



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

*By Tammy Gangloff, Steven Gangloff, September Ferguson*

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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 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

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## **Download and Read Free Online The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals By Tammy Gangloff, Steven Gangloff, September Ferguson**

### Editorial Review

"*The Ultimate Dehydrator Cookbook* is just that: the Ultimate...Its 18 chapters cover every aspect of dehydration and cooking with dehydrated foods...This book is great for those who are nervously just getting started on food preservation with all the information needed to successfully preserve food for later. It is also perfect for those who are moderate dehydrator-users already as it supplies exciting ideas to experiment with. I use my dehydrators frequently and consider myself a moderate to experienced home dehydrator and as I read this book I found countless ideas that blew my mind." (*A Life Beyond Money blog* 2014-09-29)

"The amount of detail in this gem of a food preservation book shows...that the authors really know their craft. Things I never would have considered doing with my dehydrator or the foods I had dehydrated! There are 398 recipes included and I don't mean just soups and stews. How about instant soup mixes, packets for dry rubs for flavoring meat and--wait for it--desserts." (*HomesteadDreamer.com* 2014-09-22)

"Far more than a simple cookbook, the authors preface the recipes with dozens of pages outlining the principles and benefits of dehydration...Fully half the book is dedicated to recipes on using your home-dehydrated foods actively as ingredients, rather than thinking of them as standalone foods. For example, a layered mélange of dehydrated vegetables in a jar makes a simple just-add-water soup that is not just handy, but makes a thoughtful gift. Smoothies can brim with the flavor of ripe summer fruit year-round." (Sean Timberlake *Punk Domestic.com* 2014-09-29)

"This quickly became one of the most valued books in my library...I can point to numerous examples of things that I just did not know even after three years of dehydrating...You need this book first--BEFORE you start. And you need to pay special attention to the first three chapters--25 pages of easy, enjoyable, plain English reading with plenty of timesaving tips, troubleshooting sections, and references of other places to look in the book for related reading. Once you have done that, you can begin to use this book as your standard, go-to reference for specifics on dehydrating particular goods for particular purposes." (Jo Rellimi *Homestead Chronicles.com* 2014-10-11)

"Whether you are an avid gardener or you bring your produce home from the grocery store, *The Ultimate Dehydrator Cookbook* will inspire and motivate you!...I was originally unenthusiastic about dehydrating because I'm a home canner...After reading this book, I was very surprised at the amount of nutrients that are lost when it comes to preserving food by freezing, canning and dehydrating. And you guessed it, dehydrating is the best option for preserving those nutrients!...Not only will the book inspire you to dehydrate more, but the wonderful recipe section will have you dreaming up all kinds of meals and desserts for your family." (*The Survival Mom.com* 2014-10-14)

"I was intrigued by the part of the title that mentioned 398 recipes. That alone is a lot of recipes, but for dehydrating food that is huge! I mean how many things can you really dehydrate and/or make with dehydrated food?...Apparently tons! Besides giving you a mega list of recipes, it **teaches** you how dehydration works...Whether you are a newbie to dehydrating or a seasoned vet, I guarantee that you will learn new, amazing and inspirational things that you will not find in any other book of this genre." (Sharon Pannell *The Trailer Park Homesteader blog* 2014-11-05)

"If you are serious about creating a PREPared kitchen, a dehydrator is a must-have tool for your kitchen, and *The Ultimate Dehydrator Cookbook* belongs on your shelf. It's really that good." (Jane Baldwin)

"From camping foods to holiday feasts, there is something for everyone...and from now on, this is the book I will be recommending. Those new to dehydrating will appreciate the alphabetical list of instructions for almost every fruit and veggie you can think of. Those who already have jars and jars of dehydrated food on the shelves will appreciate the HUNDREDS of recipes making use of them. This is truly the only book on the subject you will ever need." (Lanette Lepper *Mother Earth News.com* 2014-10-02) About the Author Tammy Gangloff is an expert and leading authority on food dehydration. She is the face of, and the knowledge and information behind, Dehydrate2Store.com, a leading online resource in food dehydration education. A stay at home mother of four, she is a strong believer in self-reliance and home preparedness, and avidly researched and practiced food canning, freezing, and dehydrating. Most interested in food dehydration, and unsatisfied with the resources available to her to learn the art, she began dehydrating foods full time and developing her own techniques. With her four dehydrators running day and night, Tammy has attempted to dehydrate nearly every available fruit, vegetable, and herb sold in the United States. Tammy first gained widespread recognition through her instructional YouTube videos, and then through the development of Dehydrate2Store. She has since spoken on numerous talk radio shows and podcasts, and has been published in interviews in printed newspapers and online. She has also led talks at preparedness expositions, and served as an expert Technical Editor for *The Complete Idiot's Guide: Dehydrating Foods*. Her fan base through Dehydrate2Store and YouTube includes tens of thousands of Internet followers, and a reach of millions of viewers in the United States and beyond.

Steven Gangloff is currently pursuing his MD at the University at Buffalo School of Medicine. He graduated top of his class with a degree in Biology and Chemistry with Research Thesis Honors distinction from SUNY Fredonia, and has extensive research experience in genetics and molecular cell biology at SUNY Fredonia and Harvard Medical School. Having additional interests in business, web design, and food science, Steven became the founder/CEO of Dehydrate2Store. Steven also served as an expert Technical Editor for *The Complete Idiot's Guide: Dehydrating Foods* and writes periodically and performs research and development, video direction and production, and site coordination for Dehydrate2Store

September Ferguson is a stay at home mother of 3 rowdy boys, and holds a degree in Fashion Technologies with interests in business management. Through her mother, September gained a strong interest in food dehydration, particularly in food processing, storage, and dehydration tools and equipment. September is also involved in recipe development and testing for the home food dehydrator.

#### Users Review**From reader reviews:**

Mary Killgore:Book is written, printed, or created for everything. You can learn everything you want by a guide. Book has a different type. To be sure that book is important thing to bring us around the world. Alongside that you can your reading talent was fluently. A book *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals* will make you to always be smarter. You can feel a lot more confidence if you can know about everything. But some of you think that will open or reading a book make you bored. It isn't make you fun. Why they may be thought like that? Have you looking for best book or ideal book with you?

Clifford Roselli:Hey guys, do you wants to finds a new book to see? May be the book with the concept *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals* suitable to you? Often the book was written by well known writer in this era. Often the book untitled *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals* is a single of several books this everyone read now. This book was inspired many people in the world. When you read this e-book you will enter the new shape that you ever know prior to. The author explained their plan in the simple way, therefore all of people can easily to understand the core of this e-book. This book will give you

a lots of information about this world now. So that you can see the represented of the world on this book.

Beverly Thomas:Often the book The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals has a lot associated with on it. So when you make sure to read this book you can get a lot of gain. The book was compiled by the very famous author. This articles author makes some research ahead of write this book. This particular book very easy to read you will get the point easily after reading this article book.

Liza Serrano:Reading can called thoughts hangout, why? Because if you are reading a book especially book entitled The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals your head will drift away trough every dimension, wandering in each and every aspect that maybe unidentified for but surely might be your mind friends. Imaging each word written in a publication then become one web form conclusion and explanation that will maybe you never get previous to. The The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals giving you a different experience more than blown away your brain but also giving you useful data for your better life in this era. So now let us teach you the relaxing pattern the following is your body and mind will likely be pleased when you are finished examining it, like winning an activity. Do you want to try this extraordinary investing spare time activity?

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