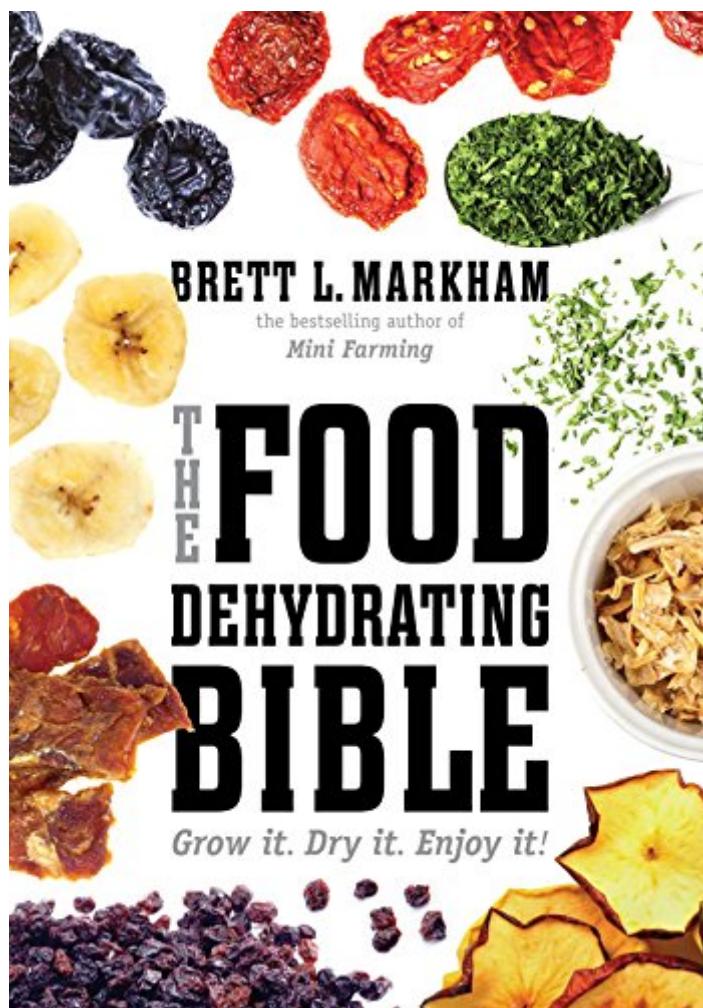


The book was found

The Food Dehydrating Bible: Grow It. Dry It. Enjoy It!



Synopsis

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-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.

Book Information

File Size: 21488 KB

Print Length: 160 pages

Publisher: Skyhorse Publishing (September 16, 2014)

Publication Date: September 16, 2014

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B00KV1MKM4

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #282,939 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #60

inÃ Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #143 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Culinary Arts & Techniques #827
inÃ Â Books > Cookbooks, Food & Wine > Special Diet > Paleo

Customer Reviews

I was not as impressed as I wanted to be by this book. I mean with the title of food dehydrating bible I thought it would be a more comprehensive collection. It is an easy read, and gives basic knowledge if you are just starting out and unfamiliar with the dehydration process.

Very Weill written. Lot of good information that I can put to good use. The directions for build your own are excellent. Thank!

I was looking for more of a specific product prep and cook book. A large part of the book is how to construct a food dehydrator. This would be helpful for someone who has the skill to do so.

Newbie with dehydrating and book very easy to follow. Explanations are clear. Helped me with my first batch of veggies that processed beautifully.

Specialty Cookbook - May prove to be a little too difficult to do in the field

Great recipes and ideas

Good information. Good resource

Great book with great information

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

The Food Dehydrating Bible: Grow it. Dry it. Enjoy it! Food Dehydrating Book Package: Food Drying vol. 1 & 2: How to Dry Fruit & How to Dry Vegetables Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps Plants For Dry Climates: How To Select, Grow, And Enjoy, Revised Edition The Ultimate Food Preservation Cookbook: Canning, Freezing and Dehydrating Recipes for Preserving Food Food Preservation & Storage at Home - A Step by Step Guide to Canning, Pickling, Dehydrating, Freezing & Safely Storing Food for Later Use Easy

Food Dehydrating and Safe Food Storage 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,) The Bible: The Complete Guide to Reading the Bible, Bible Study, and Scriptures (bible, religion, spirituality, holy bible, christian, christian books, understanding the bible) The Basics of Dry Cupping: Beginners Guide on the Benefits of Dry Cupping with a Simple How-to Guide (Cupping Therapy) (Volume 1) The Basics of Dry Cupping: Beginners Guide on the Benefits of Dry Cupping with a Simple How-To Guide (Cupping Therapy Book 1) Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates Dry-Land Gardening: A Xeriscaping Guide for Dry-Summer, Cold-Winter Climates by Jennifer Bennett (1998-03-01) Herbs:How To Dry And Prepare Your Herbs - A Herbal Beginners Guide: :: Easy To Follow And Learn How To Dry And Store Your Herbs ONLY! Dehydrating Food: The Ultimate Guide The New Food Dehydrator Cookbook: 187 Healthy Recipes For Dehydrating Foods And Cooking With Dehydrated Foods Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting 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,) Grow Great Weed: The Complete Guide on How to Grow Marijuana Indoors, From The Best LED Grow Lights of 2016, to the Best Growing Medium Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)