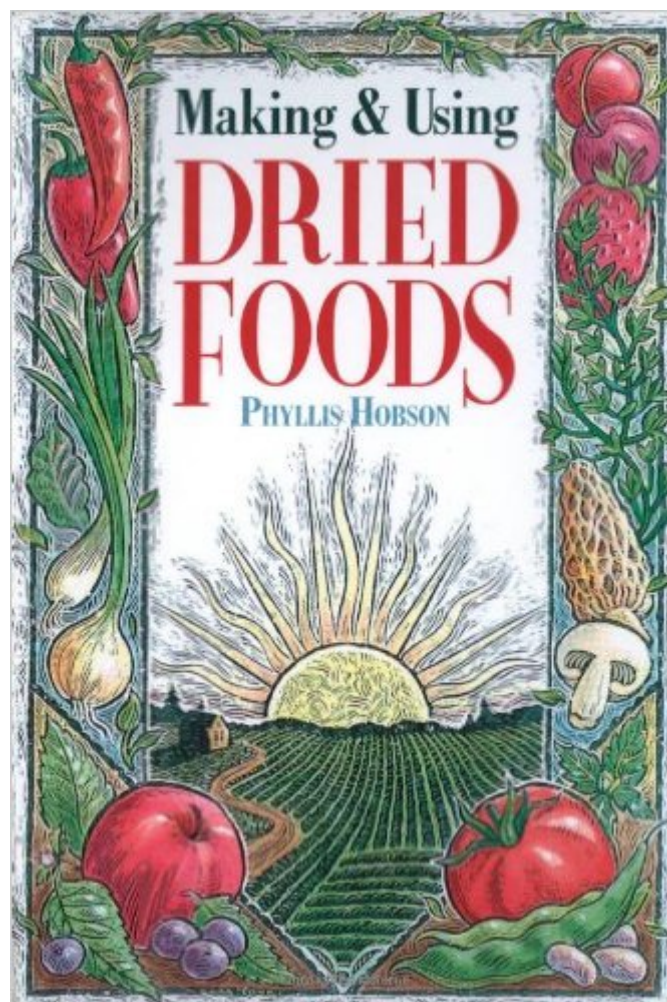


The book was found

Making & Using Dried Foods



Synopsis

Dry and store fruits, vegetables, grains, meats, and herbs with these simple, step-by-step instructions. Includes dozens of recipes and plans for building your own food dryer.

Book Information

Paperback: 192 pages

Publisher: Storey Publishing, LLC; 41847th edition (January 8, 1994)

Language: English

ISBN-10: 0882666150

ISBN-13: 978-0882666150

Product Dimensions: 6.1 x 0.5 x 9 inches

Shipping Weight: 11.2 ounces

Average Customer Review: 4.6 out of 5 stars Â Â See all reviews Â (53 customer reviews)

Best Sellers Rank: #118,958 in Books (See Top 100 in Books) #50 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits #145 in Â Books > Cookbooks, Food & Wine > Canning & Preserving #155 in Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

Customer Reviews

This has more methods of drying (including sun-drying), it has information on pretreating foods. How to Dry Foods on the other hand has metric to american conversion, and it tells how long specific foods last while dry. If you want methods buy this book, if you want specific facts, buy How to Dry Foods. Personally, I'm buying this one.

This book will be a happy surprise for those of you who are looking for the out of print and hard to find "Garden Way's Guide to Food Drying" by Phyllis Hobson. This is basically the same book, with all the tips and hints for drying vegetables, fruits and herbs, but with even more recipes than the out of print book. Both the author and the publisher are the same.

I first checked this out at the library. There is so much good information in here that I decided to buy the book. Most dehydrating books will tell you how to dehydrate but this book also gives you recipes and tips on how to use what you dehydrate. I definately recommend this book if you are getting a dehydrator.

I'm a first time drier and got several other book on this subject but this is my favorit. Highly

recommend.

