

## TREATS FROM YOUR FOOD DRYER

### Fruit Drops

1 cups fruit juice or puree  
\* $\frac{1}{4}$  cup plus 2 teaspoons Clear-Jel

$\frac{1}{2}$  cup sugar (optional)



Mix sugar and Clear-Jel. If sugar is omitted, mix Clear-Jel with a small amount of cold fruit juice. Add Clear-Jel mixture to fruit juice in a heavy kettle. Heat on medium heat until mixture thickens and comes to a boil, stirring constantly. Boil one minute or bring to boil in a microwave (5-6 minutes on high power). Stir once or twice as mixture thickens.

Cool mixture by placing pan with filling in sink with cold water, stir filling to cool it down. Spoon mixture in cake decorator cones made from wax paper. Drop fruit-gel onto plastic covered drying trays sprayed with cooking spray. Dry drops in food dehydrator or in an oven set on the warm setting. If drying in an electric oven, prop the door open with a pot holder. To speed up the drying process, turn drops over halfway through the drying process.

- The amount of Clear-Jel will vary with the type of juice you use. If the mixture is too thick, add a small amount of juice, if too thin, mix a little more Clear-Jel with a small amount of cold juice or water and add to mixture and cook until mixture thickens.

### Fruit Glaze Leather

$2\frac{3}{4}$  cups fruit juice  
 $\frac{1}{4}$  cup plus 1 Tablespoon Clear-Jel

$\frac{3}{4}$  cup sugar (optional)  
2 teaspoons lemon juice

Follow cooking procedures listed above for fruit drops. Pour the glaze onto plastic wrap lined drying trays sprayed with cooking spray. Dry until no longer soft, it may be tacky depending on fruit used.

The fruit glaze leather can be cut into interesting shapes after it is dried. This is great for a kid's party or for an anytime snack.

The fruit glaze is also great for cake fillings, icings, short cakes, ice cream toppings, fruit salad dressings, pancake and waffle syrups, etc.



### **Pizzas Leather**

1 can (15 oz.) stewed tomatoes, drained	Leaf oregano
1 can (8 oz.) tomato sauce	Leaf basic
1 teaspoon sugar (optional)	Garlic salt

Drain liquid from tomatoes. Blend drained tomatoes, tomato sauce, and sugar in a blender until smooth. Pour tomato puree on a plastic wrap lined drying tray. Sprinkle oregano, basil and garlic salt on top of puree. Dry 4-6 hours until leather is dry and no longer tacky.

Pizza leather makes a great snack served with a square of cheese and sausage or ham. It can also be rehydrated and added to spaghetti sauces, Swiss steak, etc.

### **Yogurt Fruit Leather**

8 oz. plain yogurt  
6 cups berries  
2 Tablespoons sugar

Place all ingredients into blender; when blended, put on dryer trays. Time is about 8-10 hours.



### **Cellulose Pulp Method**

An easy and fast way to prepare the juice is by mixing crushed prepared fruit with cellulose pulp made from unscented, white facial or toilet tissue. For every 3 cups of crushed fruit you plan to make into juice, use approximately 1 cup of cellulose pulp.

#### **Cellulose Pulp (Yield: about 1 cup)**

2 quarts boiling water  
White, unscented tissue (10 facial tissues or 20, 2-ply toilet tissues)



Tear the tissue in pieces and place in the boiling water. Allow to stand one minute. Beat the tissue with a fork until broken into small pieces. Pour cellulose mass into a strainer. Shake to remove excess water. Allow to drain while the fruit is prepared. Do not press out excess water.

Mix the cellulose pulp with the crushed fruit and heat to the boiling point. Drain through a jelly bag. The cellulose pulp acts like a filter to help keep the jelly bag from clogging and clears the juice. The cellulose filter allows you to squeeze the bag and get all the juice from the fruit.

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