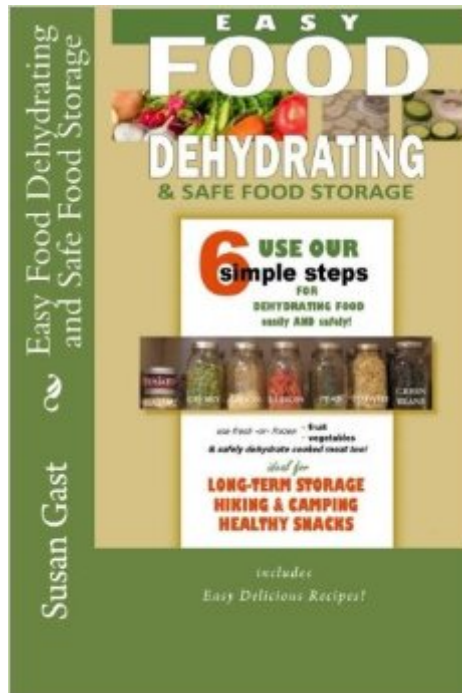


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# Easy Food Dehydrating And Safe Food Storage



## Synopsis

Food Dehydrating - made Easy! Save Money, stop throwing away spoiled fruits and veggies - dehydrate them instead and serve up healthy treats both you and your kids will enjoy! Follow our "six simple steps" to safely STORE fruit, vegetables, and meat after dehydration for long-term food storage in the comfort of your own home. Learn about Nesco and Excalibur food dehydrators, the FoodSaver vacuum-sealer machine, Vacuum-Sealer bags, Mylar bags, oxygen absorbers, and plastic bins and buckets too! Easy Food Dehydrating and Safe Food Storage is illustrated with how-to photos for dehydrating, storing, and re-hydrating your foods. Included are easy-to-make recipes the whole family will enjoy. To close the book, let's not forget "why" you should begin dehydrating food in these uncertain times - and how having dehydrated food on hand in emergency situations may just save your family's lives. We cover: How to Dehydrate Fruit, Vegetables, and Meat in Six Simple Steps Your Dehydrating Fruit HQ Your Dehydrating Veggies HQ Dehydrating Pet Food Make Your Own Chicken Chow Doggie Food Conditioning Dehydrated Food Storing Dehydrated Food Safely Food Dehydrators, the Excalibur and Nesco 'starter' models Food Vacuum Sealer - FoodSaver brand Re-hydrating Food - putting the water back in! Easy Dehydrated Food Recipes - Main meals, Desserts, and Extras! Frequently Asked Questions - and their answers "Why" dehydrate food at all? Thanks for your interest, and please feel free to leave a review after reading -- and Thank You again!

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## Customer Reviews

I've been looking for a book like this for a while, a way to save and stock the pantry in case of

emergencies with food that can actually be used on a day to day basis, as well. The problem with a lot of prepper books, for me, any way, is that my family wouldn't eat or use the stuff they recommend unless it's the end of the world. Literally. This is not really a prepper book, though. This is for anyone who doesn't want their garden produce to go to waste, or likes the idea of buying a bushel of fruit or vegetables when it's in season, and storing it for eating when it goes out of season. The directions are easy and well written. I REALLY appreciate that so many types of fruit and vegetables are talked about individually, and no chemicals are involved, so that organic food remains organic. It blew me away to learn that you can dehydrate melons, I mean, really? That's great. One disclosure here; I haven't tried any of this yet. Dehydrators aren't cheap, so I wanted to get a book first, but I'm ready now. While I love canning as much as the next person (especially bread and butter pickles), this method of food storage is a wonderful alternative, especially if the power were to go out for days and you can't keep frozen food frozen. Kudos also to the author for the professional look to this eBook. A lot of them have formatting that makes them a pain to read. This one is a pleasure.

Downloaded this yesterday (thanks for the Kindle freebie, author) and browsed. GREAT reference for those that are interested in long term food storage. I am already experienced at doing this and have done so for years, and even I found a new kernel of information or two. The one drawback is also a positive, so it kind of cancels itself out. That one thing is that every single instruction for dehydrating every single fruit or vegetable is basically the same, with few difference(s), and the last paragraph reminds you to rotate trays for even drying and a couple of other things. This becomes rather repetitive and annoying if you are reading this as a book. HOWEVER, since the table of contents is interactive and navigates the way it should, you have the option to click on the name of the fruit/vegetable you are interested in reading about, and it takes you right to it, so you are not seeing the same instructions over and over. Well done, author, and if you are new to dehydrating/putting up your own food, this is a great resource.

I have been dehydrating for many years and this book had many new ideas and recipes that motivated me to try different things. All the books I have don't really give you ideas what to do with what you've dried. This one does that for me. Glad I bought it.

Terrific book! Full of great recipes that can be adapted to fit your taste. I have been drying food for about 20 years and completely endorse this book and the reasoning behind it.

I'm sorry to give a 2-star review but this book is so repetitive! I admit I read some of the reviews saying the same thing but I thought I'd still give it a whirl....but seriously? I do not recommend this book. The photos are black and white (not of the greatest quality). I've been dehydrating for two years and thought that I could learn some new methods. There isn't much that you can't learn from the instruction manuals in your dehydrator books that come along with your product that you won't read in here.....over and over and over again. Sorry... but I'm searching for another.

Curiosity, is what made me by this book. I am very glad I did. I grew up with Smoking, and Home Canning, and often thought about trying dehydration, but was intimidated by my lack of knowledge. Not any more. Now I feel like I could succeed at it. It is full of usefully information, and step by step instructions. This is the most plainly written guide, and a blessing for beginners. It is worth the cost of the book, and the time it takes to read. I plan on keeping it handy for the future use.

I've tried dehydrating foods off & on quite a lot in the past few years. The key word here is "Tried" without much luck. I came to believe that it was a lot more work than what it was worth. Susan changed my whole attitude on this job that I grew to hate. This book made me feel like my best friend was there beside me in the kitchen helping me every step of the way. Now it's not a job I dread it's a job that's fun. She explains everything so well that you just can't help but know exactly what she's talking about. I truly love her and her book. My dehydrator isn't A Fagor but I still catch myself singing "when the moon hits your eye, like a big pizza pie, It's a Fagor!" You'll understand when you read her book. You won't be sorry you did! Thanks Susan!

Full of information and recipes, I enjoy dehydrating(and jerky making), it's a great way of long term food storage(and "just add water meals"), Susan gives you all the nuts and bolts from A to Z for beginners to old hands at dehydrating, just a great,great book...

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