How to Dehydrate Oranges & Grapefruits for a Bright, Festive Wreath



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Your Key Ingredient:

NESCO Dehydrator

Grocery Ingredients:

- Oranges (navel or blood oranges work great)
- Grapefruits (ruby red for extra color)

Instructions:

1. **Prep Your Citrus**
   Wash and dry your oranges and grapefruits. Using a sharp knife, slice them into **¼-inch thick rounds**. Keep them as uniform as possible for even drying.

2. **Blot Excess Juice**
   Lay slices on a paper towel and gently blot the tops to remove extra moisture—this helps them dry faster and prevent browning.

3. **Arrange in Dehydrator**
   Place slices in a single layer on your dehydrator trays. Make sure none of them overlap so they dry evenly.

4. **Dehydrate**
   Set your dehydrator to **135°F (57°C)**.
   Dry for **8–12 hours**, depending on the thickness of your slices and the juiciness of the fruit.
   They’re done when the slices feel dry, slightly leathery, and no moisture squeezes out.

5. **Cool Completely**
   Let the slices cool on a rack for 15–20 minutes. They’ll crisp up a bit more as they cool.

6. **Optional: Add Warmth**
   For extra festive flair, add a drop of clove or orange essential oil to the rind (not the fruit center).