Ingredient\n

3 tablespoons vinegar or lemon juice\n

6 pounds ripe, firm Apricots\n

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Instructions\n

Mix the water and vinegar or lemon juice in a non-reactive bowl.\n

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Bring a large pot of water to a boil over high heat.\n

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Cut a small X on the bottom of each Apricots.\n

Prepare a big bowl with water and ice. You will use this after blanching the fruit.\n

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Blanch Apricots for 1 minute in boiling water. \n

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Remove them from the boiling water with a slotted spoon and transfer them to the iced water. Let them soak in the cold water for a few minutes, just until they are cool enough to handle. \n

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Peel the Apricots.\n

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Place the peeled Apricots in the acidulated water. This step prevents discoloration. \n

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Pit and slice the Apricots. Slice into 1/8 to1/4-inch-thick slices. Place all the slices back in the acidulated water. \n

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Once all of the Apricots are peeled, pitted, and sliced and have been in the acidulated water, drain them in a colander. \n

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Arrange the Apricots on the dehydrator trays so that there is at least a half-inch of space between the slices. \n

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Set the dehydrator's temperature to 135 degrees Fahrenheit. It might take 8 to 36 hours to fully dry the Apricots depending on how thickly you sliced them. The pieces should feel totally dry to the touch, but leathery and somewhat pliable. \n

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You will not be completely sure if the peach pieces are fully dehydrated until they have cooled. Turn off the dehydrator and open it once you think the Apricots have the desired texture. Let the Apricots cool for 20 to 30 minutes. \n

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Afterwards place the dried Apricots in sealed airtight glass jars for storage.\n

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