## **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

## 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.

