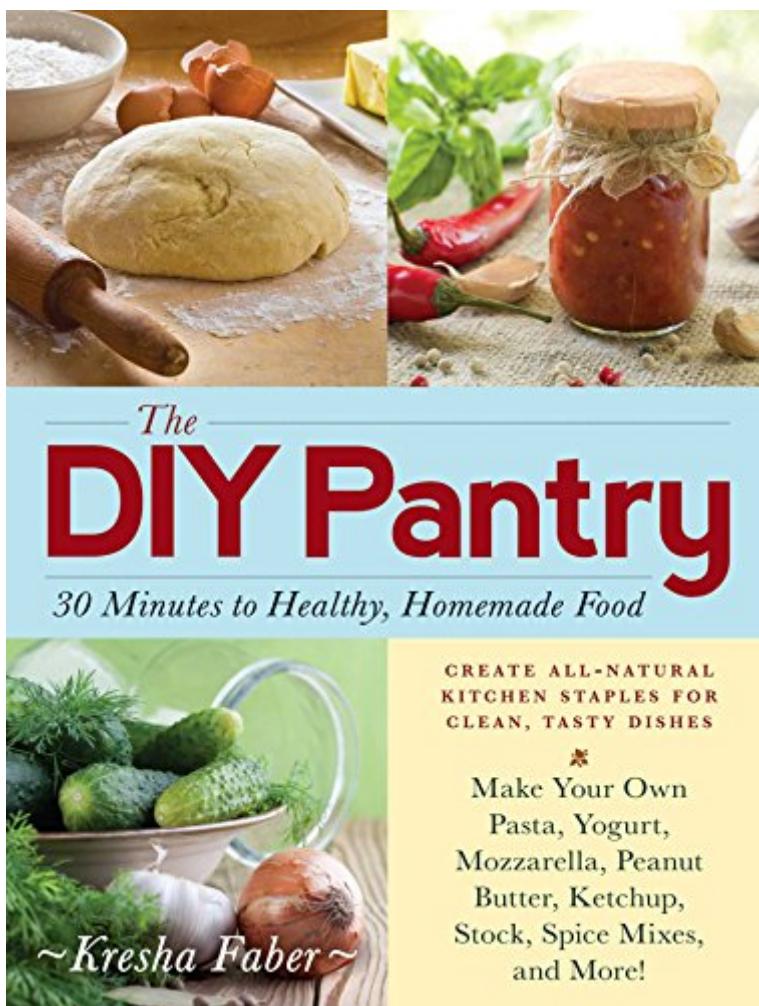


The book was found

# The DIY Pantry: 30 Minutes To Healthy, Homemade Food



## **Synopsis**

All-natural pantry staples for just pennies a serving! With The DIY Pantry, you can break free from processed foods and learn to make healthy, delicious meals without spending hours in the kitchen or breaking the bank. From artisan breads and aromatic seasonings to irresistible treats like Black-and-White Sandwich Cookies and Peppermint Patties, this book shows you how to stock your pantry with all the ingredients you need to make your favorite meals for the entire week. Best of all, each flavorful recipe can be completed in fewer than 30 minutes, making them perfect for anyone looking to add more wholesome dishes to their repertoire. Filled with more than 150 natural, budget-friendly recipes as well as tips for storing your food, The DIY Pantry shows you that creating nutritious, homemade meals doesn't have to be costly or hard work.

## **Book Information**

File Size: 1408 KB

Print Length: 192 pages

Publisher: Adams Media (December 2, 2013)

Publication Date: December 9, 2013

Sold by: Simon and Schuster Digital Sales Inc

Language: English

ASIN: B00GVHTX2W

Text-to-Speech: Not enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #158,291 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #80 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Culinary Arts & Techniques #122 in Books > Cookbooks, Food & Wine > Cooking Methods > Budget #245 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Diet > Healthy

## **Customer Reviews**

This is a great book for those of us trying to minimize the 'extras' found in items we usually purchase. I have made several recipes from this book already. My only complaint would be that there are a few inconsistencies. The recipe for sauerkraut calls for a medium size head of cabbage 2# & another recipe calls for a small head of cabbage also 2#. And, incidentally, I needed 2 quart

size jars to make the sauerkraut using a 2# cabbage. With that being said, overall, this is an excellent book to get you started on a DIY pantry. It was definitely worth the cost.

Somehow, I had the mistaken ideal that many of the condiments and packaged foods had some mysterious hidden recipe, known only to the manufacturer. It was wonderful to discover how to make many of my family favorites with ingredients I already have in my pantry. I highly recommend to every homemaker and especially newlyweds.

