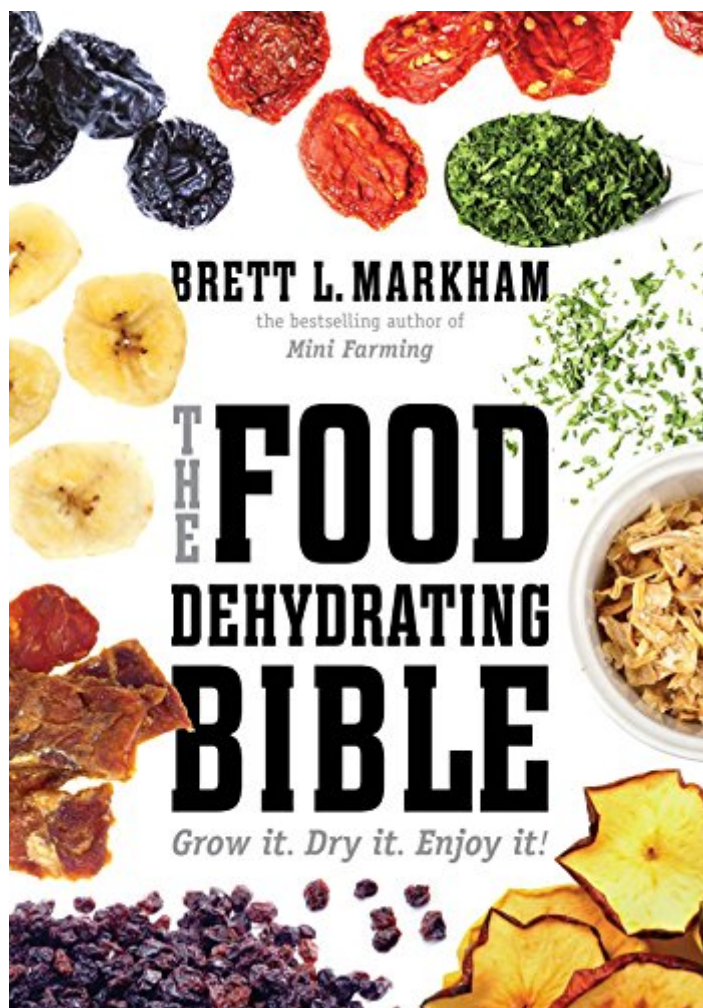


The book was found

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

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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

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