

# [The recipes of crisps](https://assignbuster.com/the-recipes-of-crisps/)

[Food & Diet](https://assignbuster.com/essay-subjects/food-n-diet/), [Cooking](https://assignbuster.com/essay-subjects/food-n-diet/cooking/)

Apple Crisps

Ingredients

1. Apples (2)
2. Cinnamon (1/2 Tsp.)
3. Sugar (1/2 Tsp.)

Directions

Begin by evenly slicing the apples into a separate bowl. You want to remain even so they dehydrate well. Take out the dehydrator and set it on 135 F. You will place the slices onto the tray and let them sit for at least 6 hours. A good method to see if they are done involves breaking one in half to see if moisture is left inside. Place the dehydrated pears on a tray and begin to add in the remaining ingredients on top. Enjoy!

Kale And Garlic Crisps

Ingredients

1. Garlic (1)
2. Kale (2)
3. Sugar (1/2 Tsp.)

Directions

1. Begin by evenly slicing the kale and garlic into separate bowls. You want to remain even so they dehydrate well.
2. Take out the dehydrator and set it on 135 F. You will place the slices onto the tray and let them sit for at least 6 hours.
3. A good method to see if they are done involves breaking one in half to see if moisture is left inside.
4. Place the dehydrated slices on a tray and begin to add in the remaining ingredient on top.
5. Enjoy!

Tomato Crisps

Ingredients

1. Tomatoes (5)
2. Sugar (1/2 Tsp.)

Directions

1. Begin by evenly slicing the tomatoes into a separate bowl. You want to remain even so they dehydrate well.
2. Take out the dehydrator and set it on 135 F. You will place the slices onto the tray and let them sit for at least 6 hours.
3. A good method to see if they are done involves breaking one in half to see if moisture is left inside.
4. Place the dehydrated slices on a tray and begin to add in the remaining ingredient on top.
5. Enjoy!

Dried Celery

Ingredients

1. Celery (5)
2. Sugar (1/2 Tsp.)

Directions

1. Begin by evenly slicing the celery into a separate bowl. You want to remain even so they dehydrate well.
2. Take out the dehydrator and set it on 135 F. You will place the slices onto the tray and let them sit for at least 6 hours.
3. A good method to see if they are done involves breaking one in half to see if moisture is left inside.
4. Place the dehydrated slices on a tray and begin to add in the remaining ingredient on top.
5. Enjoy!