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How to Dry Herbs: The Definitive Guide to Drying Herbs (Getting the Most Out of Your Herb Garden)

Susie Quinn

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Susie Quinn : How to Dry Herbs: The Definitive Guide to Drying Herbs (Getting the Most Out of Your Herb Garden) before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Dry Herbs: The Definitive Guide to Drying Herbs (Getting the Most Out of Your Herb Garden):

0 of 0 people found the following review helpful. An Important Herbal Resource For Every Kitchen !By Dr. Joseph S.

MarescaQuinn's book is interesting and informative. For instance, the author discusses the importance of pruning in your herb garden, as well as, the classic drying techniques to remove moisture and inhibit bacterial growth. Dried herbs are easy to store and reuse. The author explains the importance of harvesting during specific times like the early morning. Exposure to direct sunlight is a classic method for drying. This reviewer does this with herbal teabags. With proper drying in sunlight, a single teabag can yield up to 10 or more cups of tea. The cost savings are huge! Overall, How To Dry Herbs is an important resource for drying herbs like sage, mint, basil, cilantro and many others. 2 of 2 people found the following review helpful. Learn how to maximize the use of herbs. By John C. David I love using herbs on different concoctions when cooking. I grew a lot of herbs in my backyard to make them available whenever needed. Now there is an oversupply of these herbs so they required drying. My problem is that, when I dry them, they lose their flavor and that the color turns into something unpleasant and then they end up having molds later on. This book taught me a DIY drying that is very easy to follow. I learned how different types of herbs should be dried in different ways. Bonus chapters even contain recipes that became a hit with my friends and family. Aside from that I also discovered good uses of herbs other than using it to spice up or add flavor to our dish. I like this book. It is easy-to-read, organized, short but complete since it has all the information I need to know about drying herbs. Good read and I recommend it every herb lovers who would like to learn more about maximizing the use of herbs. 0 of 0 people found the following review helpful. The content of this book was intelligently written to awe-inspire the readers. By JOHNNY DRESDON The content of this book was intelligently written to awe-inspire the readers. I recently bought peppermint herb and is now contemplating how to make use of it because its leaves have grown and yielded to over 25% from the original form. The information, as I read through the pages, is insightful. The writing technique along with the content gave me the idea that the author talks about his first hand experiences with herbs. Basically, this book will teach you the HOW TO's of drying herbs- when to dry, when to harvest, how much is safe to remove, and other great ideas about herbs. It also talks about when to use fresh from dried herbs. There is value added information on how to practically use herbs- from making a healthy smoothie; using herbs as beauty regimen; and mixes of herbs as great condiments. Don't worry, because the author pretty much covered everything you need to know about herbs, including storage, relevant forums, blogs and articles.

*****SPECIAL OFFER!!!**** LIMITED TIME OFFER 40% OFF (Regular Price \$4.99) This #1 Best Selling Critically Acclaimed Book is now available Globally on Amazon - Download it Now! This book is the definitive guideline on how to dry and preserve herbs. It provides you all of the knowledge you need to be able to make the most of your at-home herb garden. This book will enhance skillset when it comes to working out the best methods to dry different types of herbs, increase the longevity of stored herbs and the provide you the best ways to store your herbs. It also provides you guideances on whether certain herbs should be dried or not, the benefits of drying such herbs and also a range of resources on how dried herbs can be used in your kitchen to improve your every day meals. Mastering the art of drying herbs can improve the quality of your life. This book combines proven steps and strategies on how to maximise the use of herbs in and out of the kitchen. In this book you will learn the following awesome information: An overview of what herb drying is, and the revolutionary modern method for drying herbs and getting the best results, period. The benefits of drying your own herbs, you'll never guess how beneficial it can be! The 100% best way to harvest and handle your herbs before drying - often the most overlooked part! We reveal our proven and revolutionary methods for drying herbs - that you wont see elsewhere! The definitive guide from our chefs on which herbs are best to dry at home An eye opening fact filled comparison guide comparing fresh vs dried herbs (and their great uses) Our innovative storage techniques for storing your harvested dried herbs and much much more. So what are you waiting for, take your kitchen recepies to the NEXT level and purchase this book now! *****SPECIAL OFFER!!!**** LIMITED TIME OFFER 40% OFF (Regular Price \$4.99) This #1 Best Selling Critically Acclaimed Book is now available Globally on Amazon - Download it Now! Tags: drying herbs, herb drying, herb gardening, herb drying guide, how to harvest herbs