



**COOK'S<sup>®</sup>**  
**COMPANION**

# Dehydrator Leather Trays

*for Turbo and Basic Food Dehydrator Models*



Thank you for purchasing your Dehydrator Leather Trays for your Food Dehydrator. These must-have trays will help you get the most out of your dehydrator and allow you to dehydrate liquid foods such as fruit leathers, vegetable leathers, pasta sauces or dried breads or crackers.



Square tray fits EZ-Store Turbo Dehydrator

## Instructions:

1. Place the leather trays inside the standard drying trays that come with your dehydrator.  
**Do not oil or grease the trays.**
2. Blend or liquify your fruit, pasta sauce or other liquid foods and pour onto the inner trays. Be careful not to overfill.
3. Smooth or even out the foods so that they dry evenly. We recommend that you use no more than 3 trays at a time when using the fruit leather trays. If you are making crackers then drop spoonfuls and flatten a bit for even drying.



4. Dehydrate according to the instructions in your dehydrator manual.
5. Once the foods are evenly dry, use a butter knife and go around the edge to loosen. Gently pull entire dried sheet up.
6. For fruit leathers, place dried sheet on parchment paper, roll and tie with twine. Store in an airtight container or use immediately. For spaghetti sauces simply fold and store in a zipper storage bag.

### **Cleaning and care:**

Leather trays are dishwasher safe (top rack only). Do not heat dry. However, we recommend that you hand wash them with mild, soapy water for maximum longevity.



### **Leather-Making Tips**

Precise dehydrating times can vary greatly, depending on the type of foods used, their thickness, the amount placed on the trays and the number of trays used. Keep your own notes on the types of foods you dehydrate and what works best for you. You'll be a dehydrating pro before you know it!

- A food processor is the best tool for pureeing thicker mixtures used in fruit leathers. You can also use an immersion blender or a regular blender. If using a regular blender, you may need to add a bit of liquid to thin it out enough to blend. Adding liquid will increase drying time.

- When drying thicker mixtures, it is better to press rather than spread the mixture. This will help prevent fissures or large cracks when drying.
- Be sure not to spread the mixture out too thin. Even though it will dry faster, it will be difficult to peel from the leather tray and they will likely tear apart.
- Fruit leather can be sweetened to taste, but adding too much sugar will slow the drying process and possibly make for a product that is too sticky and may never become leathery.
- When testing for doneness, remember that the leather will firm up more when cooling. Make sure there are no moist patches, but over-dried leather can become brittle.
- As soon as the leather is dry, peel it off the tray while still warm and then let cool. Place on a sheet of parchment paper or wax paper. Rolling wrap between layers of leather prevents it from sticking to itself. Place in an airtight container or zipper bag and store at room temperature for up to 6 months.
- For easy fruit leathers, cut a sheet of parchment paper the same size and shape as the tray. Line up the sheet on the tray before spreading the mixture. Dry your leather directly on the parchment paper. Then, simply remove the leather and parchment, cut, roll and tie for storage.
- Vegetable leathers tend to get quite hard and dry, so they work best when turned into powder. Break cooled leather into pieces then chop in a mini chopper or spice grinder and process until it becomes a powder. Add to soups, stews and rice for flavor. **Use this technique to make instant baby food. Store your powder until needed then reconstitute with warm water.**

# Fruit & Vegetable Leather Recipes

## Apple Cinnamon Leather

**Preparation:** In a bowl, combine 2 cups (500 mL) unsweetened applesauce, 1/2 teaspoon (2 mL) ground cinnamon, 1/2 teaspoon (2 mL) lemon juice and 1 teaspoon (4 mL) of honey.

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather tray. Spread as evenly as possible, leaving it slightly thicker at the edges. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly translucent, with no visible moist spots but should still be flexible.

**Tip:** To make your own applesauce, chop up peeled apples and put in a saucepan with 1/2 (100 mL) cup water. Cook them until tender and mash. Puree in a food processor if needed. If you buy store-bought applesauce, make sure that there is no added sugar. Commercially added sugars make leathers brittle.



