## Ingredients\n

Apples\n

lemon juice or vinegar\n

\n

## Instructions\n

Start by rinsing Apples.\n

\n

Make the acidulated water by adding 1 tablespoon vinegar or lemon juice per quart of water.\n

\n

As you slice the peeled Apples, drop the pieces into the acidulated water. This step minimizes browning while the Apples dry.\n

\n

Slice the Apples evenly into 1/8-inch-thick pieces.\n

\n

Once your Apples have been sliced thinly and evenly, place them on a parchment lined baking sheet. \n

\n

Make sure they do not touch each other as they will stick to one another as they dry out. \n

\n

I almost forgot to mention …preheat your oven to 350 degrees Fahrenheit as you are preparing your Apples.\n

\n

Reduce heat to 200 degrees Fahrenheit when ready.\n

\n

Bake for about an hour or two or until the tops are dry. \n

\n

Check on them every 15 minutes.\n

\n

Flip them over and take a peek every 15 minutes or just to see how they are coming along. You may need to peel them off the parchment paper.\n

\n

Once they are dried to your satisfaction remove and place in airtight glass jars for storage.\n

\n