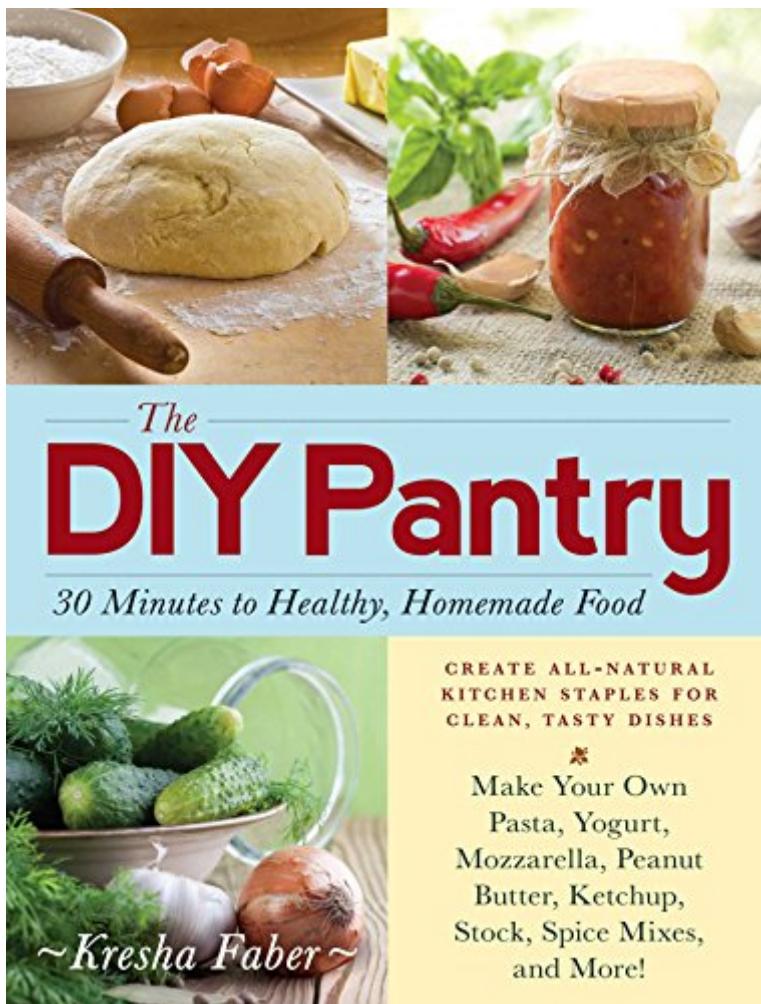


The book was found

The DIY Pantry: 30 Minutes To Healthy, Homemade Food



Synopsis

All-natural pantry staples for just pennies a serving! With The DIY Pantry, you can break free from processed foods and learn to make healthy, delicious meals without spending hours in the kitchen or breaking the bank. From artisan breads and aromatic seasonings to irresistible treats like Black-and-White Sandwich Cookies and Peppermint Patties, this book shows you how to stock your pantry with all the ingredients you need to make your favorite meals for the entire week. Best of all, each flavorful recipe can be completed in fewer than 30 minutes, making them perfect for anyone looking to add more wholesome dishes to their repertoire. Filled with more than 150 natural, budget-friendly recipes as well as tips for storing your food, The DIY Pantry shows you that creating nutritious, homemade meals doesn't have to be costly or hard work.

Book Information

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Customer Reviews

This is a great book for those of us trying to minimize the 'extras' found in items we usually purchase. I have made several recipes from this book already. My only complaint would be that there are a few inconsistencies. The recipe for sauerkraut calls for a medium size head of cabbage 2# & another recipe calls for a small head of cabbage also 2#. And, incidentally, I needed 2 quart

size jars to make the sauerkraut using a 2# cabbage. With that being said, overall, this is an excellent book to get you started on a DIY pantry. It was definitely worth the cost.

Somehow, I had the mistaken ideal that many of the condiments and packaged foods had some mysterious hidden recipe, known only to the manufacturer. It was wonderful to discover how to make many of my family favorites with ingredients I already have in my pantry. I highly recommend to every homemaker and especially newlyweds.

I keep coming back to this book for help with ingredients in other recipes that I don't want to buy in a can or a box. Cream of Mushroom Soup, Dry Onion Soup Mix, Stovetop Macaroni and Cheese. The recipes are easy-to-follow, delicious, and our bodies feel so much better for eating this way. Thank you, Kresha Faber, for adding to our family's health. You'll find salad dressing recipes, sauces and salsa, and even soda pop recipes!

The only reason this book isn't getting five stars is because it's missing a recipe. On the cover it says make your own pasta, yogurt, mozzarellaÃƒÂ¢Ã¢â€žÂ| But I have not seen any recipes for mozzarella in the entire book. Maybe I'm missing it and somebody else knows where it is, but I haven't seen it! Seems goofy listing it on the cover and then it not even being in the book!

Very informative and great tips. I like to cook but I also like an organized pantry and area to put my spices. Lots of stuff in one little book. If you like to have pantry things your fingertips, then this is the book for you.

Great book that is easy to read, understand, and practical. A friend recommended it and so glad I bought it. Lot of recipes all in one location. Recommend getting this book.

This has become one of my favorite recipe books. It's definitely a cookbook that I go to first when I need a basic recipe. The author OBVIOUSLY has made each and every recipe. She gives helpful tips where applicable. She tells you how long you can expect the recipe to last as many of them are without preservatives. I am very happy that I chose to put this one in the kitchen.

I am thrifty. So thrifty that I was hesitant to spend money on this because I can find lots of pantry recipes on pinterest. The recipes I have tried from this book have been better than any I have tried

from pinterest, and it is all right there in one book.

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