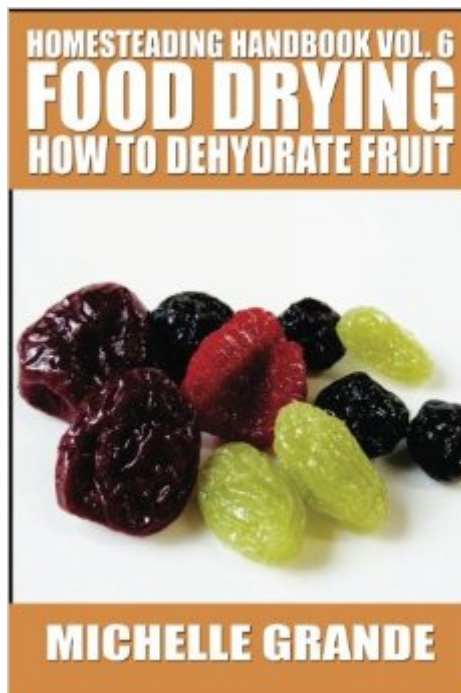


The book was found

# Homesteading Handbook Vol. 6 Food Drying: How To Dehydrate Fruit (Homesteading Handbooks) (Volume 6)



## Synopsis

Are You Tired of Spending a Small Fortune on Commercial Dehydrated Fruits? If so, you're going to want to read this helpful The Homesteading Handbook vol. 6 provides step-by-step instructions on how to dry many of the most popular dried fruit found in stores. You can dehydrate fruit yourself at home for pennies on the dollar compared to what it would cost when you buy it dried. The following topics are all covered in detail in this helpful handbook: The benefits of drying fruit. How to dry any fruit in 8 easy steps. The nutritional value of dried fruit. Proper washing and preparation of fruit for drying. How to pretreat various fruits to prevent them from browning while they dry. Solar, oven and machine drying. How to condition dried fruit to ensure it's evenly dried. Pasteurizing fruit to kill off harmful organisms. The best way to store dried fruit. Step-by-step guides covering a variety of ways to dry 15 popular fruits. If you aren't drying your own fruit, you're probably not eating as healthy as you should be. Store-bought dried fruits often contain chemical additives and added processed sugar. Learn to dry fruit at home and you'll be able to avoid these unhealthy ingredients.

## Book Information

Series: Homesteading Handbooks

Paperback: 102 pages

Publisher: CreateSpace Independent Publishing Platform; 1 edition (August 8, 2014)

Language: English

ISBN-10: 1500779792

ISBN-13: 978-1500779795

Product Dimensions: 6 x 0.2 x 9 inches

Shipping Weight: 7.4 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â Â See all reviews Â (8 customer reviews)

Best Sellers Rank: #991,511 in Books (See Top 100 in Books) #94 in Â Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #786 in Â Books > Cookbooks, Food & Wine > Canning & Preserving

## Customer Reviews

This is the first time I have dehydrated anything and this book has many great ideas for this, it was easy to follow and very helpful for a beginner like myself. I will keep drying my own herbs and fruits for my grand children because it is a lot healthier than store bought stuff.

haven't read them all but am collecting my library to go through this winter

Great Book. Good read

good book

Good book

Great ideas. well written out and a great alternative to canning.

good info

good info

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

Homesteading Handbook vol. 6 Food Drying: How to Dehydrate Fruit (Homesteading Handbooks) (Volume 6) Homesteading Handbook vol. 5 Food Drying: How to Dry Vegetables (Homesteading Handbooks) (Volume 5) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals Homesteading Handbook: A Complete Homesteading Guide to Self Sufficiency and Sustainable Living Homesteading for Beginners: Teach Me Everything I Need to Know About Homesteading in 30 Minutes 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) Fruit Infused Water: 98 Delicious Recipes for Your Fruit Infuser Water Pitcher Food Drying Techniques: Storey's Country Wisdom Bulletin A-197 (Storey Country Wisdom Bulletin) 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 Food Drying with an Attitude: A Fun and Fabulous Guide to Creating Snacks, Meals, and Crafts Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Backpack Gourmet: Good Hot Grub You Can Make at Home, Dehydrate, and Pack for Quick, Easy, and Healthy Eating on the Trail 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) Smithsonian Handbooks: Reptiles and Amphibians (Smithsonian Handbooks) Smithsonian Handbooks: Birds of Florida (Smithsonian Handbooks) How to Finance a Marijuana Business: Cannabis Meets Crowdfunding: Private Placement Handbooks & Cannabis Commerce Handbooks, Book 3

[Dmca](#)