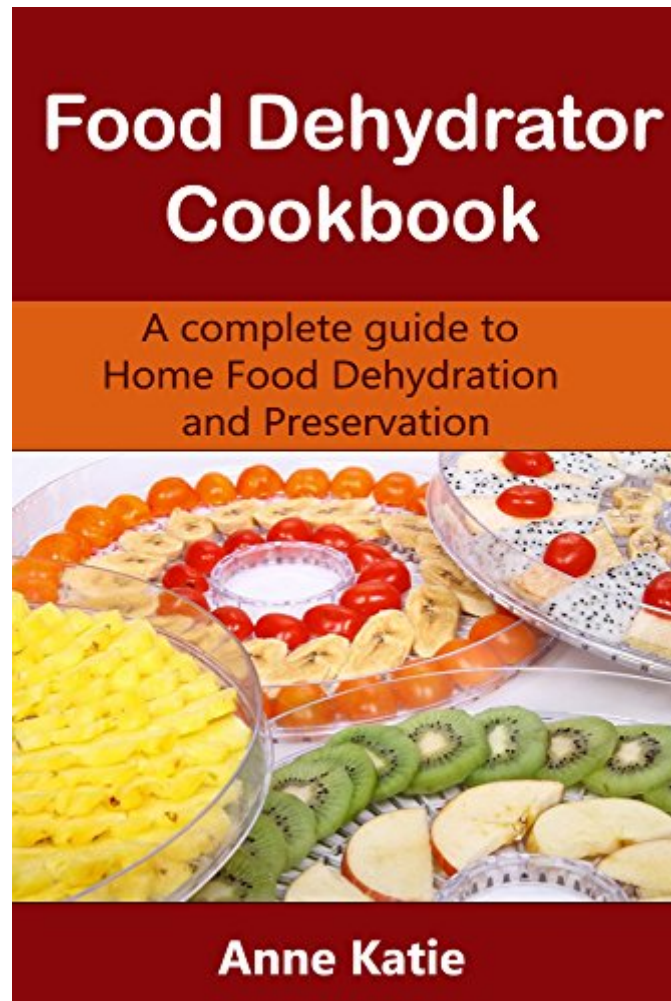


The book was found

Food Dehydrator Cookbook: A Basic Guide To Make Your Own Jerky, Snack, Drying Vegetable And Fruits



Synopsis

The dehydration is one of the most ancient, effective and nutritious tools for food preservation. The Food Dehydrator Cookbook gives you a powerful guides that you need to know about using your dehydrator to make drying foods at your place, including:- The benefits of remove moisture from foods. You will see how wonderful food preservation by drying brings back.- Tips for selecting a food dehydrator as well as few recommendations good branches of dehydrator product.- Includes recipes on how to dehydrate daily foods: fruits, vegetables, herbs, and jerky and contain all necessary information on how to prepare, dehydration temperatures, and times needed. With these specific techniques and instructions included in this book, you are able to preserve foods with the lowest price and the healthiest way.

Book Information

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Customer Reviews

Very informative! This is the book no matter what stage of dehydrating you are at in your life. We have an Nesco dehydrator and her recipes, tips and tricks are spot on. Extremely glad we invested in this book.

This is the best one I have tried for preserving foods using dehydrator. She included every single step to have a perfect drying food. Everything is explained in very detail, from what you need to do before you drying and how you should set up for your dehydrator as well as how you pack it. Recipes are very useful and I am sure that it will surprise you! You should say: You need it in your cookbook collection to be an expert in dehydration. Get it and hold it with you everytime you making food drying.

Excellent! She gives an amazing break down of the how and why need work with dehydrator. I learned the sciences behind it. My recommendation is that you read it from the beginning, it will really help you understand and be more successful in your venture.

I purchased for this book with the hope that it will bring all I need to do dehydrating. However, I was a bit dissapointed because it contains many popular foods but has a few special ones. Recipes what it gave still helpful for most common using of dehydrator and the explanations are very detail. That is very good for new users. I think, it is strongly recommendation for very popular drying foods and people who needs to be familiar with dehydrators.

Very short (37 pages?) book/Pamphlet? Author shows 2 dehydrators so If you buy one from her link, she gets a percentage. No recipes for jerky. So this is not the book for you if you want to dry fish or meats into jerky. Most information is on a small variety of fruits, then vegetables. Almost no information on meats. I'm glad I only "rented" this book on . Disappointing.

This book is well-organized, practical and cover almost everything popular that every family needs. There are some recipes using dehydrator to dry fruits that I haven't tried before. As a newbie, her guidances is good for me about how I need to prepare, how many time needed and how hot is the best for each kind of food. The only thing I would recommend is she should include more special dishes and make it to be common to every people. In short, it is a great book for healthy foods.

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