

Drying Fruits And Vegetables



You Can Dry It All

Fruits

More Fruits



You Can Dry It All

Vegetables



More Vegetables



OK, You Can't Dry It ALL

Lakes



Potatoes



Step 1- Grow Too Much

**This Happens Naturally With
Most Fruits**



**This Happens Naturally with
Most Vegetables**



Fruit

Slice it Up



Spread It Out



Do this Over and Over

In the Summer



In the Fall





Ooh, I get by with,
a Little Help From Machines



Help !- I need some apples
Help !- Not just any apples



Location, Location, Location

On The Roof – In The Sun



**On The Deck, In the Car,
But in the Sun**



Alternate Locations

In the closed car works well- Better than the little pine tree for odors

Fruit Dryer (Works for vegetables too)



In Oven (Lowest temp- door a bit open)







Onions



Green Beans



Broccoli



Peppers

Drying Vegetables

Blanche To Stop Enzymes



Then Dry On Screens or Trays



Looks Yummy ??

Dried on one sunny day



Don't eat plain



You'de look weird dried too

Soaking Up the Sun

Soaking Up Some Water



Tomatoes are really Fruit, but...

Yellow, Red, Roma, Cherry

Bye Bye Water- Hello Flavor !!



Good for Camping and Home



Use on Real Food at Home

Rehydrated veggie pizza- Yumm



Top salad with dried tomatoes- Yumm





Food Pyramid



Storage Styles

In Glass



In Plastic



I like jars – Until I run out

Dry In Sun- Put in Jars

Close Jar- Heat to 200



Value Added Products

Fruit Leather



Cooking Paste



Value Added Products

Quince Paste



Fig Newtons



Making Fruit Leather

Pit and Blend Fruit



Bring to a Boil- Keep Stirring !



Making Fruit Leather

Pour it onto greased pans

Put it out in the sun



Re-Dried Dried Apples

Cardboard Apples



Re-soak with Juice



Re-dry for a taste explosion



Prunes Instead of Butter

Semi Dried Prunes, Apples, Figs?

In Place of Butter



All the Taste- ½ the calories

Add to Dry Ingredients

You will Flatten them



recycle-weather.com

