

B'Creative

DEHYDRATING - COURSE DESCRIPTIONS

Instructor: Patty Weatherwax

\$20.00 per Student per Class

Class 1 -Dehydrating Foods for Fun (Fruits)

2 hour class

Learning the basics of dehydrating foods

- Why dehydrate?
- Equipment and supplies needed
- Fresh weight vs. dried weight
- Let's begin with fruits and fruit-leathers
 - Storing dehydrated foods
 - Cooking with dehydrated foods

Class 2 -Dehydrating Foods for Fun (Vegetables)

2 hour class

Learning the basics of dehydrating foods

- Why dehydrate?
- Equipment and supplies needed
- Fresh weight vs. dried weight
- Let's begin with the vegetables at hand
 - Storing dehydrated foods
 - Cooking with dehydrated foods

Class 3- Dehydrating Foods for Fun (Meats)

2 hour class

Reviewing the basics of dehydrating foods

- Why dehydrate?
- Equipment and supplies needed
- Fresh weight vs. dried weight

Let us take the basics we have learned and apply it to various types of meats.

- What is a marinade? Let's try some jerky
 - Storing our dehydrated foods
 - Cooking with dehydrated foods

Class 3- Making Granola with you Dehydrator

2 hour class

Reviewing the basics of using your dehydrator

- Find a good recipe
- Collect your ingredients – add your own twist
 - Process & enjoy