DISH	Apple Leather
Ingredients	Method
Wind fall Apple 3lb	 Wash the apples and remove any bruised or bad pieces, cut into large pieces and place in a large pan and half cover with water. Place a lid on the pan and cook gently for 45 mins until very soft. Mash with a potato masher until smooth. Now pass this mixture through a fine sieve and place in a wide heavy based pan and cook slowly until mixture is quite thick and most of the liquid has evaporated. This mixture can now be placed in a food dehydrator that is lined with cling film or can be put in a tray also lined with cling film. Place in dehydrator for 8 hours, or 2-3 days in a warm place if using a tray, after which you should have a firm skin on your leather. Its now time to turn the leather carefully and remove the cling film and place back in dehydrator or tray. Now continue to dry until very dry turning from time to time as needed this can take from 8 hours to 4 of 5 days depending on weather and method used. Once fully dried cut into small pieces and store in an air tight container for as long as you like .