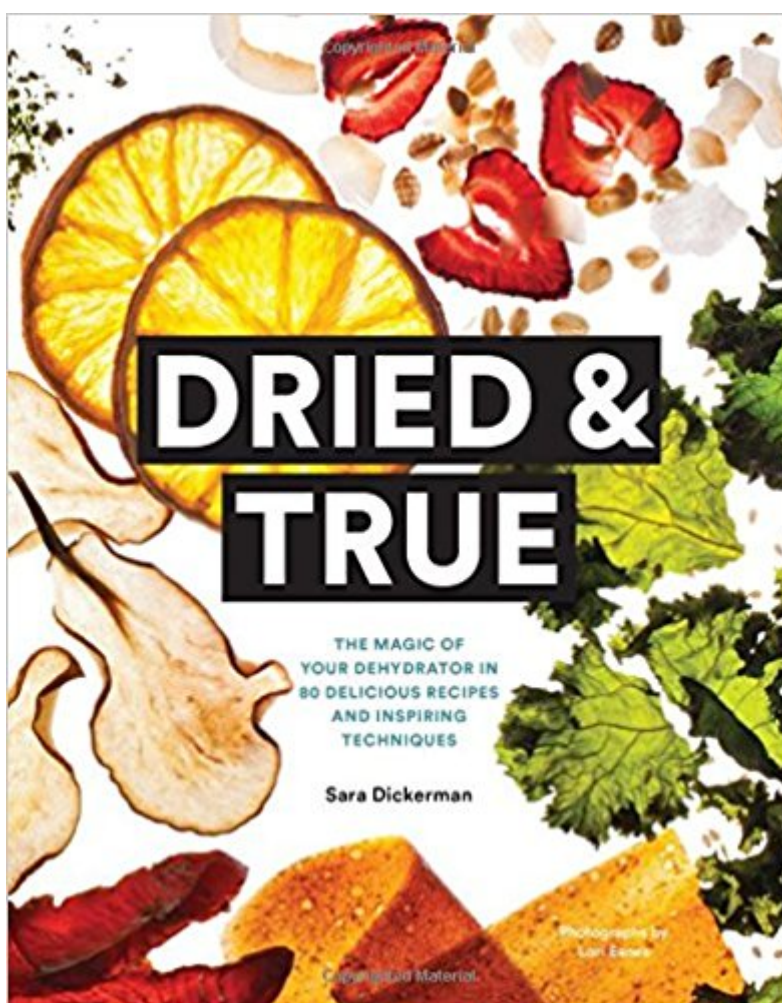


The book was found

Dried & True: The Magic Of Your Dehydrator In 80 Delicious Recipes And Inspiring Techniques



Synopsis

Dehydrators have transitioned from the kitchens of the world's best chefs onto the wedding registry—and this book reveals why. There's no dinner party with friends, school lunchbox, or weekend-backpack dry bag that isn't made more delicious and nutritious thanks to a dehydrator. In this book are the secrets of creating who-knew treats: all kinds of jerky, fruit leathers, savory vegetable crisps, flavor-packed powders that add oomph to your cooking, and perfect melt-in-your-mouth meringues. Eighty recipes include ways to incorporate your dried creations in your baking, cooking, and cocktails. Maybe you didn't know you needed a dehydrator. Now you do!

Book Information

Paperback: 168 pages

Publisher: Chronicle Books (May 10, 2016)

Language: English

ISBN-10: 1452138494

ISBN-13: 978-1452138497

Product Dimensions: 7.4 x 0.5 x 9.4 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 10 customer reviews

Best Sellers Rank: #431,371 in Books (See Top 100 in Books) #65 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #377 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Sara Dickerman is a James Beard Award-winning food and travel writer for Slate, the New York Times, Bon Appétit, and Food & Wine. She lives in Seattle, Washington.

