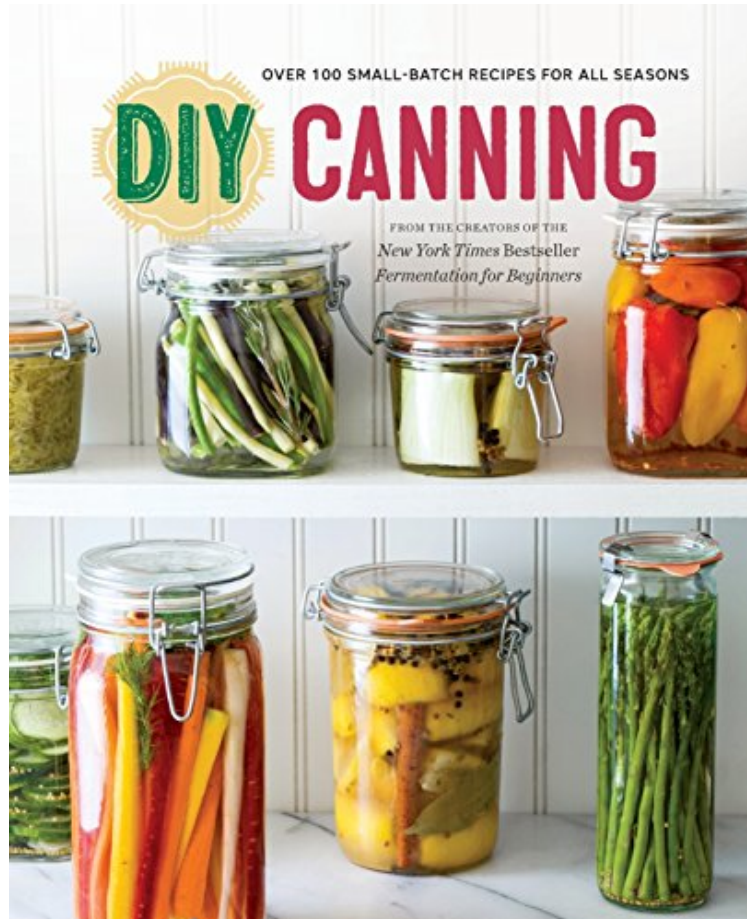


[FREE] DIY Canning: Over 100 Small-Batch Recipes for All Seasons

## DIY Canning: Over 100 Small-Batch Recipes for All Seasons

Rockridge Press

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**Rockridge Press : DIY Canning: Over 100 Small-Batch Recipes for All Seasons** before purchasing it in order to gage whether or not it would be worth my time, and all praised DIY Canning: Over 100 Small-Batch Recipes for All Seasons:

0 of 0 people found the following review helpful. A great introduction to canning.By Momx2I am new to canning, but have a few friends who swear by it. As I've always loved cooking in big batches and freezing, I decided to take the next step and begin my canning journey. This book has been a worthwhile read for me as a beginner. It outlines the essentials - tools you'll need, as well as how-to. My favorite part of this book is the abundance of recipes for small-batch canning (because sometimes you don't need 25 jars of something for a family of 4). I have already tried a couple of the recipes and they are quite tasty and easily prepared. Overall, this is an easy and beneficial read.I received this book in exchange for my honest review. The opinions expressed are entirely my own.0 of 0 people found the following review helpful. ... as well as how to "put up" the family's favorite veggies.By Suzi BennettI have been wanting to learn how to make my own jams and preserves for years as well as how to "put up" the family's favorite veggies... thanks to this book, I'll finally be able to learn! It starts off with a very informational introduction that

includes a list of the equipment you'll need, and ends with appendixes that're filled with even more useful information! The recipes sound great, the instructions are very simple to follow. Jams, pickling, fresh veggies, even soups and meats! Some of them do sound like pretty time-intensive and complicated, but I view those as just a challenge to complete. Definitely recommend this book to anyone interested in saving some time and money in the long run! 0 of 0 people found the following review helpful. The recipes in the book are really nice, and the book guides you from super simple ...By Allison HMy family has a strong canning tradition, but I never learned how to can the way that my grandmother taught my mother, and so on back through generations. I have always been envious at the ease that my grandma makes things for me, but due to geographical distance, she isn't able to teach me. I was thrilled to get my hands on this book, which breaks down the process to the point that anyone can can anything. The recipes in the book are really nice, and the book guides you from super simple items that anyone can cook to more complex items. I recently made a batch of my familys pickled beets using the techniques in this book and they came out perfectly! I received this ebook in exchange for my honest review.

Step-by-Step Canning Recipes for Bold, Fresh Flavors All Year Long Preserve nature's bounty and enjoy seasonal ingredients throughout the year with over one hundred water-bath and pressure canning recipes. Offering a mix of classic, creative, and modern flavor profiles, DIY Canning makes it easy for novice and experienced canners alike to share in this time-honored cooking tradition. Learn water-bath and pressure canning techniques easily and safely with detailed, step-by-step practice recipes. Avoid repeating mistakes and modify recipes to make them your own with troubleshooting tips and evaluation worksheets. Go healthy with low-sugar or low-sodium versions of canning favorites like Applesauce, Peaches in Light Syrup, and Classic Tomato Sauce. Look for recipes labeled "Seasonal" to capture the flavors of fleeting ingredients like rosehips and elderberries.

About the Author ROCKRIDGE PRESS is a trusted voice in health and diet publishing a wide variety of lifestyle guides and cookbooks, including The New York Times best seller Paleo for Beginners, The Wicked Good Ketogenic Diet Cookbook, The Mediterranean Diet Plan and the Instant Pot Electric Pressure Cooker Cookbook. Our authors take pride in publishing thoughtful, well-researched books that help readers make positive lifestyle changes and build permanent healthy habits. Headquartered in Berkeley, California, Rockridge Press is situated in the heart of one of the healthiest regions in the world, the San Francisco Bay Area.