Eggplant

Canning:
The National Center for Home Food Preservation does not recommend canning eggplant.
For more information, visit: [https://nchfp.uga.edu](https://nchfp.uga.edu)

Freezing

**Process: Water Blanch**
- Harvest before seeds become mature
- Wash, peel and slice 1/3 inch thick
- Boil in 1-gallon water and 1/2 cup lemon juice for 4 minutes
- Cool in cold water
- Drain
- Pack leaving 1/2 inch headspace
- Seal and freeze

Drying

**Process: Dehydrator**
- Wash, peel and cut into 1/4 inch slices
- Steam for 3 1/2 minutes
  - Alternatively, may boil in water for 3 minutes
- Rinse in cold water
- Set dehydrator to 140 degrees F
- Arrange slices in single layer on drying rack
  - Season with salt, garlic, onion and paprika powder before dehydrating for added flavor.
- Rotate slices and racks during drying process
- Dry 12-14 hours

Tips/Tricks:
Thaw eggplant slices for frying, soups, sauces and dips.