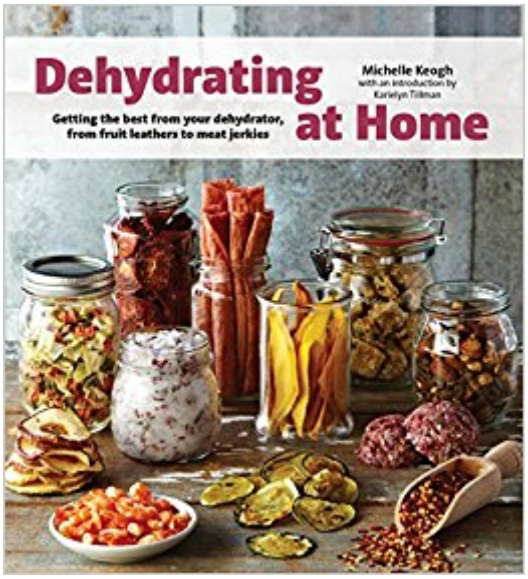
Ebook Directory
the best source of ebook

The book was found

Dehydrating At Home: Getting The Best From Your Dehydrator, From Fruit Leather To Meat Jerkies



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Dehydrating at Home is a practical guide to transforming perishable fruits, vegetables, meats, as well as nuts, seeds, herbs and spices into a pantry of nutritional wonders with a long shelf life. The book takes readers through the entire process for each type of dehydrating with delicious recipes and handy hints and tips. Practical step-by-step instructions ensure that dehydrations are perfect the first time and every time, and innovative flavor combinations will inspire dehydrated delicacies. The book gives experienced advice on all aspects of food dehydrating, including: The advantages of dehydrating at home How a food dehydrator works its magic while preventing bacteria growth Notes on food safety and retaining favor and color Foods best suited to dehydration Variables that affect drying time, such as humidity, food thickness, fat and sugar content Preparing food for dehydration How to prevent unwanted browning of fruits Safe storage How to purchase and maintain a dehydrator, plus the best accessories. Seven chapters cover all foods that can be dehydrated: Fruits -- Quick and easy recipes include Double-Dehydrated Coconut Bananas, Apple Pie Cookies, Watermelon Chips with Lime Vegetables -- Savory snacks and recipes for preserving a harvest include Kale Chips, Maple-Dipped Fiddleheads, Garlic Zucchini Chips, Honey Orange Beet Chips, Jalapenos Leathers -- Roll Ups that children (and adults) will love include Strawberry and Apple, Blueberry with Lemon Curd, Polka Dot Fruit Jerky -- Easy recipes for meat, poultry, and fish jerky include Classic Beef, Teriyaki Beef, Turkey, Smoked Salmon, Chinese Pork Nuts and Seeds -- Delicious high-protein snacks full of healthy fats include Cajun Pecans, Tamari Almonds, Flaxseed Crackers Herbs and Seasonings -- Delicious, long-lasting ingredients for aromatic additions to every meal include Herbs (Parsley, Chives, Thyme, etc.), Vegetable Powders, Ginger, Hot Chili Flakes Pet Treats -- The easy ways to watch the health of a pet include Sweet Potato Treats, Chicken Treats, Salmon Skin Nip. Dehydrating At Home is the ideal reference for cooks with beginning and extensive dehydrating experience alike.

Book Information

Paperback: 192 pages
Publisher: Firefly Books (August 27, 2015)
Language: English
ISBN-10: 1770855866
ISBN-13: 978-1770855861
Product Dimensions: 7.8 x 0.6 x 8.5 inches
Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 35 customer reviews

Best Sellers Rank: #358,767 in Books (See Top 100 in Books) #48 inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #152 inÃ Â Books > Cookbooks, Food & Wine > Cooking Methods > Raw #316 inÃ Â Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

