How to Dehydrate Potatoes To Make Your Own Potato Granules/Flakes

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I have gotten tons of inquiries from readers asking how to dehydrate potatoes to make your own potato granules (or flakes, whatever you want to call them; I call them granules because that is what they are) so for those of you who got excited about my earlier post on how to make homemade instant mashed potatoes from your own potato granules, this is for you. Why would you dehydrate and powder potatoes? A few examples include:

- Long term storage
- Save ’em before they go bad scenarios
- To thicken sauces, soups and gravies without using cornstarch
- To make homemade instant mashed potatoes and avoid the chemicals
- For potato bread or potato pancakes
- Camping and backpacking and more!

For now, let’s just say you are here because you just want to know how. You are in the right place! If you are on our homepage, click Read More below for all the details.

Let’s start with the two most frequently asked questions and get them out of the way. Then I will give you the steps and a few more FAQs.

Yes, you need to peel or blanch before you dehydrate potatoes for granules. Why? Most importantly, the peels have a potential for introducing unwanted microorganisms and may shorten the shelf life of the product or worse, they could make you sick. Better safe than sorry. Also, while it is true that there are a lot of nutrients in the peels, it is also true that they do not dehydrate or reconstitute at the same rate as the inner part of the potato causing an inconsistent result. This means they can wreck havoc on certain recipes. Best to shed the peels before you start and mitigate all these issues.

Does it matter which method you use? Nope. Do whichever you prefer. I typically peel the thick skinned potatoes (like Idaho) by hand (as shown in the photos below). This is because I just don’t think you can get thick skinned potatoes clean enough that the leftover potato water will not be dirty. So be mindful of just how clean you can get your potatoes. For thin skinned potatoes that are easily washed very clean (such as Reds or Yukon golds), I blanch and cook in the same step (which is how I wrote these instructions, but you can change that up, if you want). In my opinion, there is no sense bringing them to a boil twice, but that is up to you.

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Very simply stated, here are the main steps. If there are more details available in the FAQs below regarding a given step, I will place a red asterisk (*) at the end. Further down the page, you will also find our usual photo montage to visually show you the steps.

**If you are peeling** (I use this method for thick skinned potatoes & it is the method shown in the photos):

1. Thoroughly wash & peel potatoes.
2. Rinse well after peeling.
3. Cut into chunks as you would for mashed potatoes.
4. Place potato chunks in a large pot of water & bring to a vigorous boil.
5. Boil until fork tender and cooked through.
6. Remove from heat, drain. Be sure to save the potato water. You will need it later.
7. Place in a large mixing bowl or return to the pot (if it is beater safe).
8. Move to step 9 below.

**If you are blanching** (I use this method for thin skinned potatoes that I can get very clean):

1. Thoroughly wash potatoes.
2. Place whole potatoes in a large pot of water & bring to a vigorous boil.
3. Boil until a meat fork slips easily through one of the larger potatoes.
4. Remove from heat, drain. Be sure to save the potato water. You will need it later.
5. Immediately place potatoes into a prepared sink of icy water to stop the cooking process.
6. Remove the skins and any bad spots and cut into bite size chunks.
7. Place in a large mixing bowl or return to the pot (if it is beater safe).
8. Move to step 9 below.

Both Methods Continue Here …

9. DO NOT add any milk or butter as this may cause rancidity during storage. (You can add salt, but I don't. I prefer to wait and let the ultimate recipe dictate how much salt is needed.)
10. Mash with a portable hand mixer or manual "potato masher" adding only potato water to thin it out. You will want it thin, so be generous.*
11. Keep mashing & adding potato water a little at a time until it is spreadably smooth. Should be almost, but not quite runny. *
12. Spread thinly & evenly on parchment paper and dry in the dehydrator until crisp and pale like a tortilla chip. They should snap easily when you break them.*
13. Remove from the dehydrator and crumble into tiny chips. (You can use a baggy and a rolling pin for this, if you want.)
14. Run the tiny chips through a spice mill or coffee grinder until ground into a fine powder.
15. Pour the powder through a thin meshed sieve to remove any larger chunks and regrind them.
16. Pour the powder into a canning jar or your preferred storage container. For short term storage, a baggie or airtight plastic container will do. For long term storage, you can use mylar bags or vacuum seal in a canning jar (this is what I do) and/or use a 50cc oxygen absorber in jars up to a quart. Label and date.
17. Place in a cool, dark room for longest shelf life.*

Frequently Asked Questions (FAQs)

How thin is thin enough? Certainly too thin for mashed potatoes that you would want on your dinner plate but not so thin that it's runny. Actually, it is hard to get them too thin for this purpose. There should be no lumps or chunks and it should be about the consistency of pudding. You want it barely solid enough to hold up on a spoon and thin enough to spread thinly and evenly. So just when you think it is thin enough ... add another ounce or two of liquid. Better to have it too thin than not thin enough.

