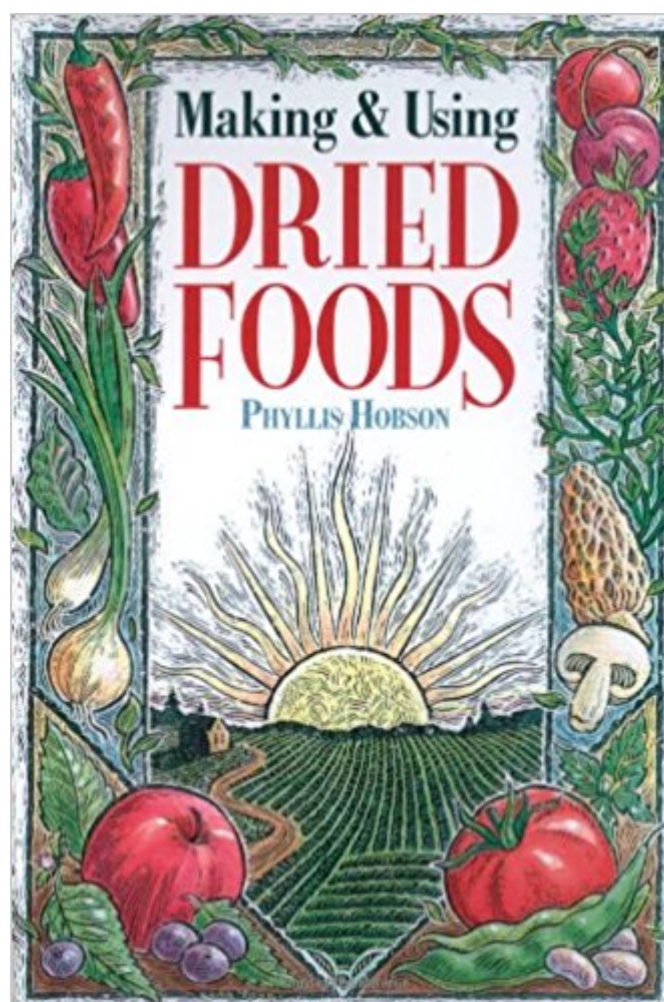


The book was found

# 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

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Product Dimensions: 6.1 x 0.5 x 9 inches

Shipping Weight: 11.2 ounces

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

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

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