

Sweet and Crispy Homemade Dehydrated Pineapple Chips

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TIME
30 min

TEMP
170°F

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INGREDIENTS

1 medium ripe pineapple

DIRECTIONS

1. **Prep the Pineapple:** Slice off the top and sides of your pineapple, leaving the bottom to steady it. Use a mandoline for ultra-thin, even slices-or a sharp knife if you're confident.
2. **Slice Thin:** Aim for slices around 1/8 inch thick. Uniform thickness ensures even drying and the best texture.
3. **Arrange on Dehydrator Tray:** Place slices in a single layer on your dehydrator tray. Leave a little room between pieces for airflow.
4. **Dehydrate at 135°F:** Cover and set your dehydrator to the fruit/vegetable setting (around 135°F). Let it run for 3-5 hours, checking after 3 hours and every 30 minutes after that.
5. **Cool and Crisp:** Remove chips when they're golden and lightly crispy. Let them cool-this helps them firm up and develop extra crunch.

TIPS FOR SUCCESS

Choose ripe but firm pineapple -overripe fruit gets mushy.

Use your oven on the lowest setting (around 170°F) with the door slightly ajar.

Add a sprinkle of chili powder, cinnamon, or lime zest before dehydrating.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-and-crispy-homemade-dehydrated-pineapple-chips/>