Grapefruit Mint Fruit Roll



The key to every great cocktail is the garnish added at the very end of the mixing process. Whether it’s cherries or olives in a martini or a whole burger on top of your Bloody Mary, it’s all about rounding out the flavors and adding a little character to your drink. During the hot days of summer, change up your usual routine with your cocktail by adding a fruit roll made in your Dehydrator. The colors make your drink pop and the fruit roll can be eaten first or dissolved in your drink!

Your Key Ingredients:

NESCO Gardenmaster Pro Dehydrator
NESCO Fruit Roll Sheets

Grocery Ingredients:

4 ripe grapefruits
3 tablespoons mint leaves

1/2 cup sugar
1/2 cup yogurt

Instructions:

1. Scoop grapefruit out of peel and into food processor. Add mint leaves and puree just until smooth. Mix in sugar and yogurt.
2. Spread onto lightly greased Fruit Roll Sheet and dehydrate at 135 degrees for 10 hours, or until no longer liquid.
3. Remove roll from Fruit Roll Sheet and cut into strips with a pizza cutter.
4. Roll up a strip, place it on a toothpick and add to vodka soda or other cocktail of choice.
5. Enjoy responsibly.

