




How to Dry California-grown Persimmons


Enjoy California-grown persimmons year round by drying them at home!

Dried persimmons make tasty snacks and are great on-the-go

Dried persimmons can be stored for up to 1 year

How to hot-air dry persimmons:

 Select firm fruit with orange skin (soft fruit will be difficult to slice)

 Wash and sanitize equipment (cutting board, knife)
Sanitize in dishwasher or by rinsing with a solution of
1 tsp chlorine bleach in 1 quart (4 cups) of water

 Wash fruit under running water

 Carefully slice fruit on a clean, sanitized cutting board



For soft/leathery-like dried persimmons:


Slice fruit 2 mm thick
(about the thickness of a nickel)

Dry 5-7 hours at 145°F in a dehydrator


For crispy/chip-like dried persimmons:


Slice fruit 6 mm thick
(about the thickness of 3 stacked nickels)

Dry 10-12 hours at 145°F in a dehydrator

 Remove seeds after slices are dried (seeds are not edible)

 Let the dried slices cool for 30 minutes

 Loosely pack dried slices in an airtight jar for 1-2 days, shaking the jar occasionally
If condensation is visible in the jar, the persimmon slices are not adequately dried!
Re-dry or store in the freezer

 After 1-2 days, repack the dried slices into zip-top bags
Remove as much air as possible