Ingredients\n

Grapes\n

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Instructions\n

Wash and clean dirt and chemicals off grapes.\n

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Preheat oven to 225°F (110°C). \n

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Very lightly grease 2 rimmed baking sheets with oil, then scatter grapes all over. \n

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Bake, checking periodically for doneness, until grapes are nicely shriveled and semi-dried but still slightly plump, about 4 hours.\n

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Let cool. Use a thin metal spatula to free any grapes that are stuck to the baking sheet.\n

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The dried grapes can be refrigerated in a sealed container for about 3 weeks.\n

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