



# Cheese Powder

*makes about 1/2 cup*

— 6 ounces sharp cheddar, or any mix of flavorful, relatively dry cheeses

Grate cheese on the large holes of your box grater. Place a triple-thick layer of paper towels on a baking sheet or dehydrating tray and spread cheese on top in a single layer. Dehydrate at 145 degrees, or bake in a very low oven, until completely dry and crisp but not browned, up to 48 hours. You may need to blot with paper towels or change the bottom layer, your call.

Cool completely and then blitz in batches in a spice grinder or small food processor to achieve a fine powder. Store in a tightly sealed container, preferably a glass jar.