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The Dehydrator Bible: Includes over 400 Recipes - Pinterest There are more than 150 recipes for dehydrating everything from herbs and seasonings, fruits and vegetables to meats and fish. And so that you can use your preserved foods to their best advantage, there are over 250 recipes that use dehydrated foods as ingredients. Mouth-watering desserts are also included.

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The Dehydrator Bible: Includes over 400 Recipes: MacKenzie ... The Dehydrator Bible: Includes over 400 Recipes Paperback | March 27 2009 by Jennifer MacKenzie (Author), Jay Nutt (Author), Don Mercer (Author) 4.4 out of 5 stars 787 ratings See all formats and editions

The Dehydrator Bible: Includes over 400 Recipes: MacKenzie ... THE DEHYDRATOR BIBLE is exactly what I hoped it would be when I ordered it: An excellent dehydrating reference and recipe book that supplements the brief "getting started" guide that came in the box with my Nesco FD-75PR 700-Watt Food Dehydrator. The book begins with a clear, easy-to-understand chapter that explains how drying works, how to tell when food is dry enough, how to store dried food ...

Amazon.com: Customer reviews: The Dehydrator Bible ... The Dehydrator Bible: Includes over 400 Recipes 384, by Jennifer MacKenzie, Jay Nutt ... What has changed is that the "Everything You Need to Know About Dehydrating Foods" section has been expanded to include even more comprehensive and complete information about dehydrating foods along with even more tips and techniques. ... The Dehydrator ...

The Dehydrator Bible: Includes over 400 Recipes by ... Methods The Dehydrator Bible Includes over 400 Recipes The best food dehydrator recipes are frequently refreshingly and easy, Meat lovers may want to search food dehydrator recipes for beef jerky or try food dehydrator recipes with other types of meat.

includes | glassfulcolorism The Dehydrator Bible: Includes over 400 Recipes [MacKenzie, Jennifer, Nutt, Jay, Mercer, Don] on Amazon.com. *FREE* shipping on qualifying offers. The Dehydrator Bible: Includes over 400 Recipes A Food Good Food Yummy Food Cooking Food Cooking Supplies Cooking Bacon Cooking Wine Freezer Cooking Cooking Classes

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The Dehydrator Bible: Includes over 400 Recipes Oct 1, 2020 - Explore Yaakov Bright's board "Dehydration" on Pinterest. See more ideas about Dehydrator recipes, Dehydrated food, Dehydrated fruit.

"Dehydrating is one of the most effective ways to preserve food for maximum nutrition at very low cost. Sales of dehydrators are soaring as many cooks reject the suspect ingredients in commercially prepared foods. Dehydrating with the recipes in this book is one way to control all ingredients and please the whole family. "--From publisher description.

Bestselling author of the Mini Farm series, self-sufficiency expert Brett Markham turns his attention to the timeless art of food dehydrating. An avid food dryer for years, Brett walks you through the simple steps for dehydrating everything from traditional classics like apples and jerky to more unusual fare. Whether you're following a raw food lifestyle or looking for new ways to make the most of your garden's produce, this is an inside look at all aspects of dehydrating. The Food Dehydrating Bible includes: | Straightforward, easy easy-to-to-follow instructions | Dozens of recipes | Diagrams | One hundred color photographs | And more! This is a must-have manual for beginners and dehydrating gurus alike! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest.

Food dehydration is not just for prunes and raisins any more: A recent study in the United States revealed that the dried and dehydrated food industry made more than \$6 billion in revenue in 2009 alone. Thanks to advances in technology, dehydrating foods at home has become easier than ever, allowing you to lock in food's nutritional value while eliminating the water content that causes foods to grow bacteria and mold. Drying foods also gives you a source of raw, nutrient-rich food that is easily available and requires no additional preparation.The Complete Guide to Drying Foods at Home provides you with all the information necessary for drying fruits, vegetables, meats, herbs, grains, and even dairy products. This book will provide you with instructions on how to dry foods using a food dehydrator and will also offer you simpler alternatives for how to dehydrate foods using an oven, microwave, or even the sun. You will learn what equipment you need to get started and how to properly store your food to ensure optimal freshness. This book also provides you with recipes for any meal of the day, whether you are looking for an easy breakfast alternative or a quick soup you can prepare for lunch. You will even learn how to prepare foods for young children and pets. Drying your foods will not only provide you with time-saving option for ways to prepare your meals, it will also allow you to reduce the amount of food you throw out each month. Researchers at the University of Arizona found that the average family wastes 14 percent of their food purchases; learning how to dehydrate and store dry foods can ensure the money you spend on groceries will not be thrown out with the trash.We have spent hundreds of hours interviewing dozens of experts who will provide you with all the information you need to start dehydrating your foods. We've spoken with nutritionists and busy parents who advocate drying foods as a way to save time and still prepare healthy meals. This book is filled with delicious recipes and practical tips to help you and your family enjoy the economic and health benefits that dehydrated foods offer. Whether you are looking for money-saving dinner options or a quick recipe for a high-protein trail mix, The Complete Guide to Drying Foods at Home offers you all the information you need to start cooking and eating smarter.

