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The Ultimate Guide To Food Dehydration And Drying: How To Dehydrate, Dry, And Preserve Your Food

THE ULTIMATE GUIDE TO FOOD DEHYDRATION AND DRYING



HOW TO DEHYDRATE, DRY,
AND PRESERVE YOUR FOOD



Synopsis

The Ultimate Guide To Food Dehydration And DryingHow To Dehydrate, Dry, And Preserve Your Food* Over 5000 Copies Downloaded! Join The Crowd and Download Now!Good preparation means being ready for an unexpected shortage in basic necessities. This makes home food preservation techniques as important as ever in today's uncertain climate. Learning these practical and easy to learn methods will ensure that you're prepared for months up to years with a wide range of nutritional foods.Â But being prepared isn't the only reason to preserve food; there are several economical, nutritional, and fun reasons to join this movement. Whether you've never considered food preservation or if you're drying food right now, there's something in this book for you. We'll cover food drying and dehydration methods as well as freeze-drying and pickling techniques certain to change the way you look at food. Â Â Â This Guide Will Cover:An in-depth primer into food preservationThe awesome benefits of drying, pickling, and freezingStep by step methods and strategiesThe best foods to preserve at home and whyAnd much more!Â

Book Information

File Size: 1070 KB

Print Length: 73 pages

Simultaneous Device Usage: Unlimited

Publication Date: October 28, 2013

Sold by:Â Digital Services LLC

Language: English

ASIN: B00GA0QT8G

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #439,543 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #80

inÂ Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #238 inÂ Kindle Store

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Customer Reviews

The information presented is basic, but generally useful, but the narrative about some imaginary

friend named Bob gets old after the introduction. The book would have been much better with this character at all. As for the informative parts of the book, well, it's incomplete. In one paragraph, several materials are banned from use for dehydrating without going into any explanation as to why it's wrong to use them. It's touched on with not detail or data to back claims up.

It is absolutely NOT the Ultimate Guide! This book is not what it claims. It only has a few pages of dehydrating while most is about everything from pickling to freezing. I am trying to figure out how to return a Kindle book.

I love beef jerky but the shop price is horrendous so I was really pleased to find this book and see if I could make my own. The book is written in an easy and amusing style, using Bob as a guinea pig to walk us through the various methods of food preservation. Feeling much like Bob I dived into the book and found the instructions easy to follow. I was really pleased to find that you can dehydrate in the oven as well as sun drying, maybe not in my climate, but who knows. The book also includes pickling and freezing. I have a lot of fruit at the moment and will be dehydrating my apples as well as freezing and have raspberries, grapes and onions all ready to try out the methods in this book. Forget expensive shop bought products, make your own from the glut of fruit that is always available and know that it will be healthier as well as cheaper. I highly recommend this book to anyone interested in preserving food.

I just bought this book a day or so ago. From what I have read, more than half way of this book, I love it. I'm going to try several of the recipes in here, especially the jerky (been wanting to make some since forever, lol). I love that he has taken on Bob as a person to explain the in and out of this book, because like Bob, I was confused a bit, and he explains it further to make Bob understand, therefore not making me feel like an idiot, lol. I now understand what I can and cannot do with my food dehydrator now. I haven't used it for a couple of years because it seemed so complicated. My husband has made a few things with it, but other than that, it just sat there for awhile. Now we're cleaning up the machine and doing the preps to make sure it is completely cleaned not just washed, so we don't ruin our jerky and other things we have planned to make. (please read the info on how to completely clean and disinfect your machine if you have one). The book also tells you how to cook in the oven, sun, etc. Like I said so far awesome and informative book and I can't wait this this coming weekend to try our first jerky, dried bananas, etc, etc. as I have to get to the stores to buy the stuff I want and need, lol. Happy Dehydrating. Mary

An easy read, this book has a few useful ideas, instructions, and recipes, but "Ultimate" it is not. Not for experienced dehydrator users.

This is more a review of drying methods, pickling, freezing than anything else. I was hoping for drying recipes. There are some nice pickling recipes.

This book is a huge help for anyone who is interested in preserving food without all the nasty chemicals found in most processed store-bought foods. Highly recommend!

Easy direction...fun story behind it lol.....gave me a lot of perspective of pickling and more info on dehydrating. Thanks it was a good read.

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