

Watermelon Jerky

Ingredients:

- 1 whole watermelon
- Chili-lime seasoning



Directions

1. Set dehydrator to 170°F. Line dehydrator trays with parchment paper.
2. Cut the watermelon into quarters. Cut quarters into 1/4-inch-thick slices. Remove rind. Slice remaining watermelon into strips and place on the prepared trays. Sprinkle evenly with desired amount of chili-lime seasoning.
3. Set dehydrator to 170°F. Dehydrate 10–12 hours.
4. Allow to cool before serving.

Makes about 30 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.