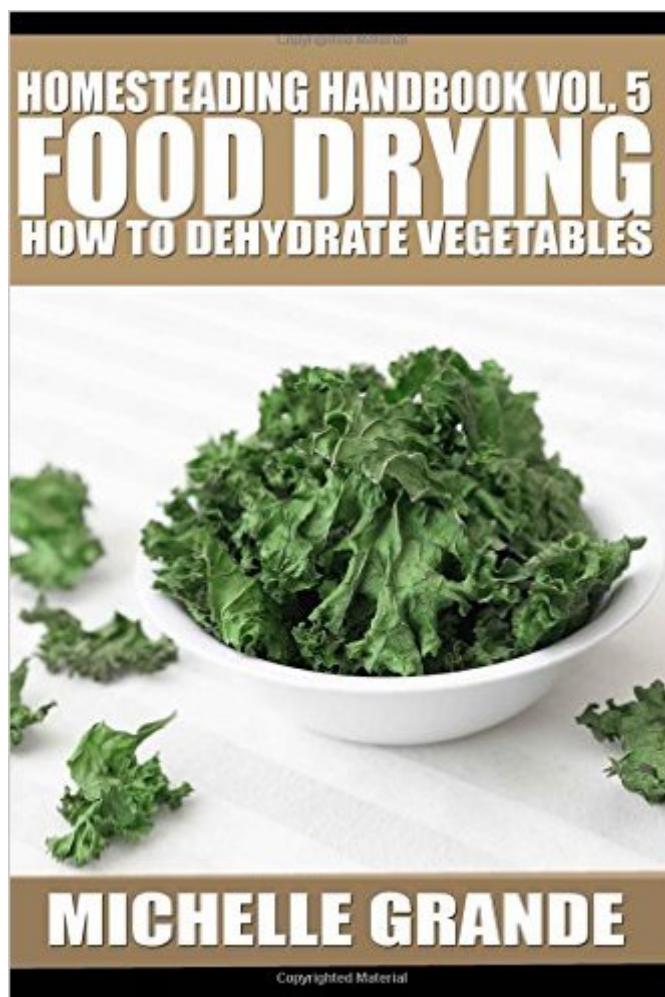


The book was found

# 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**

Series: Homesteading Handbooks

Paperback: 112 pages

Publisher: CreateSpace Independent Publishing Platform; 1 edition (July 28, 2014)

Language: English

ISBN-10: 1500669946

ISBN-13: 978-1500669942

Product Dimensions: 6 x 0.3 x 9 inches

Shipping Weight: 7.8 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â See all reviews Â (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 subjectMove 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 .

[Download to continue reading...](#)

Homesteading Handbook vol. 5 Food Drying: How to Dry Vegetables (Homesteading Handbooks) (Volume 5) Homesteading Handbook vol. 6 Food Drying: How to Dehydrate Fruit (Homesteading Handbooks) (Volume 6) The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables Homesteading Handbook: A Complete Homesteading Guide to Self Sufficiency and Sustainable Living How To Dry Herbs: The Complete DIY Herb Drying Guide Homesteading for Beginners: Teach Me Everything I Need to Know About Homesteading in 30 Minutes Gentlemen Preferred Dry Flies: The Dry Fly and the Nymph, Evolution and Conflict The Big Book of Preserving the Harvest: 150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables Trail Food: Drying and Cooking Food for Backpacking and Paddling The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Hydroponics: The Definitive Beginner's Guide to Quickly Start Growing Vegetables, Fruits, & Herbs for Self-Sufficiency! (Gardening, Organic Gardening, Homesteading, Horticulture, Aquaculture) The Complete Guide to Food Preservation: Step-by-step Instructions on How to Freeze, Dry, Can, and Preserve Food (Back to Basics Cooking) Food Drying Techniques: Storey's Country Wisdom Bulletin A-197 (Storey Country Wisdom Bulletin) The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals Food Drying with an Attitude: A Fun and Fabulous Guide to Creating Snacks, Meals, and Crafts Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Lucky Peach Presents Power Vegetables!: Turbocharged Recipes for Vegetables with Guts The Backyard Chickens Handbook: What You Need to Know to Raise Backyard Chickens (Modern Homesteading) (Volume 1) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Smithsonian Handbooks: Rocks & Minerals (Smithsonian Handbooks)

