How to Dehydrate Kiwi by Food Storage Moms

Ingredients:

• 4-6 Kiwi's washed, peeled and sliced. Place evenly on racks.

Instructions:

- 1. I dehydrated my Kiwis in an Excalibur Dehydrator set at 135 degrees. Please check your own machine for the correct temperature to dry them. The time will always depend on the humidity in the room where you are dehydrating. Today these took six hours to dry. I dried them until they were leathery. These are great for garnishes or fruit compotes.
- 2. No chemicals or preservatives. Naturally healthy snack.