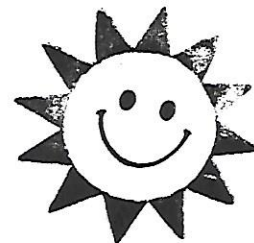


DRYING APPLES



Varieties Best for Drying

Wealthy, Jonathan, Haralson and other firm textured, tart varieties are usually preferred.

Selection

Apples should be mature but very firm and free of bruises or soft spots. They should have a good color for their variety. Store at refrigerator temperature, 35-40 deg. F., to maintain the highest quality.

Preparation

Wash, peel if desired. (Remember that peelings tend to be tougher when dried.) Core and slice into $\frac{1}{4}$ inch slices or cut in quarters. Hold in solution of 1 tsp. ascorbic acid per quart of water or $\frac{1}{4}$ tsp. sodium bisulphite per quart of water until ready to pretreat.

Drying Temperature

150 deg. F. for 2 to 3 hours, 130 deg. f. until dry.

Dryness Test

Pliable to crisp. Apples store best when they are slightly crisp. They should contain about 10% moisture.

How to Use

Rehydrate dried apples and use in applesauce, granola, crisps, cobblers and pies. They may be cooked in apple dumplings or fritters or fried with ham and eggs. They are a delicious dried snack.

Rehydration

Cover dried fruit with boiling water or fruit juice. Let stand 5-10 minutes, then drain. Or merely sprinkle dried fruit with fruit juice or water and let stand several minutes.

Flavor Variety

Vary the flavor of dried apples by sprinkling them with flavored gelatin powder or cinnamon-and-sugar before drying.