

## Sun Dried Plums

Small plums, wild or from the store

Split fruit to remove pits. Spread fruit on a clean cloth. (You could stretch a clean cloth on frames and set on a sawhorse outside.) Take the drying fruit inside each evening before dew falls. Repeat daily sun drying for three days to a week or until fruit can be squeezed without any juice appearing. To store for later use, pack plums in glass jars that have been sterilized by boiling, and leaving only a little air space in the jar. Cover with the jar lids and store in a cool, dark place. The dried plums can be eaten as a snack.

*Food in Kansas*

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