

Making Raisins



Want to make raisins? Here is a foolproof method. When seedless grapes go on sale at your local grocery store simply purchase several pounds of them. The color of the grapes is not important and dose not matter much to me - white, red or black. Next freeze the grapes and when ready to use remove the stems from the grapes and wash them carefully. Lastly place them in the dehydrator trays.

The reason for freezing the grapes is to assist in breaking the cells walls so that the liquid will be able to leak out which will speed the drying process. Place a tray on the bottom rack of your dehydrator with a parchment paper sheet in it to catch any drips which may take place. Believe me there will be an abundance of drippings. Dry the grapes to a dry

condition but still a bit pliable. Finally, remove the raisins from the dehydrator and store them in a vacuum sealed mason jar.