I keep coming back to this book for help with ingredients in other recipes that I don't want to buy in a can or a box. Cream of Mushroom Soup, Dry Onion Soup Mix, Stovetop Macaroni and Cheese. The recipes are easy-to-follow, delicious, and our bodies feel so much better for eating this way. Thank you, Kresha Faber, for adding to our family's health. You'll find salad dressing recipes, sauces and salsa, and even soda pop recipes!

The only reason this book isn't getting five stars is because it's missing a recipe. On the cover it says make your own pasta, yogurt, mozzarellaÃƒÂ¢Ã¢â€žÂ| But I have not seen any recipes for mozzarella in the entire book. Maybe I'm missing it and somebody else knows where it is, but I haven't seen it! Seems goofy listing it on the cover and then it not even being in the book!

Very informative and great tips. I like to cook but I also like an organized pantry and area to put my spices. Lots of stuff in one little book. If you like to have pantry things your fingertips, then this is the book for you.

Great book that is easy to read, understand, and practical. A friend recommended it and so glad I bought it. Lot of recipes all in one location. Recommend getting this book.

This has become one of my favorite recipe books. It's definitely a cookbook that I go to first when I need a basic recipe. The author OBVIOUSLY has made each and every recipe. She gives helpful tips where applicable. She tells you how long you can expect the recipe to last as many of them are without preservatives. I am very happy that I chose to put this one in the kitchen.

I am thrifty. So thrifty that I was hesitant to spend money on this because I can find lots of pantry recipes on pinterest. The recipes I have tried from this book have been better than any I have tried

from pinterest, and it is all right there in one book.

[Download to continue reading...](#)

DIY: 365 Days of DIY: A Collection of DIY, DIY Household Hacks, DIY Cleaning and Organizing, DIY Projects, and More DIY Tips to Make Your Life Easier (With Over 45 DIY Christmas Gift Ideas) Homemade Beauty Products: For Beginners - The Complete Bundle Guide to Making Luxurious Homemade Body Butter, Homemade Soap, Homemade Shampoo & Homemade Bath Bombs (Homemade Beauty Recipes) SURVIVAL: Survival Pantry: A Prepper's Guide to Storing Food and Water (Survival Pantry, Canning and Preserving, Prepper's Pantry, Canning, Prepping for Survival) The DIY Pantry: 30 Minutes to Healthy, Homemade Food DIY For Men: Woodworking, Ham Radio, Blacksmithing, Homemade Weapons and Even DIY Internet Connection: (DIY Projects For Home, Woodworking, How To Build A Shed, Blacksmith, DIY Ideas, Natural Crafts) DIY Household Hacks for Beginners: DIY Hacks For Cleaning And Organizing, Increased Productivity, Declutter your Home (DIY Home Improvements, DIY Household ... And Organizing, Increase Productivity) Pantry Stuffers Rehydration Calculations Made Easy: U.S. Measurements / Pantry Stuffers Rehydration Calculations Made Easy: Metric Measurements PREPPER: Preppers Guide to Safe Survival and Self Sufficient Living (survival books, survivalism, prepping, off grid, saving life, preppers pantry, help ... preppers guide, preppers pantry Book 1) Preppers Pantry: The Top 10 Things You Must Have In Your Survival Pantry (Survival - Mason Jars - Prepping - Canning and Preserving) DIY Protein Bars: 30 Delicious and Healthy DIY Protein Bars (diy protein bars, protein bars, high protein snacks) Prepper's Survival Pantry: The Ultimate SHTF Preparedness Guide To Canning, Dehydrating And Emergency Water And Food Storage (Prepper Hacks, DIY Hacks, ... Survival Needs, Hack It, Prepare Your,) Homemade Natural Perfume Recipes - The Ultimate Guide to Homemade Perfume Making: Make Your Own Homemade Organic perfume From Scratch! Homemade Cheese: Step-by-Step Techniques for Making Best Organic Cheese: (Homemade Cheese, Cheese Making Techniques, Cheese Recipes) ( Cheese Making, Homemade Cheese) The Best Homemade Baby Food on the Planet: Know What Goes Into Every Bite with More Than 200 of the Most Deliciously Nutritious Homemade Baby Food ... Your Baby Will Love (Best on the Planet) Mama's Ultimate Homemade Baby Food Cookbook: Natural Homemade Baby Food Recipes Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Homemade Shampoo: Beginner's Guide To Natural DIY Shampoos - Includes 34 Organic Shampoo Recipes! (Natural Hair Care, Essential Oils, DIY Recipes, Promote ... Masks, Aromatherapy, Hair loss treatment) DIY Laundry Detergent, Softener, and Stain Remover Recipes:

Homemade DIY Natural Laundry Detergent, Softener, and Stain Remover Recipes To Help You Save ... and Gardening With Sarah Knight Book 4) The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making The Homemade Vegan Pantry: The Art of Making Your Own Staples

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)