



DEHYDRATED PINEAPPLE CHUNKS

Pineapple Chunks are another good first project on the dehydrator. So sweet and easy! Skills learned: knife skills, safe cutting of large fruit, cutting fruit slices evenly; how to set the dehydrator, how to test for “doneness”.

WHAT YOU’LL NEED

- Chef’s knife
- Paring knife
- Cutting board
- Bowls
- Dehydrator
- Pineapple

HOW TO SETUP

The trickiest part of dehydrating a fresh pineapple is cutting up the pineapple. The child should be able to handle a chef’s knife or else get help from a parent.

1. Place the pineapple on the cutting board laying on its side.
2. Review “[How to Slice a Pineapple](#)” or video “[How to cut a pineapple.](#)”

TO PROCESS PINEAPPLE

1. Slice off the top of the pineapple.
2. Slice off the bottom.
3. Stand the pineapple up.
4. Follow the instructions in the links above to safely slice the chunks of pineapple.
5. Place the individual pineapple pieces on the dehydrator tray evenly in a single layer.
6. Note: You can fill each tray so that the fruit is almost touching since it will shrink when drying.

TO DEHYDRATE PINEAPPLES

1. Set dehydrator to “Fruit” setting = 135°
2. Dry for 10-18 hours depending on how chewy you like them.