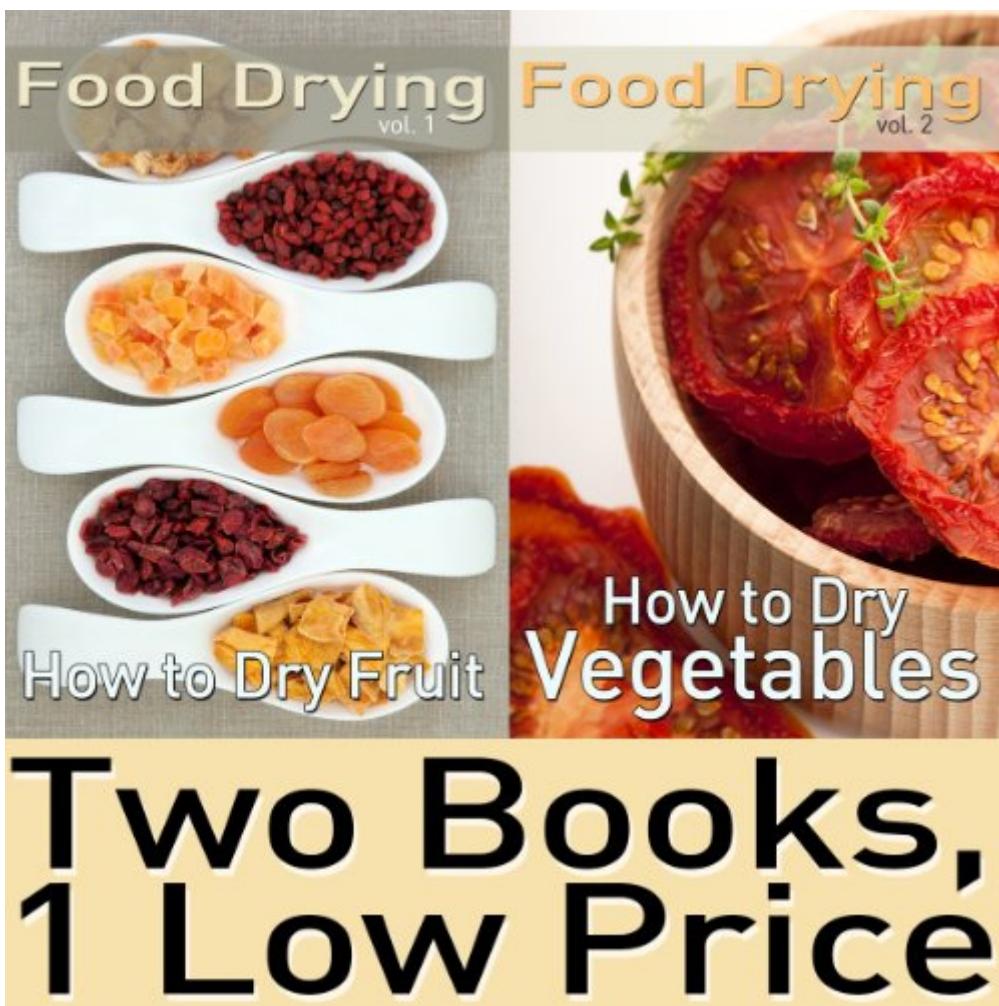


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Food Dehydrating Book Package: Food Drying Vol. 1 & 2: How To Dry Fruit & How To Dry Vegetables



Synopsis

Get two great food dehydration books for one low price. If you're looking to learn how to dry fruit and vegetables, this is the book package you need. Vol. 1 covers the ins and outs of drying fruit, while vol. 2 gives in-depth information on dehydrating vegetables. Here's a brief description of Food Drying vol. 1: Are you looking to learn how to safely store and dry fruit? Food Drying vol. 1: How to Dry Fruit covers exactly that, giving detailed information on how to prepare and dry more than 35 different types of fruit. From popular dried fruits like apricots, bananas, prunes and raisins to surprise entries like watermelon and cantaloupe, this handy food dehydration guide has you covered. Here's a quick rundown of what Food Drying vol. 2 is all about: Food Drying vol. 2: How to Dry Vegetables covers drying vegetables, giving detailed information on how to prepare and dry more than 30 different vegetables. From artichoke hearts to zucchini, this handy guide has you covered. More than 30 vegetables are covered in-depth and bonus recipes are provided to help you get the most from your dried vegetables. Purchase this book package and save money today!

Book Information

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Customer Reviews

This book is a Godsend for anyone just getting into dehydrating food. I had no idea what I was doing, and I am SO glad I read this book before I wasted any food. This gives you step-by-step instructions on how to dry most fruits and vegetables with choices on preparation and finishing. I thought I sliced, dehydrated and stored. Man, was I WRONG! This is a MUST READ for anyone interested in preserving food.

I bought several books on food drying and received mostly recipes and almost no information about how to prepare the raw food and carry out the drying process. This twin book lists almost every imaginable fruit and vegetable and clearly states how to properly prepare and dry it. Very useful and a great help for a beginner like me. Recommended!

This is a good resource for those who want to dehydrate fruits and vegetables. It not only covers conventional dehydrators, it also addresses drying in a conventional oven, microwave and solar dehydrators. It even has a section on "Building a Solar Dryer". It also talks about "Conditioning" and "Pasteurizing" the finished product, which I hadn't been aware of before reading this book.

Considering the price of the two books, it's well worth the purchase.

I would seriously get any book about dehydration recipes from this author again. The key instruction to make sure that fruit and vegetables that you make at home are done safe to prevent contaminates (mold) is covered very well. Instructions on what types of dehydrators to use to make sure that anything you do is safe and easy to understand. I love books are well informed but not where it makes you feel overwhelmed or to scientific that you don't want to try it. Easy recipes with instructions to help with what ever kind of dehydrator you have as well as proper storage instructions.

This book contains useful information and it is available for free from . The prudent person would be wise to store up as much of this information as possible while it is readily available at no cost.

fast service great product

This is the most clear and concise guide to SAFELY drying and preserving fruits and vegetables I've seen. The instructions are step by step, and the recipes, tips and hints for flavor, use and food safety are priceless. I have had a dryer and a vacuum sealer for several years, but have only used it

for mushrooms, onions and occasionally, tomatoes. I tried drying red bell peppers and made my own paprika from a recipe in the book, and I will never buy paprika again. The flavor difference is overwhelming! Sadly, it had never occurred to me to dry homegrown herbs. This year I will replace all the dried herbs that have been around too long with locally grown, fresh and home dried versions.

Very informative. Got a lot of help from this book

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