In Dehydrating at Home, Michelle Keogh, author, chef, recipe developer, and food stylist, offers step-by-step dehydrating instructions for all skill levels and reveals how to protect the colors and tasty flavors of fresh produce while it’s being dehydrated. Her full-color illustrations and diagrams, along with her innovative flavor combinations, make this book a must-have for home cooks in search of new ways to prepare and store healthy meals and snacks. From pantry staples like raisins and fruit leathers to more substantial dishes like vegetable curry, there’s something for everyone -- even pets -- in this practica1 guide. (Taste For Life 2016-03-01)

Michelle Keogh is an author, chef, recipe developer, and food stylist from Australia. She has over twenty years experience as a chef, seven of which have been spent writing recipes and styling food for various publishers and advertising, and food packaging clients. Karielyn Tillman is the creator of The Healthy Family and Home website where her focus is on simple recipes, using real food and clean ingredients.

bought a dehydrator and was looking for a book with recipes. I found it with this book and alot of good information

Have used it an the results are great. Dried enough meat for jerky to last us the whole of a three week trip.

this book has some interesting recipes. Blueberries with lemon curd. haven’t tried it yet but I’m going to.

Great book for all things that involve dehydrating. Tips and tricks across the board for meats, fruits, etc. The book makes things easy and you feel like a pro. I highly recommend for people new to the hobby or experienced alike. A must have for any fan of dehydrating foods.

Great book for the beginner!

Great for a novice who knows nothing. Like me.

Nice cookbook but not what I had imagined. There are nice recipes but not the total instruction I was hoping for as a beginner in dehydration. If you are a seasoned dehydrator I feel this would be good but not for just beginning.

Great and fun recipes. Love looking through this for new ideas for our backpacking adventures!

Download to continue reading...

Dehydrating at Home: Getting the Best from Your Dehydrator, from Fruit Leather to Meat Jerkies Smoking Meat: The Best 55 Recipes of Smoked Meat, Unique Recipes for Unique BBQ: Bundle: Smoking Fish vs Meat:The Best Recipes Of Smoked Food Book1/Smoking Meat: The Best Recipes Of Smoked Meat Book2 Dehydrator Cookbook: Top 100 Dehydrator Recipes for Jerky, Fruit Leather, Snacks, and Tasty, Healthy, Dehydrated Meals Smoking Meat: The Best Recipes Of Smoked Meat: Unique Smoking Meat Cookbook [Top 25 Most Delicious Smoked Meat Recipes] (A Barbecue Cookbook) (A Unique Barbecue Guide) (25+2 Best Recipes) Smoking Fish vs Meat: The Best Recipes Of Smoked Food: [Unique Smoking Meat Cookbook, Top Delicious Smoked Meat Recipes,Barbecue Smoker Cookbook, A Unique Barbecue Guide, Best Recipes of Smoked Fish] The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) 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) The New Food Dehydrator Cookbook: 187 Healthy Recipes For Dehydrating Foods And Cooking With Dehydrated Foods Food Dehydrator Cookbook: Delicious And Easy Food Dehydrator Recipes Food Dehydrating Book Package: Food Drying vol. 1 & 2: How to Dry Fruit & How to Dry Vegetables 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 Home Tanning and Leather Making Guide (1922): A Book of Information for Those who Wish to Tan and Make Leather from Cattle, Horse, Calf, Sheep, Goat, Deer & Other

Hides and Skins How To Tan Hides And Make Leather | Home Tanning And Leather Making Guide Pitmaster: 25 Best Smoking Meat Recipes That Will Impress Any Barbecue Fan (BBQ, Barbecue, smoking meat, Grilling, Pitmaster, smoker recipes, Smoker Cookbook) BBQ Party: 50 Essential Smoking Meat Recipes For Your Low-and-Slow Gathering (Rory's Meat Kitchen) INTERIOR DESIGN : The Beginner's guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) Southwest Fruit & Vegetable Gardening: Plant, Grow, and Harvest the Best Edibles - Arizona, Nevada & New Mexico (Fruit & Vegetable Gardening Guides) Carolinas Fruit & Vegetable Gardening: How to Plant, Grow, and Harvest the Best Edibles (Fruit & Vegetable Gardening Guides)

Contact Us

DMCA

Privacy

FAQ & Help