

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.

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Editorial Review

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 *momwithaprep.com* 2014-11-12)

"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 a 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:

Joyce McDonald:

What do you think of book? It is just for students since they're still students or it for all people in the world, the actual best subject for that? Just you can be answered for that query above. Every person has distinct personality and hobby for each and every other. Don't to be obligated someone or something that they don't wish do that. You must know how great and important the book *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals*. All type of book is it possible to see on many solutions. You can look for the internet solutions

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Christopher Henricks:

Reading a e-book tends to be new life style with this era globalization. With examining you can get a lot of information that may give you benefit in your life. Using book everyone in this world could share their idea. Ebooks can also inspire a lot of people. A great deal of author can inspire their very own reader with their story as well as their experience. Not only the story that share in the publications. But also they write about the ability about something that you need instance. How to get the good score toefl, or how to teach your young ones, there are many kinds of book that you can get now. The authors on this planet always try to improve their proficiency in writing, they also doing some study before they write to their book. One of them is this The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals.

Walter Goodwin:

In this time globalization it is important to someone to find information. The information will make professionals understand the condition of the world. The healthiness of the world makes the information better to share. You can find a lot of references to get information example: internet, paper, book, and soon. You will see that now, a lot of publisher which print many kinds of book. Often the book that recommended to your account is The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals this book consist a lot of the information of the condition of this world now. This kind of book was represented just how can the world has grown up. The dialect styles that writer value to explain it is easy to understand. The writer made some exploration when he makes this book. Honestly, that is why this book suitable all of you.

Richard Kowalski:

That reserve can make you to feel relax. This kind of book The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals was bright colored and of course has pictures on the website. As we know that book The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals has many kinds or style. Start from kids until teens. For example Naruto or Investigation company Conan you can read and think that you are the character on there. Therefore , not at all of book are make you bored, any it makes you feel happy, fun and loosen up. Try to choose the best book in your case and try to like reading that.

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