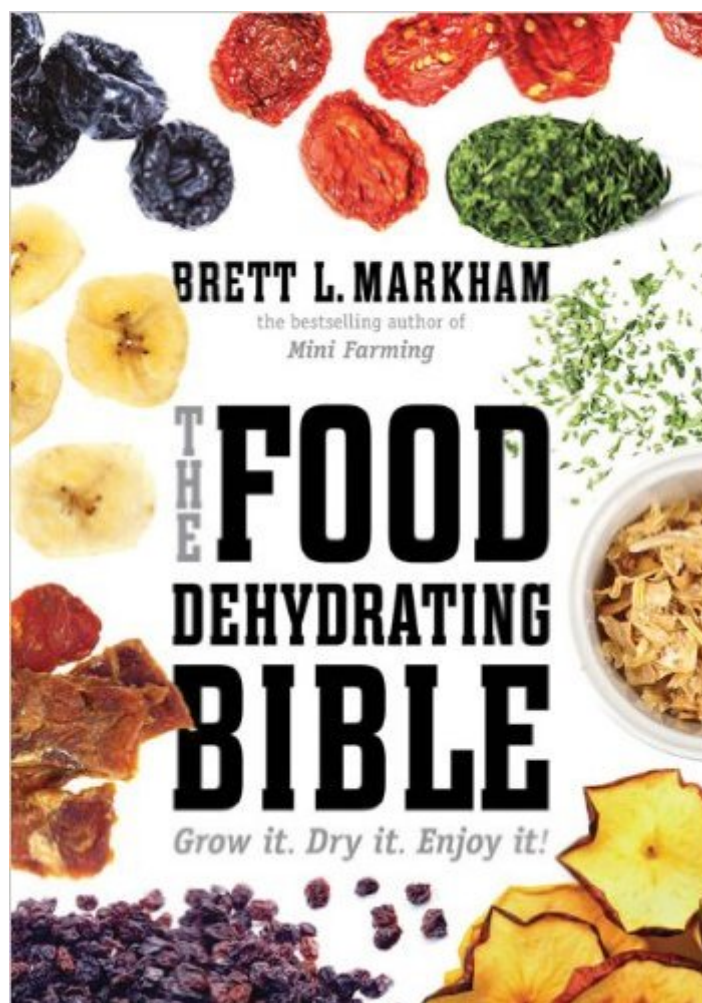


The book was found

# 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

Don't let my 3 star rating deter you. Brett Markham did a good job writing this book and I'm not unhappy to have bought it. I think that, for the length and amount of information contained, the book

is overpriced. There's good info here and urea worth knowing, for sure. Some things are a bit incomplete. For example, Markham includes a number of jerky marinade recipes but doesn't hint at how much meat the recipes can marinate. It's probably obvious to him, but I really don't know, so I'll need to do my own research. I can do that of course, but then I guess I don't need his expertise. Quite a lot of the book is taken up with instructions for building a homemade dehydrator. I'm probably not going to do that, and if I did want to, there are lots of free plans online to choose from. That said, he's got lots of interesting suggestions for making instant-mix foods. I'll probably try some of them out.

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.

A good basic resource if you are new to dehydrating. I found it helpful to read through before using my dehydrator.

Great recipes and ideas

The book is mostly full of how to's and little recipes.

well rounded

A good reference book

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The Food Dehydrating Bible: Grow it. Dry it. Enjoy it! Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps Easy Food Dehydrating and Safe Food Storage Gentlemen Preferred Dry Flies: The Dry Fly and the Nymph, Evolution and Conflict The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking - Pickling - Fermenting Dehydrating Food - A Beginner's Guide The Complete Guide to Food Preservation: Step-by-step Instructions on How to Freeze, Dry, Can, and Preserve

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