

How to Dehydrate Grapes by Food Storage Moms

Ingredients:

Grapes of choice-wash, remove from stems. Slice in half, if desired. If you don't slice the grapes they will take longer to dehydrate. These are purple seedless grapes.

Instructions:

1. Place the grapes evenly on the dehydrator racks and dehydrate according to your dehydrator's instructions. I used an Excalibur Dehydrator and set the temperature at 135 degrees. I dried them until they were wrinkled and pliable. They took about 16 hours. The time will vary depending on the humidity of the room or area where you are drying the grapes.