Preserving Juneau’s Bounty
UAF Cooperative Extension, Juneau District
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Drying Fruits, Vegetables, Herbs & Jerky

**Apple-Cranberry Leather (small batch):**
2 sweet apples, peeled (optional), cored, cut into chunks
1/2 cup cranberries (fresh or frozen/thawed)
3 tablespoons honey

1. Put all fruit into a blender. Puree until smooth.
2. Spread puree to 1/8” thickness on leather drying trays (for dehydrator). Make the edges slightly thicker than the interior.
3. Dry continuously for 6-12 hours at 140 degF, or until there is no indentation when pressed in the middle of the sheet. The leather should still be pliable, not brittle.
4. Remove by peeling off the tray while still warm, roll up (or cut into shapes), wrap in plastic when cool. Store at room temperature up to a month.

**Syrup-Blanched Apples/Dried Apples:**
6 ripe apples (divided)
1/2 cup sugar
1/2 cup light corn syrup
3 cups water (divided)
3000 mg Ascorbic acid (if in pill form, grind to a powder)

Syrup-Blanched Apples:
1. Combine sugar, syrup and 1 cup water in a pan. Bring to boil.
2. Peel and core three apples. Cut into preferred shape (slices, rounds, large or small chunks) and place immediately in boiling syrup.
3. Turn off heat and let fruit stand in hot syrup for 30 minutes.
4. Lift fruit out of syrup, rinse lightly in cold water, drain/dry on paper towels and place on dryer trays.
5. Dry for 12-24 hours (depending on piece sizes). The dried fruit should be pliable, but no moisture should be evident if cut open or squeezed.

Dried Apples:
1. Dissolve ascorbic acid in 2 cups of water.
2. Peel and core three apples.
3. Cut into preferred shape (slices, rounds, large or small chunks) and place in ascorbic acid solution.
4. Leave in the ascorbic acid for 3-5 minutes, then drain well and place on dryer trays.
5. Dry for 12-24 hours (depending on piece sizes). The dried fruit should be pliable, but not sticky. No moisture should be evident if cut open or squeezed.

Both Apple recipes:
6. After drying, cool fruit for 30-60 minutes. Place fruit in a glass or plastic jar with a lid. Close the container and let the fruit sit for 7 days, shaking the container daily. If condensation develops in the jar, return the fruit to the dehydrator for more drying.
7. Pack in an air/moisture-proof container (closed jar or plastic bags both work) and store in a cool, dry, dark place. Should be good for 6-12 months.
**Dried Zucchini/Zucchini Chips**

4 medium zucchini  
1-2 teaspoons olive oil  
1-2 teaspoons salt

1. Preheat oven to 350 deg F.  
2. Preheat dehydrator to 135-140 deg F  
3. Bring a medium pot of water to a rolling boil.  
4. Wash zucchini and cut:  
   - 2 zucchini into very thin rounds  
   - 2 zucchini into 1/4 inch half-rounds  

**Chips:**  
5. Season thin rounds with oil and salt, place on foil, on a cookie sheet, and put in oven. Bake for 8-10 minutes, or until crisp. Eat or store in a container in the refrigerator.  

**Dried:**  
6. Blanch half-rounds in boiling water for 30 seconds (start counting when water comes back to boil). Immediately drain and put back in pot with cold water, until cooler, but still slightly hot to the touch. Drain straight onto the drying tray, held over the sink. Wipe excess water from under tray and arrange half-rounds in one layer on tray. Place tray in dehydrator. Dry for 10-12 hours.  
7. After drying, cool zucchini for 30-60 minutes. Place in a glass or plastic jar with a lid. Close the container and let sit for 7 days, shaking the container daily. If condensation develops in the jar, return to the dehydrator for more drying.  
8. Pack in an air/moisture-proof container (closed jar or plastic bags both work) and store in a cool, dry, dark place. Should be good for 6-12 months.

**Dried Herbs**

1 package dill  
1 bunch parsley  
1 package chives

1. Preheat dehydrator to 100-120 deg F.  
2. Wash herbs very gently.  
3. Remove leaves from stems. Chop chives.  
4. Place on dehydrator tray (use fine mesh) and dry from 1-4 hours.

**Kale Chips**

2 bunches kale  
2 Tablespoons olive oil  
2 Teaspoons coarse Kosher salt (less if using fine grained salt)

1. Preheat oven to 400 degrees F.  
2. Wash the kale and dry it very well in a salad spinner or between towels  
3. Pull the leaves off of the center stems and tear them into chip-sized pieces. Put the center stems into the compost bin.  
4. Put kale pieces into a large bowl, pour oil over leaves and sprinkle salt over all. Toss well using your hands or a plastic turner (or both).  
5. Spread leaves onto cookie sheet(s) in one layer and place in preheated oven for about 8-10 minutes. Leaves should be crispy and just starting to turn brown at the edges. Watch constantly and be very careful not to over-cook because the chips will burn easily.  
6. Serve immediately or cool and store in an air-tight container.
Marinated Beef Jerky
1 lb beef or venison (venison must frozen for 2 months, and partially thawed)
¼ C soy sauce
1T Worcestershire sauce
¼ t black pepper
¼ t garlic powder
½ t onion powder
1 t hickory smoke flavoring or flavored salt

1. Trim all fat and connective tissue from the meat. Slice into long, thin strips about 1/4” thick, maximum. Slice with the grain for a chewy jerky, across the grain for a tender, brittle jerky.
2. Combine all marinade ingredients. Place meat in a shallow container and cover with marinade. Refrigerate from 1 hour to overnight.
3. Remove meat from the marinade and drain on absorbent toweling. Arrange on dehydrator trays close together, but not overlapping. Put in dehydrator.
4. Heat dehydrator to the 160 deg. F setting. Check jerky periodically and use a towel to blot oils that form on meat. Dry the meat until a test piece cracks, but does not break, when it is bent. Remove from the dehydrator.
5. Preheat an oven to 275 degF, place jerky on a tray and heat in oven for 10 minutes.
6. After drying, cool jerky for 30-60 minutes. Place in a glass or plastic jar with a lid. Close the container and let sit for 7 days, shaking the container daily. If condensation develops in the jar, return to the dehydrator for more drying.
7. Pack in an air/moisture-proof container (closed jar or plastic bags both work). Store at room temperature (in a cool, dark, dry place) for two weeks, in a refrigerator for 3-6 months, or in a freezer for a year.

Ground Beef Jerky
1/4 teaspoon salt
1/8 teaspoon pepper
2 teaspoons brown sugar
1 small garlic clove, diced very fine
1/2 teaspoon liquid smoke or flavored salt
1 tablespoon soy sauce
2 teaspoons Worcestershire sauce
½ teaspoon dry mustard
1/2 lb very lean ground beef or venison (venison must frozen for 2 months, and partially thawed)

1. Combine all ingredients except meat in a medium bowl. Add meat and mix well. Cover and refrigerate several hours or overnight.
2. Heat dehydrator to the 160 deg. F setting. Roll meat to 1/8 inch thick between two pieces of waxed paper. Cut into strips, lift from paper with a turning spatula and place on dehydrator trays.
3. Check jerky periodically and use a towel to blot oils that form on meat. Dry the meat until a test piece cracks, but does not break, when it is bent. Remove from the dehydrator.
4. Preheat an oven to 275 degF, place jerky on a tray and heat in oven for 10 minutes.
5. After drying, cool jerky for 30-60 minutes. Place in a glass or plastic jar with a lid. Close the container and let sit for 7 days, shaking the container daily. If condensation develops in the jar, return to the dehydrator for more drying.
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