

Guidelines for Drying Fruits

The times in this chart should be used as guidelines only. Actual Drying time depends on numerous factors including the type of drying method used, the quantity of food being dried, the amount of moisture in the fruit etc. Note: Watch fruits carefully, testing frequently for correct texture/dryness.

Fruit	Preparation	Appropriate sulfuring time before sun-drying	Sun drying time	Dehydrator /oven drying time	Indicators of dryness
Apples*	Wash and core; peel if desired. cut in ¼" slices or rings.	45-60 minutes	3-4 days	6-12 hours	Soft and pliable; no moisture in center when cut.
Apricots*	Peel if desired halve or slice, remove pit.	2 hours (halves) 1 hour (slices)	2-3 days	16-36 hours (halves) 7-10 hours (slices)	Same as apples
Bananas*	Peel and cut into ¼" slices	N/A	2-3 days 6-7 days	8-16 hours 30-40 hours	Leathery but still chewy. (longer drying will make banana chips) (NOT PLIABLE)
Blueberries; Cranberries	Halve	N/A	2-4 days	8-12 hours	Leathery but still chewy
Cherries	Pit and halve	N/A	1-2 days	18-30 hours	Leathery but still chewy
Figs	Peel & Quarter	N/A	4-5 days	10-12 hours	Pliable; slightly sticky but not wet.

Grapes*	Halve; seed if desired	N/A	3-5 days	24-48 hours	Raisin like texture pliable; chewy.
Peaches,* Nectarines*	Peel if desired. Halve or cut in ¼" slices, remove pit.	2-3 hours (halves or slices)	3-5 days (halves or slices)	24-36 hours (halves); 8-12 hours (slices)	Same as apples
Pears*	Halve & core, or core & cut in ¼" slices.	5 hours (halves or slices)	5 days (halves or slices)	24-36 hours (halves); 10-14 hours (slices)	Same as apples
Persimmons	For variety, select firm fruit; for Hachiya variety, let fruit ripen until soft. Peel & cut in ¼" slices.	N/A	5-6 days	14-18 hours	Light to medium brown; tender but not sticky.
Pineapple	Peel, core and cut crosswise into ¼" slices. Dry slices whole or cut them in wedges.	N/A	4-5 days (slices) 3-4 days (wedges)	24-36 hours (slices); 18-24 hours (wedges)	Chewy and dry to center.
Plums	Halve or cut in ¼" slices, removing pit.	N/A	4-5 days	18-24 hours (halves); 8-10 hours (slices)	Fairly hard and leathery but still chewy.
Rhubarb	Cut in ¼" slices.	N/A	2-3 days	18-20 hours	Hard to crisp
Strawberries	Halve or cut in ¼" slices.	N/A	1-2 days	20 hours (halves) 12-16 hours	Leathery but still pliable.

(slices)

*Pre-treat these fruits to protect their color. Dip in an anti-oxidant or a honey-water solution if dehydrator or oven drying. For sun-drying sulfur fruits or dip in solution.