

Dehydrated Spaghetti Sauce

Thoroughly rub some olive oil on you fruit leather sheets or cover a rack in plastic wrap and rub it down. You must do this carefully to keep the sauce fro sticking. Pour the sauce on the rack taking care not to let them spill over the edges. Keep it as level as possible so drying will be even.

After about 8 to 14 hours it should be ready. If drying sauce with meat dry it at a higher setting if possible. Carefully peel the dried sauce from the sold sheet, if it sticks, it may need more drying or else you did not spread the oil evenly. This will look just like a fruit leather when done. Fold it up squeezing as much air out as possible and store in a zip lock bag or vacuum seal bags. To re-hydrate rip up dried sauce and place in pan with enough water to re-hydrate (depends on size of sauce, best to write this on the zip lock bag) and simmer until ready.