With the easy-to-follow, step-by-step directions here, anyone can have fun, save money, and create delicious meals by dehydrating food. Learn the basic methods/sun drying, oven drying, net bag, and commercial food dehydrators/before moving on to drying herbs for tea, making your own tasty (and healthier) jerky, and so much more. Also included is a section on the nutritional benefits of drying food. With 164 recipes ranging from breads to desserts, soups to pies, and cereals to entrees, Dehydrating Food is a book for anyone who is interested in learning how to save money and create delicious meals by drying their own food.

Far from being a fad, food dyhydrating is one of the most ancient, effective, and nutritious ways of preserving food. Now, at last, there is a book that teaches absolutely everything there is to know about using an electric food dhydrator to dry foods at home -- and gives more than 100 foolproof recipes for scrumptious snacks and meals made from dried foods. With this extraordinary book, you can learn how to cross junk food and expensive store-bought snacks off your family's shopping list -- and add to your cupboard homemade, preservative-free fruit leathers, candied apricots, beef (and fish) jerkies, "sun" dried tomatoes, com chips, banana chips, and so much more! Mary Bell gives specific techniques and instructions for preparing every kind of fruit (from apples to watermelon) and vegetable (from asparagus to zucchini). She also provides important shopping tips for buying an electric food dehydrator. The recipes for cooked meals (including mushroom soup, sloppy joes, pesto, and moist banana bread) will make this book a kitchen classic. And recipes for lightweight, filling trail snacks mean that the book will travel, too. Additional chapters explain to how make herb seasonings, granolas, celery powder, cosmetics, dried fruit sugars, potpourri -- and even pet treats! Food drying is an excellent way for gardeners to preserve their produce. It is a great way to make healthful snacks for the kids. It's perfect for the new wave of thrifty consumers who can't bear to spend dollars at health food stores for treats they cold make for pennies themselves. And food drying doesn't use chemicals or preservatives/so it's great for you and for the planet, too!

Dehydrators have transitioned from the kitchens of the world's best chefs onto the wedding registry-and this book reveals why. There's no dinner party with friends, school lunchbox, or weekend-backpack dry bag that isn't made more delicious and nutritious thanks to a dehydrator. In this book are the secrets of creating who-knew treats: all kinds of jerky, fruit leathers, savory vegetable crisps, flavor-packed powders that add oomph to your cooking, and perfect melt-in-your-mouth merenges. Eighty recipes include ways to incorporate your dried creations in your baking, cooking, and cocktails. Maybe you didn't know you needed a dehydrator. Now you do!

This guide to dehydrated foods introduces the history and economic benefits of drying foods and shows how to equip a kitchen, shop for ingredients, and stay safe during food prep. It also teaches proper techniques and reviews the tools needed to make basic recipes for dried fruits, vegetables, and herbs, as well as dried dairy products and meat jerkies. Includes a glossary of terms, further resources, and a list of frequently asked troubleshooting questions.

When you dry food, you're saving everything: energy, nutrients, money, and, best of all, taste. This step-by-step guide to drying all kinds of fruits, vegetables, and nuts is also the most comprehensive reference available for methods of drying and home dehydrating equipment. The only book needed to master this age-old culinary tradition, How to Dry Foods includes: Step-by-step instructions on how to dry a wide variety of foods Updated information about equipment and drying techniques More than 100 delicious recipes, from main courses to desserts and more Helpful charts and tables for at-a-glance reference Food safety tips Clever crafts that are made from dried foods

Dehydrating is not just the oldest form of food preservation known to man, it is a great way to have healthy food on your table in season and out of season.The New Food Dehydrator Cookbook contains 187 step by step recipes for creating dehydrated fruits, vegetables, meat, fish, snacks and other foods with intense flavor. You can make the most of your garden harvest, take advantage of sales and cut down the cost of making meals for your family. And most of all, you will know that you are eating healthy food preserved without chemicals. Your kids will love the healthy snacks and meals will be more interesting with the variety of dried ingredients at your disposal. Dehydrating your own potatoes, carrots, onions and other staples means no more last minute runs to the grocery store. Part 1 of The New Food Dehydrator Cookbook provides 137 recipes for dehydrating all types of food including:Dehydrating Fruits And NutsDehydrating Vegetables And MushroomsDehydrating Meats, Poultry, Seafoods (Jerkins)Dehydrating Grains And SeedsDehydrating Herbs, Flowers And Making Tea BlendsPowders (Spices) And LeathersDehydrating Herbs, Flowers And Making Tea BlendsDehydrated Tofu, Eggs And Dairy Part 2 has 50 recipes for cooking with dehydrated ingredients including:Breakfast And Brunch Soups, Stews And Chili Meat, Poultry And Seafood Entries Vegetarian And Vegan Entries Sides, Sauces, Staffings, Pickles & Salas Desserts Additional information includes Success Tips For Dehydrating, Pretreating Food Before Dehydrating, How To Pack And Store Dried Food, Relydrating Food and Choosing A Good Dehydrator.

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