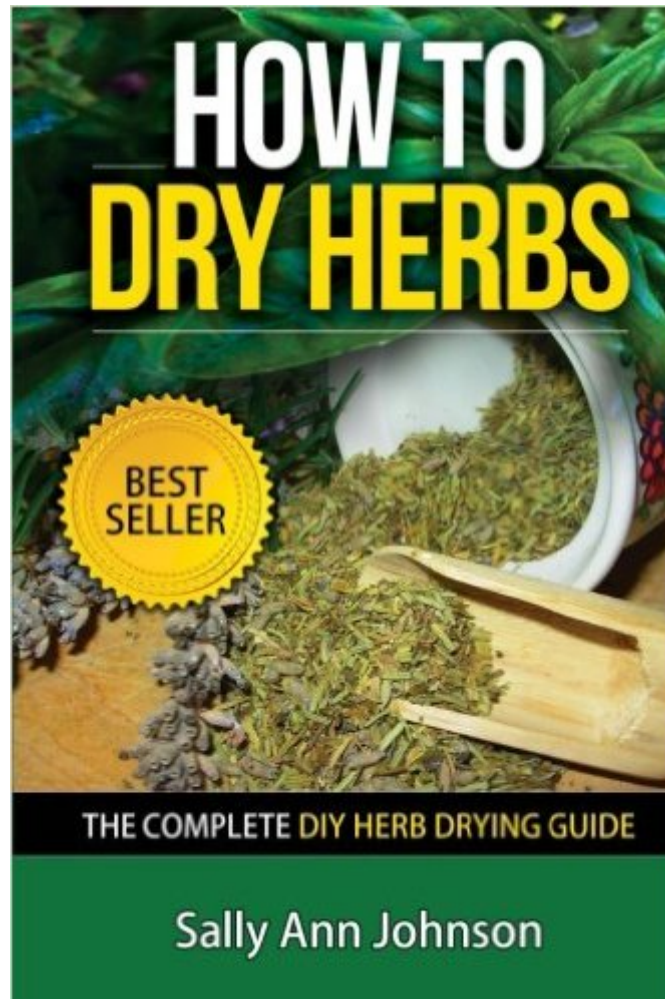


The book was found

How To Dry Herbs: The Complete DIY Herb Drying Guide



Synopsis

There is a lot to be said for growing your own food. What many people often overlook is the ability to grow your own herbs as well. You probably use herbs everyday in the kitchen, but because they do tend to be inexpensive, you don't even bother looking into what it would take to grow your own. You should and this book will help you turn your little hobby of growing fresh herbs into something fabulous. Herbs are prolific and you will soon have enough herbs to start drying. They are ready for harvesting within a few short months, which means if you start today, you could be enjoying dried herbs within the next 90 days! Once you have your dried herbs, what do you do with them? This book will explain how to store your herbs so you can get the longest shelf life possible. You will also get to browse through a number of recipes that will use up those dried herbs in a variety of delicious seasonings, herb butters, oils and rubs. You will never buy herbs in the store again once you realize how fun and easy it is to grow your own. If you are new to herbs, don't worry. You will find a chart that includes the most popular herbs and what they complement the best. The herbs are all easy to grow and do not require you to be an expert gardener with a green thumb. You will learn what herbs to grow in your kitchen based on the meals you prepare most. Dried herbs are so versatile and easy to make at home, it makes sense for any cook to grow and dry their own. Your family will thank you and as you get familiar with the various herb blends and give them away to your friends and co-workers, they too will be thanking you and asking you for your herb secrets.

Book Information

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Customer Reviews

Dried herbs have so many uses and benefits that I wanted to look further into how to make them myself. Turns out it's not too hard! This book goes into all the different methods and techniques for

drying herbs, storing herbs and using herbs! If you want to learn more about how to dry and use the herbs in your own garden this is a great resource. I'm sure I'll be referring to it often this summer.

Amazing book for anyone of you who are interested in drying your own herb. Personally I love my herbs. Especially on my pork dishes, I need to have herbs on it to even eat them because of the smell. Because of my love for herbs I bought this book and decided to try growing my own herbs, and drying it on my own a try and let me tell you that this is amazing. They taste better than the store bought owns. Highly recommended

This book is packed with useful information! I have my own herb garden because I want to eat more organically, but I was not sure how to dry them or even which herbs dried the best. This book made it very easy for me to know which herbs to dry in what way, how to harvest the herbs and handle them for drying. I really had no idea there were so many ways to actually dry them!

There is a lot of difference among the store-bought herbs and the herbs that grow in your own garden and itâ™s just not me who realize this thing. This book is a complete guide to dry herbs. I have a huge garden at the back of my house so I decided to grow my own herbs and spices at home. One of my friends recommends this book to me and I found it more than I hoped for. Though this marvelous DIY guide book I come to know the proper way to handle and harvest the herbs. I was new in this field so I had no knowledge about the herbs but this book soi the best guide for the beginners. I start drying the most useful herbs at home which are far more expensive in market. Moreover I also get to know through this book the techniques and strategies to store my dries herbs.

This was a disappointment to me, VERY basic info, very generic, dedicating as much space explaining why we should dry herbs (2 pages) as it does explaining how to dry them (yes--only two pages). The entire book is 25 pages long, Eight pages are dedicated to recipes, and I was not looking for a recipe book. The positive, it is a quick read, easy to comprehend, the only thing I learned is not to harvest until the dew has dried, but before the sun heats the oils in the plant.

This is very interesting book! It gave me all the information I needed on how to dry herbs. This book will explain how to store your herbs so you can get the longest shelf life possible. You will also get to browse through a number of recipes that will use up those dried herbs in a variety of delicious seasonings, herb butters, oils and rubs. This book can help you too!!!

a very good book on drying herbs. It is very complete and has many picture. I has recipes on what to combine and spices to mix and dry. It has pictures of food like chicken when dried herbs can be used on. Handling is covered. The herbs are pictured and there drawings and illustrations. Great book by Sally.

Drying herbs at home was such a good book! I liked reading all the benefits like saving money, satisfaction, aroma, quality control and convenience! Then the list of herbs that can dried was very thorough. Great book if you want to learn more about drying herbs.

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How To Dry Herbs: The Complete DIY Herb Drying Guide
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DIY Wood Pallet Projects: 23 Creative Wood Pallet Projects That Are Easy To Make And Sell! (DIY Household Hacks, DIY Projects, Woodworking)
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The Organic Medicinal Herb Farmer: The Ultimate Guide to Producing High-Quality Herbs on a Market Scale
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The Complete Book of Herbs: A Practical Guide to Growing and Using Herbs
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The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals
The Complete Guide to Drying Foods at Home: Everything You Need to Know about Preparing, Storing, and Consuming Dried Foods (Back to Basics)
Food Drying with an Attitude: A Fun and Fabulous Guide to Creating Snacks, Meals, and Crafts
The Complete Guide to Food Preservation: Step-by-step Instructions on How to Freeze, Dry, Can, and Preserve Food

(Back to Basics Cooking) The Complete Guide to Stonescaping: Dry-Stacking, Mortaring, Paving & Gardening The Black & Decker Complete Outdoor Builder: From Arbors to Walkways: 150 DIY Projects (Black & Decker Complete Guide) Food Drying Techniques: Storey's Country Wisdom Bulletin A-197 (Storey Country Wisdom Bulletin)

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