

Table 1: Steps for Drying Fruit.

Fruit	Drying Procedure
Apples	Select mature, firm apples. Wash well. Pare and core. Cut in rings or slices $\frac{1}{8}$ to $\frac{1}{4}$ inch thick or cut in quarters or eighths. Dip in ascorbic acid or other anti-darkening/anti-microbial solution for 10 minutes. Remove from solution and drain well. Arrange in single layer on trays, pit side up. Dry until soft, pliable and leathery; no moist area in center when cut (six to 12 hours).
Apricots	Select firm, fully ripe fruit. Wash well. Cut in half and remove pit. Do not peel. Dip in ascorbic acid or other anti-darkening/anti-microbial solution for 10 minutes. Remove from solution and drain well. Arrange in single layer on trays, pit side up with cavity popped up to expose more flesh to the air. Dry until soft, pliable and leathery; no moist area in center when cut (24 to 36 hours).
Bananas	Select firm, ripe fruit. Peel. Cut in $\frac{1}{8}$ -inch slices. Dip in citric acid or other anti-darkening/anti-microbial solution for 10 minutes. Remove and drain well. Arrange in single layer on trays. Dry until tough and leathery (six to 10 hours).
Berries	Select firm, ripe fruit. Wash well. Leave whole or cut in half. For berries with firm skins, dip in boiling water 30 seconds to crack skins. For berries with soft skins (strawberries), dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove and drain well. Place on drying trays not more than two berries deep. Dry until hard and berries rattle when shaken on trays (24 to 36 hours).
Cherries	Select fully ripe fruit. Wash well. Remove stems and pits. Dip whole cherries in boiling water 30 seconds to crack skins. Also may dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove and drain well. Arrange in single layer on trays. Dry until tough, leathery and slightly sticky (24 to 36 hours).
Citrus peel	Select thick-skinned oranges without mold or decay and no color added to skin. Scrub oranges well with brush under cool running water. Thinly peel outer $\frac{1}{16}$ to $\frac{1}{8}$ inch of the peel; avoid white bitter part. Dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove from solution and drain well. Arrange in single layers on trays. Dry until crisp (eight to 12 hours).
Figs	Select fully ripe fruit. Wash or clean well with damp towel. Peel if desired. Leave whole if small or partly dried on tree; cut large figs in halves or slices. If drying whole figs, crack skins by dipping in boiling water for 30 seconds. For cut figs, dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove and drain. Arrange in single layers on trays. Dry until leathery and pliable (12 to 24 hours).
Grapes and black currants	Select seedless varieties. Wash, sort, remove stems. Cut in half or leave whole. If drying whole, crack skins by dipping in boiling water for 30 seconds. If halved, dip in ascorbic acid or other anti-microbial solution for 10 minutes. Drain. Dry until pliable and leathery with no moist center (12 to 24 hours).
Melons	Select mature, firm fruits that are heavy for their size; cantaloupe dries better than watermelon. Scrub outer surface well with brush under cool running water. Remove outer skin, any fibrous tissue and seeds. Cut into $\frac{1}{4}$ - to $\frac{1}{2}$ -inch-thick slices. Dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove and drain. Arrange in single layer on trays. Dry until leathery and pliable with no pockets of moisture (six to 10 hours).
Nectarines and peaches	Select ripe, firm fruit. Wash and peel. Cut in half and remove pit. Cut in quarters or slices if desired. Dip in citric acid or other anti-darkening/anti-microbial solution for 10 minutes. Remove and drain well. Arrange in single layer on trays pit side up. Turn halves over when visible juice disappears. Dry until leathery and somewhat pliable (six to 36 hours).
Pears	Select ripe, firm fruit. Bartlett variety is recommended. Wash fruit well. Pare, if desired. Cut in half lengthwise and core. Cut in quarters, eighths or slices $\frac{1}{8}$ to $\frac{1}{4}$ inch thick. Dip in citric acid or other anti-darkening/anti-microbial solution for 10 minutes. Remove and drain. Arrange in single layer on trays pit side up. Dry until springy and suedelike with no pockets of moisture (six to 10 hours for slices; 24 to 36 hours for halves).
Plums and prunes	Wash well. Leave whole if small; cut large fruit into halves (pit removed) or slices. If left whole, crack skins in boiling water one to two minutes. If cut in half, dip in ascorbic acid or other anti-microbial solution for 10 minutes. Remove and drain. Arrange in single layer on trays pit side up, cavity popped out. Dry until pliable and leathery (six to 10 hours for slices; 24 to 36 hours for halves).

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