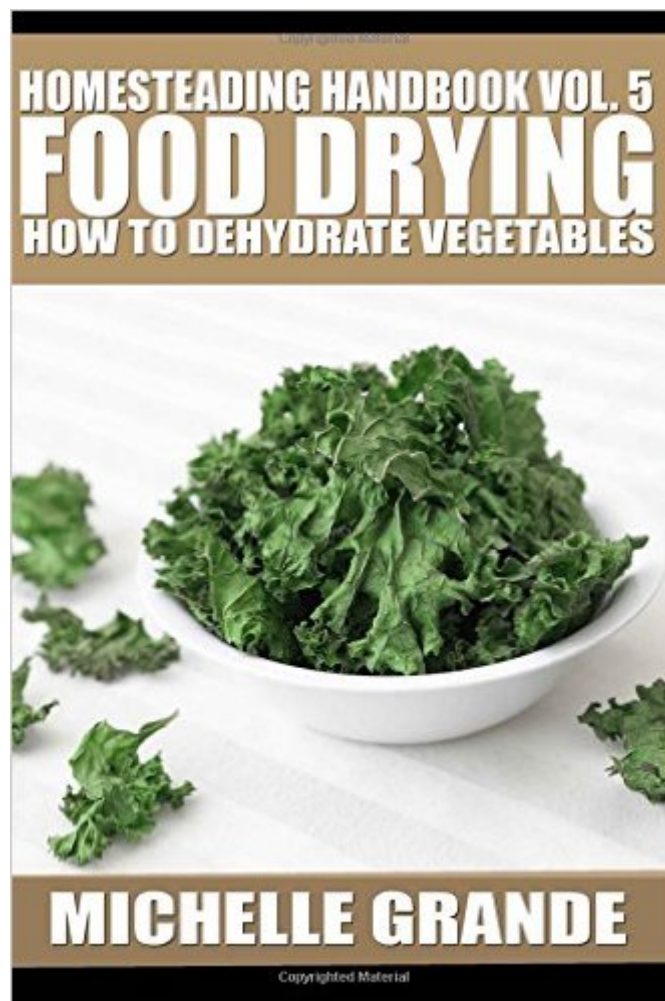


The book was found

Homesteading Handbook Vol. 5 Food Drying: How To Dry Vegetables (Homesteading Handbooks) (Volume 5)



Synopsis

Do You Want to Learn How to Preserve Vegetables by Drying Them? The Homesteading Handbook vol. 5 provides step-by-step instructions on how to dry many of the most popular dried vegetables found in stores. You dehydrate vegetables yourself at home for pennies on the dollar compared to what they'd cost when you buy them dried. The following topics are all covered in detail in the this helpful handbook: The benefits of drying vegetables. How to dry any vegetable in 8 easy steps. Choosing vegetables to be dried. Proper washing and preparation of vegetables for drying. How to blanch vegetables to prevent them from browning while they dry. Solar, oven and machine drying. How to condition vegetables to ensure they're evenly dried. Pasteurizing vegetables to kill off harmful organisms. The best way to store dried vegetables. Step-by-step guides covering a variety of ways to dry 18 popular vegetables.

Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (7 customer reviews)

Best Sellers Rank: #1,144,416 in Books (See Top 100 in Books) #111 in [Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators](#) #903 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#)

Customer Reviews

This is probably the best book I have read regarding dehydrating. I have been dehydrating my own fruits, jerky and vegetables for 30 plus years and I still learned a few things. I would certainly recommend it for anyone just learning to dehydrate their own vegetables. Try the one Michelle Grande wrote for fruits also, if you have any desire to dehydrate your own fruits. If you do not do anything else, make sure to dehydrate the green beans from this book drizzled with a little olive oil and seasoning salt. They are yummy!

Thoroughly explains the dehydration process. Love the Authors writing style. Her anecdotes make the subject Move along in a lighthearted manner.

It's the basics, nice book and enjoy the lessons inside...Helpful and comfortable to read

Good book to know how to dry foods based on the author's experience . I learn a lot .

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