



The Ready Store[®]

Dehydration Cheat Sheet

Dehydrated Beef	Dehydrated Herbs
Cut beef to ¼ inch thick. Dehydrate about 3 hours on highest level	Wash and dry before. Leave stems on herbs for easier handling Dehydrate for 2 hours on middle heat
Dehydrated Fruits	Dehydrated Vegetables
Wash and dry all fruits beforehand Cut to ¼-inch thickness Bananas : Mid-High heat for about 4 hours. Pineapple : Middle heat for about 8 hours. Apples : Mid-High heat for about 4 hours. Apricots : Mid-High heat for about 5 hours. Strawberries : Mid-High heat for about 3 hours.	Wash and dry beforehand Asparagus : Middle heat for about 4 1/2 hours. Green Beans : Middle heat for about 5 1/2 hours. Mushrooms : Middle heat for about 5 1/2 hours. Summer Squash : 1/4-inch slices. Middle heat for about 5 hours. Tomatoes : Cut in half, remove seeds. Middle heat for about 8 hours. Sweet Peppers : Cut in 1/2-inch strips. Middle heat for about 7 hours.