This book gives you plenty of ideas on what you can put in your food dehydrator. Unlike a lot of food dehydrator books, this one gives you recipes on what you can do with all of that dried food you'll have after reading this book. I have been dehydrating foods for over 30 years. Anytime I find a new book on the subject, I pick up a copy hoping it will give me some new ideas of things to try. This book did not disappoint. One recipe I especially want to try is the dehydrated and powdered kimchi. Another recipe is dehydrated citrus zest. TOP 3 THINGS I LIKED | The recipes used ingredients that I can easily find at one of my local grocery stores, nothing too obscure | The book is well organized and has recipes for dehydrating meats, veggies, fruits, and

it even has a section for other foodsâ™| The author notes those other helpful kitchen tools that you will need if you don't have a lot of dehydrator experience—°

RATING OF KEY FEATURESâ™|

Recipes were well laid out, I didn't note any missing text or stepsâ™|The book had a hyperlinked table of contents, which also included page numbers. The page numbers are also hyperlinked, but don't really add much to the Kindle version.â™| The book had a hyperlinked recipe index. The recipe index referenced page numbers, which are of little use to a kindle deviceâ™| The book offers high resolution bright color images when expanded and zoomed. I didn't see any of those grainy low resolution images that look crappy when you zoom in for a better look.â—°

ANY SPECIAL FEATURESâ™|

Any temperatures or provided in both Fahrenheit and Celsius, weight and volume measurements are in pounds, cups, and grams.â—°

SUMMARY

The book gives a lot of variety and inspirational ideas on food dehydration, and even a few unique recipes that I have not seen elsewhere. Scroll back up and take a look at the Table of Contents. If you own a food dehydrator, or interested in getting one, then this is one of the books you should pick up and add to your cookbook collection. This book will give you ideas of foods you can dehydrate that I have not seen in other food dehydrator books that I own.

Wonderful recipes! Very imaginative ways to use my dehydrator.

I recently purchased a food dehydrator. Although it came with a recipe booklet it just had a few and I wanted something with more recipes. This book is great and I can't wait to try some of these awesome recipes.

I bought this when I read something in the introduction that would help me! Opening further gave me lots and lots of easy to make yummys. Clear instructions! Better than any other book on dehydrating that I have and I am a commercial food processor!

The book is fantastic! Out of the ordinary ways to prepare dehydrated food. Cannot wait to try the recipes and ideas out.

could have a bit broader selection of recipes but the ones it does have look great.

Where to begin this cookbook is one of the best out there. When I got my dehydrator, I had no experience and didn't know what I was doing. Not only did this cookbook walk me through the

basics of familiarizing myself with dehydrating, but gave me fantastic and easy but also incredibly flavorful recipes along the way. This is not the kind of stuff you can just find online- front to back this book will be your right hand while learning how to dehydrate with recipes and also experimentation.

Really helpful. I don't own a dehydrator - you can just use a regular oven on its lowest setting to achieve same results. Deadly bells!

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

Dried & True: The Magic of Your Dehydrator in 80 Delicious Recipes and Inspiring Techniques
Magic Cards: Magic the Gathering - 33 Killer Tips from a Magic Master! (Magic Cards, Magic the Gathering, Magic Decks, Magic the Gathering Tips, Magic Card Tips, How to Play Magic, Magic)
Food Dehydrator Cookbook: Delicious And Easy Food Dehydrator Recipes The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Dehydrator Cookbook: Top 100 Dehydrator Recipes for Jerky, Fruit Leather, Snacks, and Tasty, Healthy, Dehydrated Meals The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun Jerky Cookbook: Easy And Delicious Jerky Recipes (Dehydrator Recipes Book 1) CAKE COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake, cake recipe, cake recipe book, delicious cake recipes (cake recipes, cake ... cake recipe book, delicious cake recipes) 50 Hot Sauce Recipes: Easy hot sauce recipes you can make at home from scratch with fresh or dried peppers (Eddy Matsumoto Best Sellers) 50 Hot Sauce Recipes: Easy hot sauce recipes you can make at home from scratch with fresh or dried peppers All Things Jerky: The Definitive Guide to Making Delicious Jerky and Dried Snack Offerings Wicca Magic Starter Kit: Candle Magic, Crystal Magic, and Herbal Magic Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) True Ghost Stories And Hauntings: Eerie True Paranormal Hauntings, Unexplained Phenomena And Disturbing True Ghost Stories (True Ghost Stories, Bizarre True Stories,) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) 50 Delicious Stuffed Pasta Recipes: Make your own Homemade Pasta with these Ravioli Recipes, Tortellini Recipes, Cannelloni Recipes, and Agnolotti Recipes (Recipe Top 50's Book 101)

Egg Recipes: 50 Delightful Egg Recipes for Your Everyday Meals: Egg Cookbook, Egg Recipe Book, Best Egg Recipes, Delicious Egg Recipes, Frittata, Quiche, Omelette Recipes and More!
Caveman Dog Treats For Your BFF: Easy Step-By-Step Instructions For Making All Natural Dog Treats Using REAL Food And Your Dehydrator
Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans!

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)