Ingredients\n

Chokecherries\n

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Instructions\n

Prepare the chokecherries for grinding by washing with water the same temperature as the fruit.\n

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Remove any stems of leaves.\n

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Use either an electric or a hand meat grinder, cryshing the entire fruit with pits. Run the fruit through the grinder until it is a fine consistency, two or three times.\n

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Always place fruit in a clean bowl.\n

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Wear clean, disposable gloves to shape the patties for drying.\n

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Use about ¼ cup ground chokecherries, shape into a round thin patty to a hamburger patty.\n

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Lay the patties on a dehydrator tray that has been washed with hot, soapy water and dried.\n

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Leave about ½ finch space between each patty, shrinkage will occur throughout the drying process.\n

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Chokecherry patties will take 12-16 hours to dry. To be considered dry, there will be no visible moisture, they will not be sticky, and they will have lost approximately 80% moisture.\n

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Do not interrupt the drying process by turning off the dehydrator.\n

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Every 2-3 hours, flip patties to allow for even drying.\n

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