Ingredients\n

Melons including honeydew, cantaloupe, or seedless watermelon\n

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Directions\n

Wash melon. Cut melon in half and scoop out seeds and discard. \n

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Cut melon in half again (quarters) and then trim to remove the peel.\n

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Finally, slice melon 1/4 inch thick. Pat dry with paper or cloth towels to remove excess moisture. \n

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Dry melon slices in an oven or electric food dehydrator until pliable or crisp, as desired for snacking. \n

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Cool slices for 30 minutes, or until no longer warm to the touch. \n

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Remove from drying trays. You need to condition batch in order to prevent mold growth.

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To condition place them in a tightly closed jar. \n

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Stir or shake the contents every day for a week.

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If moisture forms on the inside of the container, the food is not sufficiently dry and you need to return it to the dryer. Alternatively, you may store partially dried foods in the freezer. \n

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Seal dried food in airtight container and store in a cool, dry place. \n

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