I bought this book soon after buying my dehydrator. Being new to dehydrating and preserving food in general, I wanted a little more in depth guide than the instruction manual to my dehydrator. This book fits the bill. It is very well written with easy to understand/follow directions. (I mention this because I have a little one and can sometimes be a little scatter brained) It covers fruits, vegetables, herbs, jerky and much more. Includes many recipes that look pretty good and I will definitely try some in the future. It also gives advice on choosing a dehydrator. Having a newborn I was interested in the chapters on making your own baby food. Definitely recommend.

A very comprehensive book in short form. Covers grains even, something I hadn't seen before. (I am a vegan) Has recipes for camping as well as home use. I have been dehydrating foods for years, and still learned something from this book. I use it for reference often and the recipes are awesome. I would recommend this book even if you already are an avid dehydrater.

Greetings,I found it excellent and useful for beginners and experts. Features.1. Book classified by type of food(fruit, vegetable and meat) then alphabetically sorted for each fruit or vegetable so easy to find without going to index.2. List down and descrip how to make it pretreatment and for which applicake and recommendation.3. In each item(fruit or vegetables), there are description about three drying process (dehydrator, sun or oven) temp, time, recommendation (pretreatment, flipping dried peices, movement of dry machine, ...etc)I didn't try the recipes for cooking stuff of each dried item(fruit and vegetable). It will be fantastic am sure.Bottomline, highly recommend for beginners.

I am a big fan of Phyllis Hobson. Anyone wanting to learn about doing things for yourself needs to read all of her books. She is the greatest "back to the basics" I know.

[Download to continue reading...](#)

Making & Using Dried Foods The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun The Complete Guide to Drying Foods at Home: Everything You Need to Know about Preparing, Storing, and Consuming Dried Foods (Back to Basics) Smoothies For Kids: 80+ Recipes, Whole Foods Diet, Heart Healthy Diet, Natural Foods, Blender Recipes, Detox Cleanse Juice, Smoothies for Weight ... loss - detox smoothie recipes) (Volume 40) 30 Day Whole Food Challenge: Complete 30 Day Whole Food Diet Meal Plan WITH PICTURES; Whole Foods Cookbook - Approved Whole Foods Recipes

for Clean Eating and Rapid Weight Loss Foods to Fight Cancer: Essential foods to help prevent cancer Whole Foods: Plant-Based Whole Foods For Beginners: 30 Simple and Tasty Recipes for Exciting Meals and Healthy Weight Loss Williams-Sonoma Foods of the World: Florence: Authentic Recipes Celebrating the Foods of the World #Food #Coloring Book: #FOOD is Coloring Book No.7 in the Adult Coloring Book Series Celebrating Foods, Snacks & Treats (Coloring Books, Foods, ... Series of Adult Coloring Books) (Volume 7) Chakra Foods for Optimum Health: A Guide to the Foods That Can Improve Your Energy, Inspire Creative Changes, Open Your Heart, and Heal Body, Mind, and Spirit Cookin' with Potatoes: Featuring Many Fabulous Dried Potato Recipes Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Dried & True: The Magic of Your Dehydrator in 80 Delicious Recipes and Inspiring Techniques The Dried Flower Book Las hojas secas [The Dried Leaves] The I Love Trader Joe's Party Cookbook: Delicious Recipes and Entertaining Ideas Using Only Foods and Drinks from the World's Greatest Grocery Store The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Nature's Cancer-Fighting Foods: Prevent and Reverse the Most Common Forms of Cancer Using the Proven Power of Whole Food and Self-Healing Strategies Mastering Fermentation: Recipes for Making and Cooking with Fermented Foods Foxfire 2: Ghost Stories, Spring Wild Plant Foods, Spinning and Weaving, Midwifing, Burial Customs, Corn Shuckin's, Wagon Making and More Affairs of Plain Living

[Dmca](#)