Can I mash them in a food processor? I suppose you could, but that is not something I have ever experimented with. I have no idea how well that would work. I use a portable hand mixer because I think it whips in some air and makes it nicely spreadable.

What if the dehydrated potatoes do not "snap" like a tortilla chip? That means you either did not get them thin enough or you did not dehydrate long enough (hopefully, the latter). Try putting them back in the dehydrator for a while; they may not be done yet. It is hard to over-dehydrate them. It will not hurt a thing to leave them in a little too long. If they still do not snap, you may have a problem. They are not likely to powder in the spice mill well, but you can try. Be careful though. Dehydrated potato lumps, chunks, and (what I call) "rocks" can burn up a perfectly good spice mill or coffee grinder in about a minute. Ask me how I know ;).

What is the shelf life of homemade dehydrated potatoes? It depends on how they are stored. As I mentioned above, I vacuum seal mine in canning jars. If I know I will not be using it soon, I may also use a 50cc oxygen absorber. I do not have a laboratory or any means by which to test this the way a commercial provider (like Thrive or Honeyville) does, but I have used mine up to a year later quite successfully. If stored in mylar bags with oxygen absorbers and kept in a cool, dark place, you can likely get up to two years, maybe even three. I just do not know. (That is my disclaimer. Use good judgment!)

I don't have a spice mill or coffee grinder. Can I use a food processor? Yes, but you may not get a fine enough powder to use for future homemade instant mashed potatoes. You can always use it for other purposes though. See my post on making homemade instant mashed potatoes for details.

I don't have a dehydrator. Is there another way? Sure, but I have never tried it. Folks have been dehydrating foods for thousands of years! However, you can set your oven to no more than 170F and use cookie sheets. Then just watch them very closely, maybe even prop the oven door open. You could also try solar dehydration, but I don't know much about that so I won't go into it. My advice: Save your pennies and get a dehydrator. I use and personally recommend the Excalibur; I just wish I had gotten one with a timer! It would have been worth the extra cost to me. It is the best quality home dehydrator out there and it has square, adjustable shelves. The little round dehydrators may be less expensive but they don't last long either. You get what you pay for. They do not hold very much and you have to rotate the shelves often to ensure the product dehydrates evenly. These issues do not exist with the Excalibur. If you order your new Excalibur dehydrator through our affiliate link here (or in the sidebar), not only will you get free shipping, but you will be helping us to support our blogging activities so we can afford to do stuff like this. No, it will not cost you extra to order through us. We thank you for your support!

Since I don't have vacuum sealer or spice mill either, can you recommend those too? Sure can! Here are our affiliate links for those too. This is the exact vacuum sealer model that I bought and I love it, but there are other good models to consider too! Just make sure that which ever model you order has an attachment port because you will need that to seal jars. At this writing, this model is on sale for HALF PRICE! Oh, and don't forget the jar attachment. About the spice mill/grinder ... I have had this model only since Christmas, but so far, it has done a wonderful job and it does not overheat. Be careful not to let it get wet down inside and make sure it is completely dry before you put it up. I noticed a couple tiny rust spots inside of it the other day from where I did not get it dry enough. 😊
And here is our usual photo montage to visually illustrate!

What you will need, not counting the dehydrator & spice mill and a bowl to catch the potato water.

Wash and peel.

After peeling, rinse again to remove residual dirt.

Cut into evenly sized chunks.
Fill with water and set on to boil.

Cook through until fork tender.

Drain and KEEP THAT WATER!

Dump in a mixing bowl or right back into the same pot, if it will tolerate the beaters.

Add plenty of liquid to start. This pot easily took 2 1/2 cups of water.
Keep adding liquid until it is nice and spreadable.

Just stiff enough to sit on a spoon but thin enough to spread evenly.

Spread it out on parchment paper the size of your dehydrator trays.

Spread thin and as evenly as you can.

What it should look like going into the dehydrator.
What it will look like coming out of the dehydrator.

Make sure it snaps like a thin tortilla chip. If not, it is probably not ready. Put it back in the dehydrator.

Almost paper thin is GOOD!

I used a baggy and a rolling pin but so long as they will fit your in grinder, it doesn't matter.
Thin, tiny chips that look like broken tortilla chips.

Perfect Potato Granules ... smooth and powdery!

And there you have it ... how to dehydrate potatoes and make your own potato granules. Please let me know if you have any questions. I am happy to help, if I can. And if you do this, let us know how it goes! We would love to hear from you.

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