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The Ultimate Dehydrator Cookbook: The Complete Guide to ...

It is an American book, but there is an metric equivalent table in the back so you will not have any difficulties. As the title says, this is the ultimate dehydrator book

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Ultimate Dehydrator Cookbook : The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals, Paperback by Gangloff, Tammy; Gangloff, Steven; Ferguson, September, ISBN 0811713385, ISBN-13 9780811713382, Brand New, Free P&P in the UK The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest.

Ultimate Dehydrator Cookbook : The Complete Guide to ...

"The Ultimate Dehydrator Cookbook is just that: the Ultimate. Its 18 chapters cover every aspect of dehydration and cooking with dehydrated foods. This book is great for those who are nervously just getting started on food preservation with all the information needed to successfully preserve food for later.

The Ultimate Dehydrator Cookbook | Dehydrate2Store

Inside this cookbook, you will find; Tips for choosing the right dehydrator, proper storage method, and rehydration techniques. Guidelines and detailed directions for dehydrating different individual foods like fruits, vegetables, herbs, meat, yogurt etc. Delicious healthy recipes that include just-add-water instant meals and snacks like jerky, chips, crackers, and fruit leathers.

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"The Ultimate Dehydrator Cookbook is just that: the Ultimate...Its 18 chapters cover every aspect of dehydration and cooking with dehydrated foods...This book is great for those who are nervously just getting started on food preservation with all the information needed to successfully preserve food for later. It is also perfect for those who are moderate dehydrator-users already as it supplies exciting ideas to experiment with.

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The Ultimate Dehydrator Cookbook: The Complete Guide to Making Dried Fruit, Vegetables, Herbs, and Meals

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NEW The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food with the Best Price and Quality, Buy Now Directly from AMAZON + FREE Shipping.
The Ultimate Dehydrator Cookbook is separated into vegetables and fruit how-to's, then pages and pages of recipes to make dehydrated foods, and recipes on how to integrate the dehydrated foods you have to make dishes to feed your family.

Ultimate Dehydrator Cookbook - A Must Have for Every Dehydrator User
Includes nearly 400 recipes for cooking from your dehydrator pantry.

The Ultimate Dehydrator Cookbook (PDF) | eBay
The Dehydrator Bible is another cookbook that shows off an outstanding number of recipes. The cookbook is divided into two major parts, the first 150 of the recipes are for dehydrated foods such as herbs and seasoning, meat and fish, fruits and vegetables directly, while the other 250 use the dehydrated items as ingredients.

The Top 10 Dehydrator Cookbooks - Best Food Dehydrator Reviews
Find many great new & used options and get the best deals for Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food by September Ferguson, Tammy Gangloff, Steven Gangloff (Paperback, 2014) at the best online prices at eBay! Free delivery for many products!

The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest. The Ultimate Dehydrator Cookbook contains everything you need to know to get the greatest value from a home dehydrator. □ Includes tips on selecting a dehydrator, as well as proper sanitation, storage, and rehydration techniques □ Individual entries on how to dehydrate all manner of berries, fruits, vegetables, greens, herbs, and edible flowers include information on how to prep, dehydration temperatures, and times □ Includes recipes for making your own teas, herb blends and rubs, flavored oils, instant baby food, jerky, and fruit leathers □ Includes nearly 400 recipes for cooking from your dehydrator pantry. There is an entire chapter dedicated to slow cooker recipes using dehydrated ingredients and one on dehydrated meals for backpackers and campers.

