## Ingredients\n

Crab-apples\n

lemon juice or vinegar\n

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## Instructions\n

Start by rinsing Crab-apples.\n

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

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

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

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Once your Crab-apples have been sliced thinly and evenly, place them on a parchment lined baking sheet. Make sure they do not touch each other as they will stick to one another as they dry out. \n

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

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Reduce heat to 200 degrees Fahrenheit when ready.\n

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

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Check on them every 15 minutes.\n

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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

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

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