

Dried Mangoes

Ingredients:

1 very ripe mango

Directions:

1. Preheat oven to 185 degrees Fahrenheit.
2. Using a peeler, peel the skin off the mango.
3. Cut the mango into very thin slices (the thinner they are the less time it takes for them to dry).
4. Place a cooling rack on a baking pan and spray the rack with cooking spray.
5. Place the mangos on the rack.
6. Cook for 3 to 4 hours, flipping every 30 minutes. Cooking time will vary depending on how thick the mango slices are.

