 tablespoons dried thyme
2 tablespoons dried savory
1 tablespoon dried oregano

3 teaspoons dried rosemary
2 teaspoons dried marjoram
1 tablespoon dried lavender flowers (optional)

Poultry Seasoning

This is a simple, classic recipe that is great on anything that flies! Mix or grind and store in an airtight container for future use. Yields about 1/4 cup.

5 teaspoons dried sage
3 teaspoons dried marjoram
1 teaspoons nutmeg (optional)

4 teaspoons dried thyme
2 teaspoons dried rosemary
1 teaspoons ground black pepper

Mama's Italian Seasoning

Use this simple seasoning to spice up any Italian dish. Mama will approve. Mix or grind and store in an airtight container for future use. Yields about 1/4 cup.

1/4 cup dried oregano leaves
1/4 cup dried basil leaves
2 tablespoons dried rosemary leaves,
(ground down to 1 teaspoon)

1/4 cup dried thyme leaves
1 tablespoons garlic powder
2 teaspoons onion salt

One-Year Limited Warranty

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2. Request an Return Authorization at 1-888-722-6761. You will be issued a Return Authorization Number (RA#) along with return instructions.
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