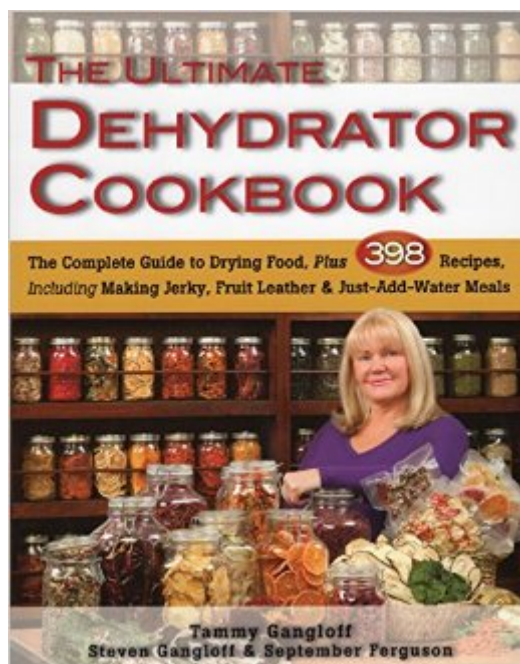


The book was found

The Ultimate Dehydrator Cookbook: The Complete Guide To Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals



Synopsis

The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest. The Ultimate Dehydrator Cookbook contains everything you need to know to get the greatest value from a home dehydrator. Includes tips on selecting a dehydrator, as well as proper sanitation, storage, and rehydration techniques. Individual entries on how to dehydrate all manner of berries, fruits, vegetables, greens, herbs, and edible flowers include information on how to prep, dehydration temperatures, and times. Includes recipes for making your own teas, herb blends and rubs, flavored oils, instant baby food, jerky, and fruit leathers. Includes nearly 400 recipes for cooking from your dehydrator pantry. There is an entire chapter dedicated to slow cooker recipes using dehydrated ingredients and one on dehydrated meals for backpackers and campers.

Book Information

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Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (519 customer reviews)

Best Sellers Rank: #1,760 in Books (See Top 100 in Books) #1 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators

Customer Reviews

EVERYONE should have THIS BOOK! It is absolutely the BEST dehydrator book I have, and I have Mary Bell's, Ball Blue Book, and several others. Tammy Gangloff lays out dehydration in SIMPLE steps, LOGICAL sections, Brief yet to the point, with TIPS and insights which only come from experience. I have 3 Excalibur dehydrators and have been dehydrating for over a decade, and found LOTS of USEFUL, Easy to Grab info while dehydrating, and even new wonderful recipes (for example drying cucumbers and making refrigerator pickles, and several Salsa Mix recipes!) I'm ecstatic! Tammy Rocks!! HIGHLY HIGHLY HIGHLY RECOMMEND this book, "The Ultimate Dehydrator Cookbook"!!!!!!!!!!

A most comprehensive and easy to understand book for dehydrating and reconstituting food at

home. The Cookbook is great for anyone starting out on food dehydrating as well as for those who are already working with dehydrating food at home. Those looking to be introduced to food dehydrating should definitely see Tammy's YouTube videos (Dehydrate2Store). These are very informational and give plenty of useful, practical tips. The videos convinced me to buy the book. The only useful thing missing from this wonderful book is a list of resources for tools and equipment. However, there is a fairly comprehensive listing of dehydrating equipment and tools on the Dehydrate2Store website and it is advisable to go through these first if one is looking for such resources. It will save a lot of time. Instead of browsing through individual search listings on , one can short-list the items first and then look at the items on for reviews, usefulness and reliability.

I am thrilled with this book! It's simply Outstanding. Everything about it is perfect. Especially the layout, and the amount of information given, about what to do with each item, to make it come out perfect. I couldn't believe all the additional information that was in it, and so many new things! Recipe's like none I have ever seen before, that will be a huge hit in my home. You will never need another book about dehydrating, that's for sure.

Looking at all the other reviews, I wanted to like this book. I wanted to like it a lot, but I don't. I probably should have know when I saw all the five star, all caps, multiple exclamation point reviews that were posted in August, before this book was available in September... I'm sure Mrs. Gangloff is a perfectly lovely person. I'm sure she had good intentions. However, this book sucked all the fun and excitement right out of dehydrating and turned it into a laborious, scary chore. Basically, if you don't dehydrate and store your food correctly, which is the Tammy Gangloff way, you may die and your family may die and it will be entirely your fault. Yikes. While this attitude may be somewhat understandable in our litigious society, it did not make me want to risk slicing up a tomato and putting it in my dehydrator. I found Mary Bell's Complete Dehydrator Cookbook much more inviting. And if you want easy-just-add-water meals, one of my primary reasons for purchasing Mrs. Gangloff's book, don't waste your time poking around her book too long. There are a few just-add-water recipes, but they're pretty disappointing. For example, just-add-water pancakes? Add dehydrated blueberries to bisquick. Yeah. Meh. I'd have been better off with Recipes for Adventure by Glenn McAllister. Live and learn, I guess. Hope someone else can learn from my mistake.

I bought many books on dehydrating after watching Tammy's videos but none were as helpful and practical as Tammy's videos. As a result of her teaching I gained the confidence to try dehydrating. I

bought two Excalibur Dehydrators and use them regularly. When Tammy announced she had a book coming I pre-ordered mine immediately. I appreciate her efforts to teach us in her videos just because she loves dehydrating herself and wanted to share the knowledge she has gained through years of experience dehydrating in her own home. I was not disappointed when the book came - it exceeded my expectations!! It is the best by far!! I love her practical tips and step by step instructions. I have tried her recipes in the past from her videos and now I am thrilled to have those recipes in print and many more new ones. I am convinced that dehydrating is the best way to preserve food. Try it! Try Tammy's book!

Tammy got me started with dehydrating by watching her videos and now I have 3 Excaliburs. As soon as I got the email I could pre order her cookbook, I ordered 2. One for me and one for my daughter. We were both so excited it came early. And as usual, Tammy didn't let us down. It is amazing. It's so good because Tammy lives her life dehydrating, not just on occasion. Thank you, Tammy!

This book is hefty it has lots and lots of recipes and information. However I will say that the other reviewer was right it does have recipes that call for corn syrup and bisquick among other things that I personally don't care for (like cream of condensed soups, powdered cheese, powdered milk and lots of sugar). Seeing that for myself was very disappointing but I think the corn syrup could be substituted with honey, maple syrup, agave (if you're into that) or other alternative sweeteners. I have updated my review with pictures of a couple recipes showing the corn syrup and bisquick. I'd still buy and recommend the book just because it has so many different recipes for you to try and lots of information you can benefit from. But it would've been nice knowing that it does use corn syrup in a LOT of recipes as well as other conventional food products. But this book can be very inspiring if you just take it with a grain of salt :)

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