

DRIED STRAWBERRIES

INGREDIENTS

1 pound strawberries, hulled, halved, quartered if large

2 tablespoons granulated sugar

DIRECTIONS

1. Toss strawberries and sugar in a large bowl and let sit until berries start to release their juices, 25–30 minutes.
2. Preheat oven to 185° (or the lowest possible setting, which may be 200°).
3. Spread out berries on a rimmed baking sheet lined with a nonstick baking mat and bake, rotating baking sheet about every 30 minutes, until berries are darkened in color and dried out around the edges but still slightly juicy in the center, 3–3½ hours.
4. Let cool on baking sheet.

