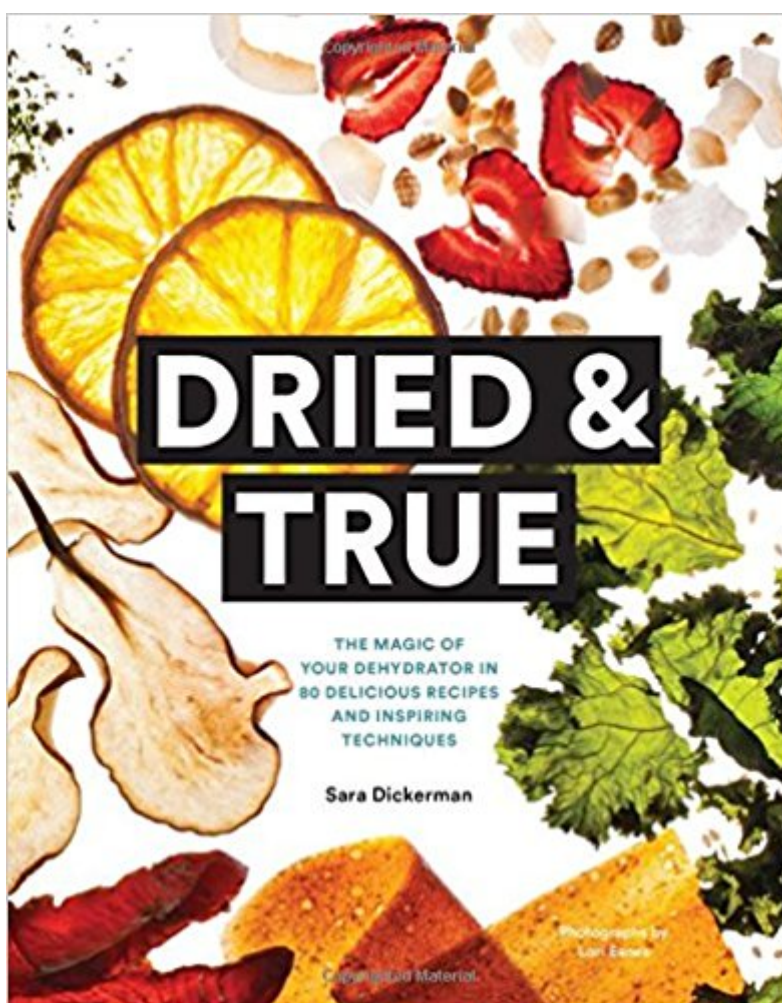


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Dried & True: The Magic Of Your Dehydrator In 80 Delicious Recipes And Inspiring Techniques



Synopsis

Dehydrators have transitioned from the kitchens of the world's best chefs onto the wedding registry—and this book reveals why. There's no dinner party with friends, school lunchbox, or weekend-backpack dry bag that isn't made more delicious and nutritious thanks to a dehydrator. In this book are the secrets of creating who-knew treats: all kinds of jerky, fruit leathers, savory vegetable crisps, flavor-packed powders that add oomph to your cooking, and perfect melt-in-your-mouth meringues. Eighty recipes include ways to incorporate your dried creations in your baking, cooking, and cocktails. Maybe you didn't know you needed a dehydrator. Now you do!

Book Information

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Best Sellers Rank: #431,371 in Books (See Top 100 in Books) #65 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #377 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Sara Dickerman is a James Beard Award-winning food and travel writer for Slate, the New York Times, Bon Appétit, and Food & Wine. She lives in Seattle, Washington.

This book gives you plenty of ideas on what you can put in your food dehydrator. Unlike a lot of food dehydrator books, this one gives you recipes on what you can do with all of that dried food you'll have after reading this book. I have been dehydrating foods for over 30 years. Anytime I find a new book on the subject, I'll pick up a copy hoping it will give me some new ideas of things to try. This book did not disappoint. One recipe I especially want to try is the dehydrated and powdered kimchi. Another recipe is dehydrated citrus zest. **TOP 3 THINGS I LIKED** | The recipes used ingredients that I can easily find at one of my local grocery stores, nothing too obscure | The book is well organized and has recipes for

dehydrating meats, veggies, fruits, and it even has a section for other foods. The author notes those other helpful kitchen tools that you will need if you don't have a lot of dehydrator experience. **RATING OF KEY FEATURES** Recipes were well laid out, I didn't note any missing text or steps. The book had a hyperlinked table of contents, which also included page numbers. The page numbers are also hyperlinked, but don't really add much to the Kindle version. The book had a hyperlinked recipe index. The recipe index referenced page numbers, which are of little use to a kindle device. The book offers high resolution bright color images when expanded and zoomed. I didn't see any of those grainy low resolution images that look crappy when you zoom in for a better look. **ANY SPECIAL FEATURES** Any temperatures or provided in both Fahrenheit and Celsius, weight and volume measurements are in pounds, cups, and grams. **SUMMARY** The book gives a lot of variety and inspirational ideas on food dehydration, and even a few unique recipes that I have not seen elsewhere. Scroll back up and take a look at the Table of Contents. If you own a food dehydrator, or interested in getting one, then this is one of the books you should pick up and add to your cookbook collection. This book will give you ideas of foods you can dehydrate that I have not seen in other food dehydrator books that I own.

Wonderful recipes! Very imaginative ways to use my dehydrator.

I recently purchased a food dehydrator. Although it came with a recipe booklet it just had a few and I wanted something with more recipes. This book is great and I can't wait to try some of these awesome recipes.

I bought this when I read something in the introduction that would help me! Opening further gave me lots and lots of easy to make yummys. Clear instructions! Better than any other book on dehydrating that I have and I am a commercial food processor!

The book is fantastic! Out of the ordinary ways to prepare dehydrated food. Cannot wait to try the recipes and ideas out.

could have a bit broader selection of recipes but the ones it does have look great.

Where to begin this cookbook is one of the best out there. When I got my dehydrator, I had no

experience and didn't know what I was doing. Not only did this cookbook walk me through the basics of familiarizing myself with dehydrating, but gave me fantastic and easy but also incredibly flavorful recipes along the way. This is not the kind of stuff you can just find online- front to back this book will be your right hand while learning how to dehydrate with recipes and also experimentation.

Really helpful. I don't own a dehydrator - you can just use a regular oven on its lowest setting to achieve same results. Deadly bells!

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