



Dehydrated Zucchini

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Dehydrated Zucchini!**

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, *Fresh from the Farm Alabama Recipes*, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local. Support our farmers and support our communities.

Arlene Peters, Chilton County



Ingredients

- Extra virgin olive oil
- Seasoned salt
- Garlic salt
- Dried basil
- Zucchini

Preparation

Slice zucchini in ¼-inch slices. Put in plastic bag and add just enough olive oil to cover the slices. Place on dehydrator trays, and sprinkle with seasonings to taste. Dehydrate at 140 degrees F for at least 18 hours so they will be crispy. Great healthy snack!

Kristin Woods, *Regional Extension Agent*, Food Safety, Preparation, and Preservation

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