

STONE FRUITS

# DEHYDRATED APRICOTS



**University of California**  
Agriculture and Natural Resources

UCCE Master Food Preserver Program  
Sacramento County



## DEHYDRATED APRICOTS

- 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!