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r/dehydrating



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r/dehydrating • 3 mo. ago

Felinski



Dehydrating apples, any tips or favorite recipes?

I'm receiving a huge batch of apples and I'm planning to dehydrate them in slices as a snack, wondering if you guys do anything extra with them or just do them pure as is.



5



17



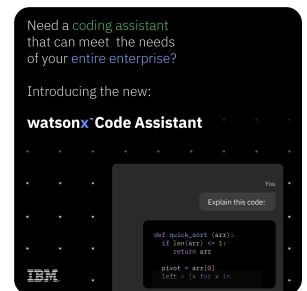
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Lucky-Needleworker40 • 3mo ago •

I dunk the slices in a little bowl of water+ a dash of lemon juice before dehydrating, it's supposed to help with browning. If you slice them without peeling, the ring of peel will make it curl up on the edges, doesn't hurt anything though.

I sometimes sprinkle cinnamon or cinnamon sugar. They taste the same but the cinnamon sugar 'sprinkles' better, the cinnamon can clump up.

There is such a thing as an 'apple peeler-corer-slicer' that sticks to your countertop and peels/cores/slices by turning a crank, it's \$20 on amazon but you can probably get one used or borrow someone's. If you are doing a batch it's great.



7



Reply



walkincrow42 • 3mo ago • Edited 3mo ago •

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add about a half of a lemon or lime juice to prevent oxidation (turning brown). I prefer lime but I am definitely in the minority there. When I have enough to fill the dehydrator (a standard bag from the grocery store for mine) toss in several tablespoons of white sugar and a couple of cinnamon. Mix it around until it looks evenly coated and the juices and sugar get kinda syrupy (just not grainy). Arrange them on the dehydrator trays (don't be afraid to pack them in, they shrink quickly). After a couple hours flip all the slices and do that again after another couple (this prevents the slices from becoming stuck to the tray). Total time in the dehydrator is about eight hours to get the chewy texture for a good snack. Add another four hours for a crunchy texture that is good for adding to oatmeal or whatever baked goods you like (add extra liquid for them to soak up and soften).

3 [Reply](#) ...



Felinski OP • 3mo ago •

Thanks! Will probably skip the sugar since my dad is off of it but lemon juice sounds like a good addition

2 [Reply](#) ...



Felinski OP • 3mo ago •

You think a mandolin will do the job of slicing or will it yield too thin slices?

2 [Reply](#) ...

+ 1 more reply



LisaW481 • 3mo ago •

Someone is doing pumpkin spice apples in the subreddit. Do you like pumpkin spice?

2 [Reply](#) ...



Felinski OP • 3mo ago •

I mean... It is fall. So yes, for two more months I am a pumpkin spice enjoyer. But I was more thinking of doing something like salt, sugar and chilipowder. Or something a but more funky or unexpected to pair with the apple. Anything goes, really

1 [Reply](#) ...

+ 5 more replies



newbalance • Promoted

...

Speed it up.



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r/

[Log In](#)**echoingdrift** • 3mo ago •

I use an all in one apple peeler/corer/slicer thing. I highly recommend something like that. Just put the apple in it, crank it, then put it in a cutting board and make a cut down the whole thing.

It makes quick work of several tasks that take forever. Plus all your pieces will be the same thickness and dry equally.

↑ 2 ↓ [Reply](#) ...

**Theyoder** • 3mo ago •

Sometimes I'll use apples alone or mix with another fruit to cook, blend, then make fruit leather.

↑ 1 ↓ [Reply](#) ...

**Anxious-Ask-2944** • 3mo ago •

I peel and core 4-5 apples and soak in pineapple juice for a few minutes then drain them in a colander while I peel and core the next apples. Then place the drained apples on the trays. The cycle continues. 😊

⊖ ↑ 1 ↓ [Reply](#) ...

**Felinski** [OP](#) • 3mo ago •

why soak them in pineapple juice? Flavor or for keeping the colour?

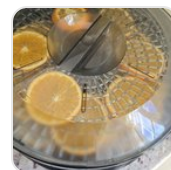
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⊕ 1 more reply



r/dehydrating

Dehydrating orange slices and it smells divine- What's your fave to dehydrate?



122 upvotes · 52 comments



r/EatCheapAndHealthy

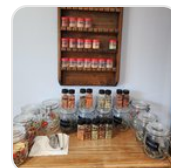
Favorite recipes made with predominantly shelf stable ingredients?

163 upvotes · 60 comments



r/dehydrating

My dehydrating stash



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What's your favorite way to enhance boxed mac & cheese?

214 upvotes · 305 comments

 r/dehydrating

I found this at a thrift store for \$20

156 upvotes · 26 comments



 r/EatCheapAndHealthy

What's a simple pre-cooked, or minimal cooked dish for Thanksgiving?

103 upvotes · 93 comments

 r/BreadMachines

Having fresh bread ready exactly at lunchtime feels like the absolute height of luxury

290 upvotes · 26 comments



 r/noscrapleftbehind

I have three cans worth of cherry juice drained from canned cherries. What can I make beyond having people drink shots of it for their gout?

110 upvotes · 74 comments



 r/budgetfood

How do you deal with the rising food prices? What changed in your shopping over the last time?

108 upvotes · 257 comments

 r/dehydrating

Cheesy chicken and pasta meal in a jar. Made with soup base cheese sour cream chicken and veggies I dehydrated.

134 upvotes · 11 comments



 r/vegetablegardening

Still harvesting tomatoes on November 8th in Chicago burbs

122 upvotes · 33 comments

 r/cookware

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r/budgetfood

Cheap as possible lentil patties.

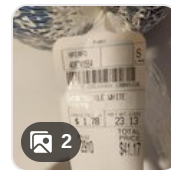
103 upvotes · 25 comments



r/budgetfood

I got this Turkey after spending \$100 at my local Winco! 😊🐔🍁

97 upvotes · 36 comments



r/BreadMachines

PSA: this bread machine roll recipe has never failed me! I make them every holiday and they're perfect every time.

147 upvotes · 19 comments



r/Canning

Made some pomegranate jelly and couldn't even wait 24 hours to try it. I will be making more!

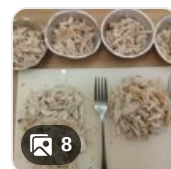
140 upvotes · 23 comments



r/budgetfood

Really easy Shreded chicken for multiple meals.

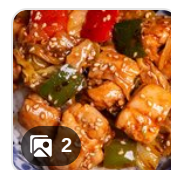
105 upvotes · 26 comments



r/budgetfood

Chicken stir fry with Korean Gochujang

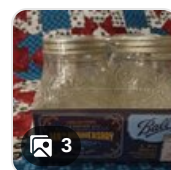
137 upvotes · 11 comments



r/Canning

You guys have created a monster 😂😂😂🐱

113 upvotes · 31 comments



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140 upvotes · 147 comments



r/EatCheapAndHealthy

Do you eat based on hunger cues or on a schedule?

214 upvotes · 189 comments



r/vegetablegardening

Anyone else living vicariously through posts from below the equator? I still have about 6 months of frozen dirt to look forward to 🇸🇪🧊😭

106 upvotes · 44 comments



r/Canning

I canned for the first time!

117 upvotes · 18 comments



r/EatCheapAndHealthy

I'm hoping to send a care package to a friend who lives with their family but doesn't have much access to food. What are some shelf-stable + balanced foods (that don't require cooking) I should include?

148 upvotes · 86 comments



r/Canning

Happy Turkey Stock Day to All Who Celebrate!

235 upvotes · 52 comments

Related discussions

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