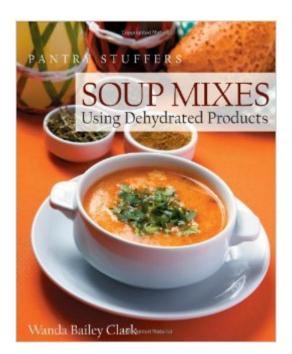
The book was found

Pantry Stuffers Soup Mixes: Using Dehydrated Products





Synopsis

The recipes in Pantry Stuffers Soup Mixes use dehydrated, freeze-dried, and powdered products that are affordable, light weight, and nutritious alternatives to canned or frozen foods. And they offer an extended shelf life! But calculating the rehydration and converting ingredient measurements can seem daunting tasks. Pantry Stuffers' recipes remove the guesswork! Lists of ingredients with measurements are provided to create soup mixes with serving sizes of one to two, three to four, and six to eight. The soup mix recipes can be packaged for emergency preparedness or convenience, using the mixes while camping, hiking, living in a college dorm, creating gift baskets, and more. Need to slow cook your soup? Easy. Every soup recipe in Pantry Stuffers Soup Mixes gives you two cooking options: stovetop and slow cooker.

Book Information

Paperback: 216 pages Publisher: Furrow Press (August 10, 2012) Language: English ISBN-10: 0983756155 ISBN-13: 978-0983756156 Product Dimensions: 7.5 x 0.5 x 9.2 inches Shipping Weight: 13.6 ounces (View shipping rates and policies) Average Customer Review: 4.7 out of 5 stars Â See all reviews (10 customer reviews) Best Sellers Rank: #180,987 in Books (See Top 100 in Books) #26 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dehydrators #103 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Soups & Stews #200 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

Okay, I admit it. I'm a prepper. You know the old maxim, "Hope for the best, but prepare for the worst"? That's me. I have a lot of bulk dry foods stashed away for a rainy day. The question is: What can I do with all this stuff? I have wheat, beans and rice. Now how do I make something my kids will eat?The author Wanda Bailey Clark has answered those questions for me. Dried tomato powder seems to be the cure-all for everything. The secrets of barley, quinoa, and lentils have been unlocked, and textured vegetable protein is no longer a mystery. Her easy-to-follow recipes take advantage of the fact that I can (A) store their ingredients for a very long time, and (B) fix them in a single pot. This is something I would be thankful for if I were cooking over an open fire.Ms. Clark

has really done me a favor with her recipe book by dividing each recipe into three columns: 6-8, 3-4, and 1-2 servings. For the mathematically challenged like myself, this is a beautiful thing. Mental arithmetics were never my strong suit. While I hope to never have to use these recipes in a TEOTWAWKI scenario, I am very excited about trying them in my slow cooker.

I love this book. It has a large variety of recipes and I learned about some products I hadn't known about that will help me with my dehydrated foods recipes. I can't wait for her next book! If you are using dehydrated foods to build your food supply this book is a must!

This book has good recipes, it is very organized and easy to use, no adding or subtracting for serving sizes, it is all right there.

I highly recommend this book. It is simply a great product. I have used this cookbook already to put together my own ready to go soup mixes. Everyone I have tried thus far is delicious- the mushroom orzo, cajun black bean, and sour cream potato are out of this world!There is a nice icon chart in the book that helps you to know if there are certain dietary items in the recipe: dairy, meat, and gluten for example. It also denotes vegan recipes, which is great.The back has an ingredient to recipe index too. I can turn to the back pages and see every recipe that has black beans in it so I can make sure I'm using up all my items in stock.I'm thinking about making up so ready to go soups and a cook book to give as Christmas presents!

I have reviewed many cookbooks on the market for dehydrated foods and there is nothing like the recipes provided in this book. The variable serving sizes provided makes it very easy to package only the amount of food needed for your family. All of the recipes that I have tried are excellent...far surpasses anything I have ever had out of a can!! Also, excellent ingredient to recipe index helps to maximize purchase of needed ingredients. Excellent cook book!

Download to continue reading...

Pantry Stuffers Soup Mixes: Using Dehydrated Products What Customers Want: Using Outcome-Driven Innovation to Create Breakthrough Products and Services: Using Outcome-Driven Innovation to Create Breakthrough Products and Services Macro-Mixing for the Small Recording Studio: Produce better mixes, faster than ever using simple techniques that actually work The Ultimate Healthy Dehydrator Cookbook: 150 Recipes to Make and Cook with Dehydrated Foods Simply Dehydrated The Backyard Bird Feeder's Bible: The A-to-Z Guide To Feeders, Seed Mixes,

Projects, And Treats (Rodale Organic Gardening Book) Chicken Soup for the Kid's Soul: 101 Stories of Courage, Hope and Laughter (Chicken Soup for the Soul) Chicken Soup for Little Souls The Never-Forgotten Doll (Chicken Soup for the Soul) The Soup-Maker Cookbook: Over 50 recipes for Soup Makers Soup Cleanse Cookbook: Embrace a Better Body and a Healthier You with the Weekly Soup Plan New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup Soup Night: Recipes for Creating Community Around a Pot of Soup Chicken Soup for the Cat Lover's Soul: Stories of Feline Affection, Mystery and Charm (Chicken Soup for the Soul) Chicken Soup for the Kid's Soul: Stories of Courage, Hope and Laughter for Kids ages 8-12 (Chicken Soup for the Soul) Chicken Soup for the Teenage Soul Journal (Chicken Soup for the Soul) Chicken Soup for the Teenage Soul: Stories of Life, Love and Learning (Chicken Soup for the Soul) Chicken Soup for the Teenage Soul III: More Stories of Life, Love and Learning (Chicken Soup for the Soul) Chicken Soup for the Teen Soul: Real-Life Stories by Real Teens (Chicken Soup for the Teenage Soul) Chicken Soup for the Nurse's Soul: Stories to Celebrate, Honor and Inspire the Nursing Profession (Chicken Soup for the Soul) Chicken Soup for the Teenage Soul on Tough Stuff: Stories of Tough Times and Lessons Learned (Chicken Soup for the Soul)

<u>Dmca</u>