

Dehydrated Watermelon



Watermelon jerky is a real fruit snack that will leave your taste buds happy! Learn how easy it is to make it in your Nesco Dehydrator.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

- Watermelon

Instructions:

1. Wash watermelon.
2. Slice watermelon into 1/2" slices.
3. Use your knife to remove the rind.
4. Cut the watermelon into strips.
5. Place sliced watermelon slices on your NESCO® Dehydrator

trays using a NESCO mesh sheet.

6. Dry at 135°F for between 18-22 hrs until dry and leathery, with no signs of stickiness.
7. Store in airtight container. □