



Dried Apples

Dried apples were a staple in every wagon. Long before leaving home, a family made a large supply of dried apples.

People dried apples by slicing them thinly and stringing them across the inside of the house and over the fireplace where it was warm. When the rings were dry, they were packed away and used to make apple pie and apple crisp, or to munch on when there was no time to build a fire and cook a meal.

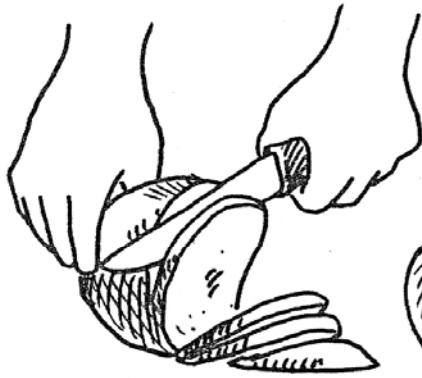
Ingredients:

4 red or green apples
1 cup lemon juice or lemon-lime soft drink

Utensils:

Small bowl
Knife
Spoon
String, about 3 feet long
2 thumbtacks

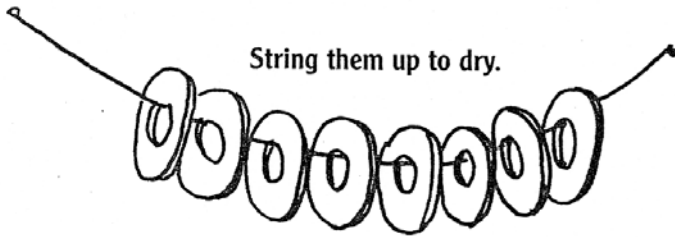
Wash and dry the apples. Slice the apples across, so they are round, like donuts. Use a spoon to carve out the center section with the seeds. Pour the lemon juice into a small bowl. Dip each slice into the lemon juice. The acid in the lemon juice will keep the apple from turning brown. After the slices have been dipped, thread the string through the center of the slices and hang it up with thumbtacks to dry. Drying time depends on thickness of the slices, climate, and room temperature.



Slice the apples crosswise.



Dip the slices in lemon juice.



String them up to dry.