

DRIED ORANGE GARLAND



1. Select unblemished oranges or other citrus fruit for this project.
2. Slice fruits in cross-sections, 1/8 to 1/4 inch thick. Blot away any excess juice.
3. Place slices on a baking sheet, place in oven set to lowest temperature (typically 175°F to 200 °F) Allow slices to dry for 4 to 8 hours, turning periodically.
4. Slices will appear translucent, and slightly gummy when dry. The peel will darken and become leathery.
5. Dry slices may be coated with acrylic spray for increased longevity, though this will reduce their fragrance.
6. Use a skewer, large needle, or similarly shaped object to make holes through slices and string them onto a festive ribbon. Hang where light will shine through slices for a stained glass effect.