

Watermelon Bites

This recipe is dependent on the size of the watermelon*

Contributed by Nancy Nier Prince

Ingredients:

1 seedless
Watermelon

1 - 6 oz pkg of
Watermelon Jello

10 oz of Boiling
Water



Directions:

1. Cut the watermelon into pieces, removing the rind.
2. Put the watermelon in a blender and puree until smooth.
3. In a small bowl or 2 cup measuring cup, add 10 oz of boiling water to the watermelon Jello, stir and make sure the Jello is dissolved completely.
4. Add Jello to the watermelon in the blender and mix together
5. Using silicone molds, fill the molds, freeze until frozen solid, pop out of molds, and place on a parchment lined tray, place back in freeze for a few hours before freeze drying
OR place parchment paper on a tray, pour watermelon mixture onto the tray, leaving room to add dividers, add dividers in 40 portions, then freeze until frozen solid.
6. Freeze Dry
7. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time:

Rehydration: Not intended, these are meant to be eaten as a snack as is.



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* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray

Cycle times & rehydration for reference only