



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

Celery

In season:



Year Round

**Preserve it
to enjoy year
round!**

Canning

The National Center for Home Food Preservation does not recommend canning celery.



Freezing

Process: Water Blanch

- Select crisp, tender stalks, free from coarse strings
- Wash
- Trim and cut stalks into 1 inch strips
- Boil in water 3 minutes
- Cool in cold water
- Drain
- Pack leaving no headspace
- Seal and freeze
 - » Frozen celery is suitable only for cooked dishes

Drying

Process: Dehydrator

- Wash celery
- Trim and cut stalks into 1/2 inch strips
- Place in boiling water or steam for 2 minutes
- Set dehydrator to 140 degrees F
- Arrange strips in single layer on drying racks
- Dry 10-16 hours, depending on size of strips
 - » Grind up your dehydrated celery into a powder and use for soups and stews.



Tips/Tricks:

To rehydrate, add 3 parts water to 1 part celery. Soak for 20 minutes. Dehydrated celery can be used in soups, casseroles, stews, or as a seasoning!

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: extension.sdstate.edu/food/preservation

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