STONE FRUITS

DEHYDRATED APRICOTS
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- WASH, FIRM, FRESH FRUIT & DRY WITH PAPER TOWEL
- CUT FRUIT IN HALF AND REMOVE PIT (OR STONE)
DEHYDRATED APRICOTS

- Flesh side down, press down to flatten, exposing more of the flesh and to lessen drying time
DEHYDRATED APRICOTS

- TREAT FRUIT TO PREVENT BROWNING

--SPRINKLE ASCORBIC ACID ON FLESHY AREA
- OR-
--SOAK IN LEMON JUICE FOR 10 MINUTES
DEHYDRATED APRICOTS

- Place fruit on dehydrator rack, flesh side up
- Set dehydrator to 130° - 140° F
- Approximate Dehydrating Time: 18-24 hours
DEHYDRATED APRICOTS

- Let the product cool completely
- Package dried fruits in tightly sealed containers and store in a cool, dry place
- Pasteurizing – Freezer Method
  - Seal dried food in heavy freezer containers (boxes or bags)
  - Freeze for 48 hours
  - Remove and package promptly for permanent storage
- Enjoy the finished product!