

Dehydrated Cranberries



A super easy method for turning fresh cranberries into sweet, chewy dried snacks.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

- 1-2 lbs fresh cranberries
- 1-2 cups boiling water
- Optional: $\frac{1}{4}$ – $\frac{1}{2}$ cup sugar or honey (for sweeter cranberries)

Instructions:

- **1. Prep the cranberries**

Rinse cranberries and pick out any soft or bruised ones.

2. “Pop” the skins

Cranberries dehydrate better when the skins are cracked.

You can do this two ways:

- **Hot water method:** Pour boiling water over the berries and let sit 3–4 minutes until you see skins split.
- **Freeze method:** Freeze cranberries overnight—this naturally cracks the skin and speeds up drying.

3. Optional sweetening

If you want sweeter dried cranberries:

- Warm $\frac{1}{2}$ cup sugar or honey with $\frac{1}{2}$ cup hot water.
- Toss cranberries in the mixture and let sit 10 minutes, then drain.

4. Load the dehydrator trays

Spread cranberries in a single layer on your Nesco dehydrator trays.

Try not to let them touch too much—this helps them dry evenly.

5. Dehydrate

- Set your **NESCO Food Dehydrator to 135°F.**
- Dry for **10–14 hours**, depending on size and moisture.
- They’re done when they’re slightly pliable but no longer juicy.

6. Condition the cranberries

Place dried cranberries in a jar for 24 hours, shaking occasionally.

If moisture collects on the sides, return them to the

dehydrator for a bit longer.

7. Store

Keep in an airtight jar or bag. Lasts: **Up to 1 year** in pantry