# 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. 