

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 **$\frac{1}{4}$ -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).