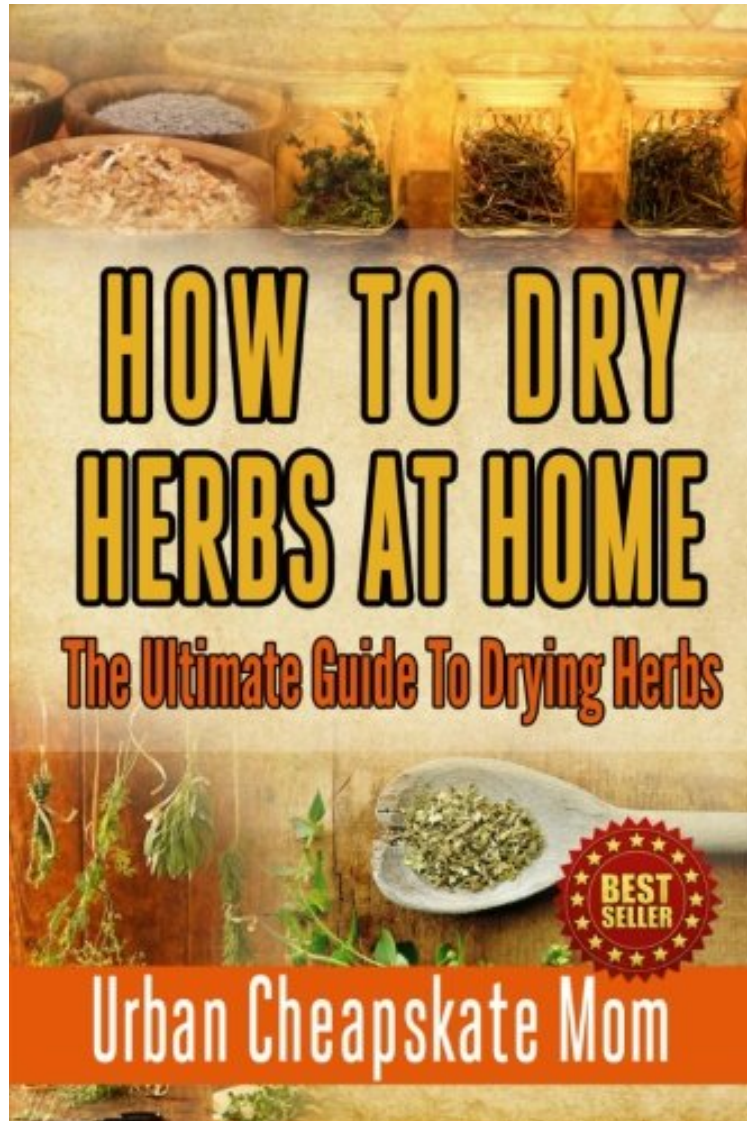


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How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs

Urban Cheapskate Mom

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Urban Cheapskate Mom : How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs before purchasing it in order to gage whether or not it would be worth my time, and all praised How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs:

3 of 3 people found the following review helpful. Thanks, great informationBy Michael R. HensonI wish I had read this book a few months ago when I was trying to dry all of the herbs from my garden. Yes, you can probably do it without this book but your success rate will be much higher if you sit down and read this short book. It list quite a few different ways to dry your plants and explains which are better for different types of plants.0 of 0 people found the

following review helpful. A great addition to my collectionBy CustomerI dry my own herbs and finding hints a shortcuts allows me more time saves space in my dehydrator. A great addition to my collection.0 of 0 people found the following review helpful. I had no idea drying herbs could be so easy and fun!By C. BrantThis book doesn't fail to deliver on exactly what it tells you how to do. This book hits all of the key points you are going to need to start drying your own herbs right away. I have grown herbs myself, but never thought it would be possible to dry them myself! That all changed after reading this book and putting in to practice the step by step skills I learned here. The best part is that it is all natural and who knows what are in the herbs I buy at the store! You save money and ensure that you can control what you are seasoning your food with!

Have you ever wondered if it was hard to dry herbs in your own kitchen? Maybe you remember your grandmother hanging herbs around her kitchen and you remember the lovely aroma she always had in the house, even when she wasn't making dinner. Drying herbs is such an easy task, it is something we should all be doing. You will get a sense of satisfaction when you harvest your homegrown herbs from your garden and dry them for long term food storage. When you need some spice for your recipe, it is exciting to reach into the cupboard and use the seasoning you prepared in your own kitchen. Your meals will be more enhanced and you will never go back to those boring store-bought spices again. Drying herbs is easy, but there are some key details you need to know. There are so many different methods you can use to dry the herbs, you need to know which is best for you and the herbs you grow. This book will explain the various techniques along with the different types of herbs and how they should be dried. Not all herbs are created equal and not all herbs should be dried the same. This book will help you determine the best way to go about it. You will also learn about shelf lives and storing methods. Each step of the drying process determines how long and how powerful your herbs will be. Don't take chances by winging it. This book will take you step by step through the harvesting to the storing of your herbs. You will be a professional by the time you are done reading this book, which means you have an excellent shot at turning your dried herbs into a lovely extra income! We could all use that!