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

Where To Download Ultimate Dehydrator Cookbook The The Complete Guide To Drying Food Plus 398 Recipes Including Making Jerky Fruit Leather Just Add Water Meals

The Complete Dehydrator Cookbook: the definitive guide to deliciously easy meals From sun-dried produce in ancient Egypt to salty air-dried fish aboard Viking ships, dehydration is one of the oldest, most versatile methods of preservation--creating foods that are compact, perfect for traveling, and great for a quick snack or backup meal. The Complete Dehydrator Cookbook is your all-in-one guide to easy, affordable home drying, pairing delicious dehydrated foods with easy-to-navigate guidance to get you drying in no time. Whether you're preserving seasonal crops or making protein-packed camping snacks, this dehydrator cookbook takes you through the ins and outs of dehydrating, storing, and rehydrating a wide variety of foods. The Complete Dehydrator Cookbook is also brimming with 125 simple dehydrator recipes for everything from stews and curries to herbal teas and spice blends to ready-to-eat breads, crackers, and cookies. The Complete Dehydrator Cookbook includes: A to Z drying--Explore the essential equipment you'll need, troubleshooting tips, and detailed directions on how to dehydrate more than 75 different kinds of food, including fruits, vegetables, herbs, nuts, yogurt, tofu, meat, pasta, rice, and more. Dehydrated dishes--Enjoy a variety of deliciously healthy recipes in this dehydrator cookbook, including just-add-water instant meals, and snacks like fruit leathers, chips, and jerky. Low temp, big flavors--Raw foodists will find plenty of low-temp, plant-based foods to make, like Mixed Vegetable Bread, Sweet and Salty Dried Almonds, and Double-Chocolate Biscotti. Whether you're on the go or snacking at home, the portable dishes in this dehydrator cookbook will add some deliciousness to your pantry.

Far from being a fad, food dehydrating 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 dehydrator 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, corn 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 could make for pennies themselves. And food drying doesn't use chemicals or preservatives--so it's great for you and for the planet, too!

Learn to use your Excalibur Food Dehydrator like a Pro! Get the most out of your Excalibur Dehydrator with 100 delicious recipes and illustrated "how to"

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Instructions tailored specifically for the Excalibur. Want to spend your time creating delicious meals, sides and desserts instead of reading a manual? Then this book is for you! Designed to be the perfect companion for anyone who owns an Excalibur Food Dehydrator, this book contains the following: LEARN HOW TO: - make a huge selection of perfect meat and fruit jerky and fruit rolls - make delicious gluten-free bread and crackers - create an amazing variety of teas - make exotic and healthy spices - get the absolute most out of your Excalibur. LEARN HOW TO AVOID: - wasting food (and save money while your at it) - longer than needed dehydration times - messy, sticky dehydrator trays - mediocre results instead of consistent, reliable results. OUR SIMPLE, NO-RISK GUARANTEE: Learn how to prepare food with your Excalibur like a pro and enjoy the most tender and flavorful meals, sides and desserts your family and friends will love or we will happily refund you! If you're ready to enjoy the best meals you've ever tasted, then hit that "Add to Cart" button now! FREE SHIPPING for Amazon Prime members.

Easy, Flavorful and Hot Recipes for Your Dehydrator Take your dehydrator to new and spicy heights with Michael Hultquist's innovative recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. If you're in the mood for a mildly spicy jerky or want a hot sauce recipe that will take your breath away, The Spicy Dehydrator Cookbook has got you covered. These recipes will help you get better use out of your dehydrator and stock your pantry with staples that last longer and taste better too. Serious chiliheads will love the Ragin' Cajun Ghost Pepper Hot Sauce and Spicy Coffee-Maple Bacon Jerky. Easily-rehydrated meals like Butternut Squash Risotto and Coconut Chickpea Curry can make any meal gourmet in no time, and Chocolate-Strawberry Power Bars are perfect for a healthy energy boost on the go. With helpful tips, tricks and killer recipes, The Spicy Dehydrator Cookbook has everything you need to spice up your food preserving game.

"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.

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.

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

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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 Nuts Dehydrating Vegetables And Mushrooms Dehydrating Meats, Poultry, Seafoods (Jerkies) Dehydrating Grains And Seeds Dehydrating Herbs, Flowers And Making Tea Blends Powders (Spices) And Leathers Dehydrating Herbs, Flowers And Making Tea Blends Dehydrated 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, Stuffings, Pickles & Salsas Desserts Additional information includes Success Tips For Dehydrating, Pretreating Food Before Dehydrating, How To Pack And Store Dried Food, Rehydrating Food and Choosing A Good Dehydrator.

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