

## Dried Grape Tomatoes

**Preparation:** Cut grape tomatoes in half lengthwise. **Drying:** Place on mesh drying trays. Dry at 130°F. **Time:** 20 to 24 hours.

**Doneness test:** Tomatoes should feel dry, be just slightly pliable and have no sign of moisture inside.

**Tip:** Home-dried tomatoes will be firmer than commercially dried tomatoes. If you don't dry them enough and leave them soft, they will spoil quickly.

*Source: The Dehydrator Bible, 2009*