

## Drying Fruit at Home – Quick Guide

Fruit	Preparation	Pretreatment, if any	Drying Time, hrs
Apples	Peel and core, cut into slices or rings about 1/8-inch thick.	Acidic dip	6 to 12
Apricots	Pit and halve. May slice if desired.	Acidic dip, or no treatment	24 to 36
Bananas	Use solid yellow or slightly brown-flecked bananas. Avoid bruised or overripe bananas. Peel and slice 1/4-inch to 3/8-inch thick, crosswise or lengthwise.	Acidic dip	8 to 10
Berries, Firm	Wash and drain berries. With waxy coating—blueberries, cranberries, currants, gooseberries, huckleberries	Plunge into boiling water 15 to 30 seconds to "check" skins. Place fruit in ice water. Drain on paper towels.	24 to 36
Berries, Soft	Wash and drain berries. Boysenberries and strawberries	No treatment needed.	24 to 36
Cherries	Stem, wash, drain and pit fully ripe cherries. Cut in half, chop or leave whole.	Whole: Dip in boiling water 30 seconds or more to check skins.  Cut and pitted: no treatment necessary.	8 to 12
Figs	Select fully ripe fruit. Immature fruit may sour before drying. Wash or clean whole fruit with damp cloth. Leave small fruit whole, otherwise cut in half.	Whole: Dip in boiling water 30 seconds or more to check skins. Plunge in ice water to stop further cooking. Drain on paper towels.	6 to 12
Grapes, Seedless	Leave whole	Whole: Dip in boiling water 30 seconds or more to check skins. Plunge in ice water to stop further cooking. Drain on paper towels.	12 to 20
Grapes, with Seeds	Cut in half and remove seeds	Halves: No treatment necessary.	12 to 20
Nectarines and Peaches	When sulfuring, pit and halve; if desired, remove skins. For steam and syrup blanching, leave whole, then pit and halve. May also be slice and quartered.	Acidic dip, or no treatment.	36 to 48
Pears	Cut in half and core. Peeling preferred. May also slice or quarter.	Acidic deep or no treatment.	24 to 36
Persimmons	Use firm fruit of long, soft varieties or fully ripe fruit of round, drier varieties. Peel and slice using stainless steel knife.	May syrup-blanch, or no treatment.	12 to 15
Pineapple	Use fully ripe, fresh pineapple. Wash, peel and remove thorny eyes. Slice lengthwise and remove core. Cut in 1/2-inch slices, crosswise.	No treatment needed.	24 to 26
Plums and Prunes	Leave whole or, if sulfuring, halve the fruit.	Sun drying (whole): Dip in boiling water 30 seconds or more to check skins.  Oven or dehydrator drying: Rinse in hot water.	24-26

Note – These time estimates are for commercial dehydrators at 135F. Oven drying is about twice as long, solar or air drying may take days. Times are for whole fruit unless otherwise indicated. Slices will dehydrate faster.

Adapted from [http://www.clemson.edu/extension/hgic/food/food\\_safety/preservation/hgic3084.html](http://www.clemson.edu/extension/hgic/food/food_safety/preservation/hgic3084.html)