

Dried Vegetable Powders

Swick

Makes 1 cups | Active Time: 20 minutes | Total Time: 20 minutes

Step 1: Grinding the Nutritional Yeast

- 3 1/2 tbsp nutritional yeast

To start, using a mortar and pestle, grind the nutritional yeast to a powder. Place in a small bowl.

Step 2: Adding the Flavorings

- 2 tbsp yellow beet powder
- 2 1/2 tbsp carrot powder
- 3 tbsp celery and leek powder
- 1 1/2 tbsp garlic granules
- 2 tbsp onion granules
- 1 tsp freshly ground black pepper

To finish the bouillon powder, add the remaining ingredients and mix thoroughly.

Reconstitute by adding 1 tbsp of powder for each cup of hot water.

Learn ["/tips-techniques/702">How to Make Dried Vegetables Powders](#)".