



## Persimmon Chips

Slice ripe, firm Fuyu persimmons 3/8 to 1/4 inch thick.

Toss with fresh lime or lemon juice and let sit for at least 1/2 hour to season the fruit.

Dry slices in dehydrator.

Store in airtight container.

These are fun to do and can be varied to your taste. Sliced thin and dehydrated till crisp, they can be used in place of potato chips.

I seasoned a batch (before drying) with tajin and they were delicious.

Submitted by Paula Manning