

Rhubarb Leather

Ingredients

- 1 quart rhubarb (or a mix of half strawberry/half rhubarb)
- 1/4 cup water
- 3 TBS honey (1 1/2 TBS per cup of puree)

Directions

- Wash and cut into small pieces about 1 quart of rhubarb (or strawberry/rhubarb combination).
- Add ¼ cup water and rhubarb to saucepan.
- Cook only until rhubarb starts to soften. Let cool slightly.
- Add to blender and set to puree (yield: 2 cups puree).
- Add 1½ tablespoons of honey per cup of puree.
- Line a cookie sheet, 12 inches by 17 inches, with plastic wrap.
- Spread puree evenly over the plastic about 1/4 to 1/8 inch thick, but do not push it completely to the sides. Leave a bit of plastic showing for easy removal.
- Add to oven set at 140° to 150°F or home dehydrator.
- It will take about 6 to 8 hours to dry, but could take longer, depending on humidity, variations among different ovens and dehydrators, and upon the amount of sugar in the puree. More sugar — longer drying time.



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