

Cucumber Chips

8 cups cucumbers, peeled & sliced 3-4 mm thick

3 Tbsp apple cider vinegar

2 Tbsp extra virgin olive oil

2/3 cup chopped dill, fresh or frozen

3/4 tsp sea salt, or to taste



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Mix all ingredients together in a large bowl.

Line cucumber slices on dehydrator trays.

Dehydrate at 115 degrees for 8-12 hours, until crisp.

Store in an air-tight container or glass jar.

Enjoy!

Yield: Approximately 2 cups of chips

Tips & Tricks

Cutting the cucumbers is really easy if you use a mandolin!

You can always add more salt once they're finished dehydrating.