## Apricot Leather

**Preparation:** Puree 2 cups (500 mL) halved apricots in a food processor with 1 tablespoon (15 mL) lemon juice and 1 tablespoon (15 mL) honey or agave.

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather sheet. Spread as evenly as possible, leaving it slightly thicker at the edges. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly translucent, with no visible moist spots but should still be flexible and not brittle.

**Tip:** Taste your apricots prior to pureeing them. If they are on the tart side, you may require extra honey or agave.

## Banana Chocolate Leather

**Preparation:** In a food processor, puree 4 ripe bananas (broken into pieces) 2 tablespoons (25 mL) unsweetened cocoa powder and 1 tablespoon (15 mL) honey or agave.

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather sheet. Spread as evenly as possible, leaving it slightly thicker at the edges. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly translucent, with no visible moist spots but still be flexible.

**Tip:** Use very ripe, organic bananas (with brown spots) for the best flavor. Green or underripe bananas are not sweet enough or moist enough to make a nice leather.

## Tropical Fruit Leather with Coconut

**Preparation:** In a food processor, puree 1 cup (250 mL) chopped pineapple, 1 cup (250 mL) chopped mango and 1 ripe banana, until smooth. Finely chop 1/4 cup (60 mL) coconut flakes and set aside for garnish.

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather sheet. Spread as evenly as possible, leaving it slightly thicker at the edges. Lightly sprinkle with finely chopped coconut flakes. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly translucent, with no visible moist spots but still be flexible.

**Tip:** Use ripe but not overripe fruit for the best flavor and texture.

## Tomato Pasta Sauce Leather

**Preparation:** Choose a homemade or prepared tomato pasta sauce with no meat, dairy and no or very little oil. Puree if sauce is chunky.

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather sheet. Spread as evenly as possible, leaving it slightly thicker at the edges. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly translucent, with no visible moist spots but still be flexible.

**Tip:** Starting with a thicker sauce will speed up the drying time. If necessary, simmer to reduce for quicker drying.



## **Green Pea Leather**

**Preparation:** In a food processor, puree 2 cups (500 mL) cooked or thawed frozen green peas until smooth. Season with salt and pepper to taste (not recommended if making baby food).

**Drying:** Spread out to 1/4-inch (0.5 cm) thickness on a leather sheet. Spread as evenly as possible, leaving it slightly thicker at the edges. Lightly sprinkle with finely chopped coconut flakes. Dry at 130°F (55°C).

**Doneness test:** Leather will be evenly dry and crisp.

**Tip:** Green pea leather is quite hard, so it is best used as a powder or broken into small pieces. Add to soups and stews. Use powdered green peas and reconstitute with warm water to make an all natural, easy-to-store baby food.

## **One-Year Limited Warranty**

This product is manufactured by Ronco Holdings, Inc. for EVINE Live, Inc. Ronco Holdings, Inc., warrants to the owner of this product that it is free from defects in material and workmanship for a period of one year from date of purchase providing the owner has registered this product within thirty (30) days from the original purchase date. Visit us online to register this product at [www.ronco.com/warranty](http://www.ronco.com/warranty).

The manufacturer's obligation will be limited to repairing or replacing any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the one-year warranty period, the following action and steps are required:

1. The product must be clean and packaged securely to protect from damage or breakage in shipment.
2. Request an Return Authorization at 1-888-722-6761. You will be issued a Return Authorization Number (RA#) along with return instructions.
3. Clearly label the package with your RA#. Ship prepaid to Ronco Holdings, Inc., by your preferred carrier. We recommend using a carrier shipping method that will provide a tracking number as we cannot be responsible for lost shipments. Ronco Holdings, Inc., will repair or replace the product and return it to you at no additional cost.

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Ronco Holdings, Inc.  
15505 Long Vista Drive  
Suite 250  
Austin, TX 78728

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