

## 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 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:

##### Francis Dawson:

This *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals* book is just not ordinary book, you have after that it the world is in your hands. The benefit you obtain by reading this book is information inside this publication incredible fresh, you will get info which is getting deeper anyone read a lot of information you will get. That *The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals* without we know teach the one who studying it

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### **William Chapman:**

Now a day those who Living in the era exactly where everything reachable by talk with the internet and the resources inside it can be true or not require people to be aware of each info they get. How many people to be smart in having any information nowadays? Of course the answer is reading a book. Studying a book can help persons out of this uncertainty Information mainly this The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals book because this book offers you rich info and knowledge. Of course the data in this book hundred pct guarantees there is no doubt in it you may already know.

### **Mark Vandyke:**

The reserve untitled The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals is the publication that recommended to you to study. You can see the quality of the e-book content that will be shown to anyone. The language that creator use to explained their way of doing something is easily to understand. The article writer was did a lot of study when write the book, so the information that they share to you is absolutely accurate. You also might get the e-book of The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals from the publisher to make you much more enjoy free time.

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As a scholar exactly feel bored for you to reading. If their teacher expected them to go to the library or to make summary for some book, they are complained. Just very little students that has reading's heart or real their pastime. They just do what the trainer want, like asked to go to the library. They go to right now there but nothing reading very seriously. Any students feel that studying is not important, boring in addition to can't see colorful photos on there. Yeah, it is for being complicated. Book is very important for you personally. As we know that on this time, many ways to get whatever we really wish for. Likewise word says, ways to reach Chinese's country. Therefore this The Ultimate Dehydrator Cookbook: The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals can make you experience more interested to read.

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