

Wild Plums

This recipe will make as many trays by weight as you have plums*

[Live. Life. Simple's: Freeze Dried Wild Plums–From Tree to Long Term Food Storage](#)

Ingredients:

Wild Plums



Directions:

1. Wash wild plums well
2. Using a sharp knife, slice through the skin of each plum (the larger the slice the easier to freeze dry.
3. Put pre-cut parchment down on your tray, and spread the sliced plums out.
4. Cover with a lid, and freeze until solid.
5. Remove lid, and freeze dry
6. Store Appropriately (See Tips and Tricks for storage help)

Warning the fruit will still have a pit, so when you eat these be ready to deal with the pit.

Cycle Time: My cycle time in a mixed load, medium freeze dryer was 37 hours.

Rehydration: Not intended



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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray