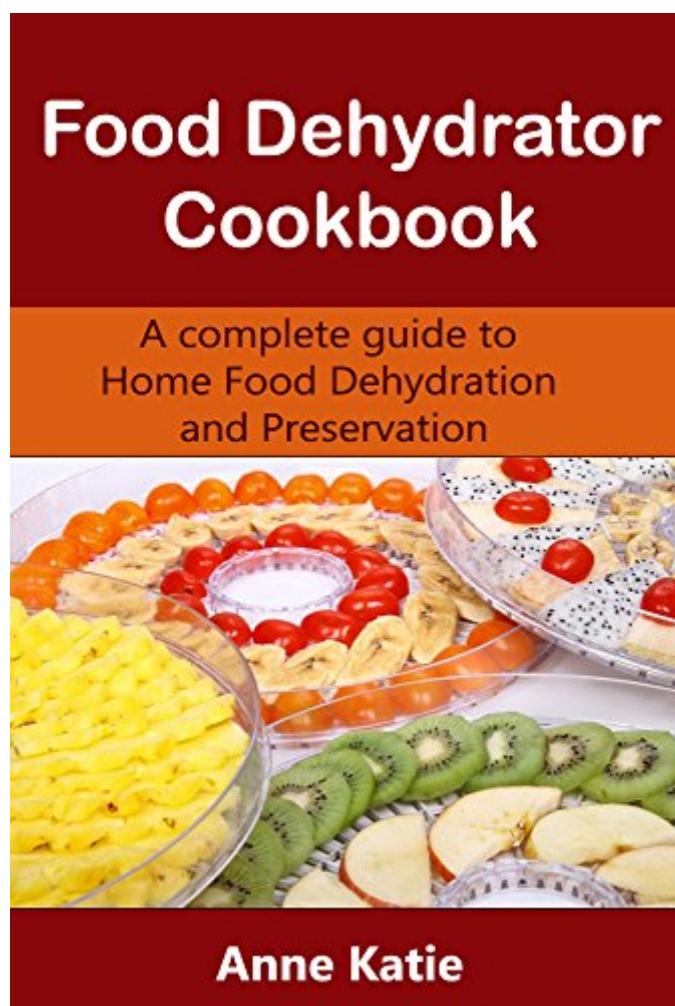


The book was found

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 nutritous 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

File Size: 601 KB

Print Length: 37 pages

Simultaneous Device Usage: Unlimited

Publication Date: April 19, 2015

Sold by: Digital Services LLC

Language: English

ASIN: B00WF8IC4Q

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #598,044 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #115 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #375 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Canning & Preserving #595 in Kindle Store > Kindle Short Reads > One hour (33-43 pages) > Cookbooks, Food & Wine

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 explainations 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 have never 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.

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

The 50 Greatest Jerky Recipes of All Time: Beef Jerky, Turkey Jerky, Chicken Jerky, Venison Jerky, Buffalo Jerky, Fish Jerky and More. (Recipe Top 50's Book 31) Food Dehydrator Cookbook: A basic guide to make your own jerky, snack, drying vegetable and fruits 365 Days Of Dehydrator Recipes: A Complete Dehydrator Cookbook For Making And Cooking Dehydrated Foods Meat Recipes and Outdoor Cooking Box Set (5 in 1): Over 200 Smoking Meat, Slow Cooker Beef, Dutch

Oven, Foil Packet and Jerky Recipes for True Meat Lovers (Smoker Recipes & Jerky) How To Dry Herbs: The Ultimate Guide To Drying Herbs At Home For Better Health And Nutrition (Preserving Herbs, Drying Food, Herbs And Spices) Homesteading for Beginners: Self-sufficiency guide, Grow your own food, Repair your own home, Raising Livestock and Generating your own Energy (Homesteading, ... The Ultimate Guide To Food Dehydration and Drying: How To Dehydrate, Dry, and Preserve Your Food Preserving Food Box Set: 33 Easy to Follow Steps For Canning, Freezing and Dehydrating Your Favorite Fruits and Vegetables plus The Ultimate Guide to Food ... food without freezing or canning) Dehydration: A Basic Guide to Food Drying My Veggetti Spiral Vegetable Cookbook: Spiralizer Cutter Recipes to Inspire Your Low Carb, Paleo, Gluten-free and Healthy Eating Lifestyle-For All Vegetable Spaghetti Pasta Makers and Slicers Grow Fruit Indoors Box Set: 22 Cultivating Tips to Make Your Own Garden With Extra Gardening Tips To Grow Your Favorite Exotic Fruits Plus Tips How to ... Set, Grow Fruit Indoors, Gardening Tips) The Grow Your Own Food Handbook: A Back to Basics Guide to Planting, Growing, and Harvesting Fruits and Vegetables (The Handbook Series) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) How to build a Solar Food Dehydrator for Beginners Food Drying: Food Dehydration and Safe Storage Hiking Trail Mix Recipes: A Camping Snack Mix Cookbook (Campfire Cookbook 2) How to Grow More Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) Texas Organic Vegetable Gardening: The Total Guide to Growing Vegetables, Fruits, Herbs, and Other Edible Plants the Natural Way Best Salad Recipes: 25 Vegetable, Fruits, Chicken, Tuna and Egg Salad Recipes - Amazing Salad Ideas for Colorful and Delicious Salad The Year-Round Vegetable Gardener: How to Grow Your Own Food 365 Days a Year, No Matter Where You Live

[Dmca](#)