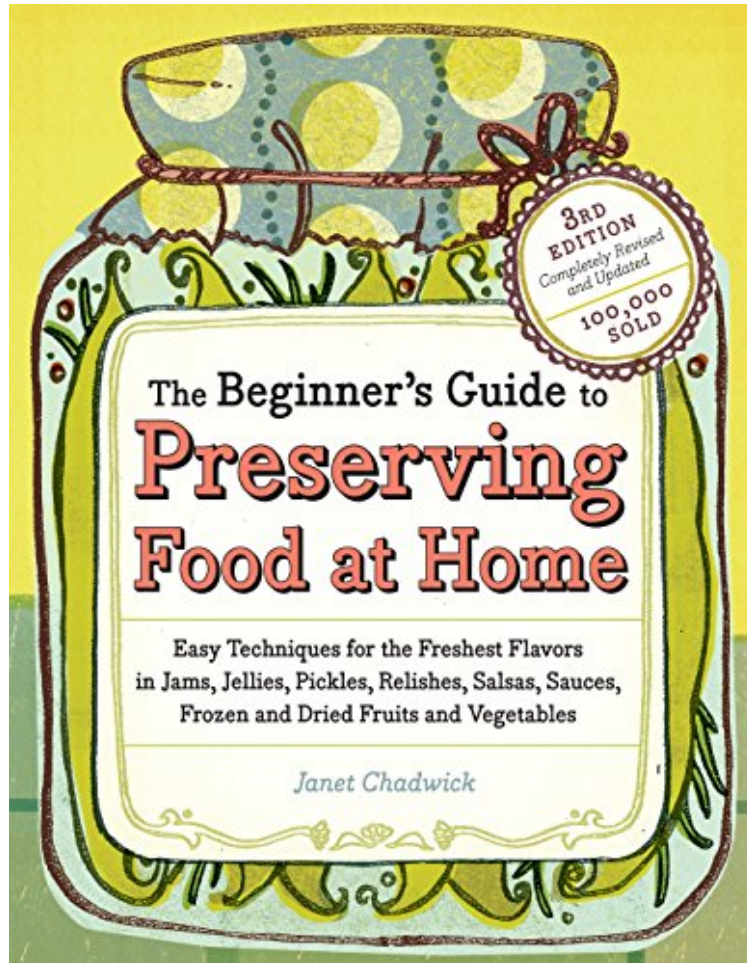


[Pdf free] The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables

The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables

Janet Chadwick

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Janet Chadwick : The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables before purchasing it in order to gage whether or not it would be worth my time, and all praised The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables:

5 of 5 people found the following review helpful. Great information on freezingBy Dan CI checked this book out of the library before deciding to buy it. I wanted a book that would be a great reference for freezing and this book is great

for that. The book does have information on canning but if that is your primary focus I would not recommend this book. Instead get the Ball Complete Book of Home Preserving which is great for canning information. The author includes instructions for freezing vegetables in boilable plastic bags which seems gross and possibly unsafe to me but information on traditional freezing is also in there so you can just ignore the methods you don't like. After an introduction to different preserving techniques the author organizes the book by vegetables and fruits so you can go to the green bean or pepper pages and see the different ways to preserve whatever vegetable you have on hand and then choose the one you like best. Overall I recommend it for information on freezing and possibly drying (haven't tried yet) but there are better canning books out there. 0 of 0 people found the following review helpful. More to be desired. By Badmammaj As a newbie to canning, I was hoping this would teach me the ins and outs. Honestly I learned more from youtube. However this book is great for alternative food storage. 5 of 5 people found the following review helpful. Rating the "Beginner's Guide to Preserving Food at Home" By Skyguy131313 My wife and I decided to can some items out of our backyard garden that needed to be pressure canned. We purchased "The Beginner's Guide to Preserving food at Home" to look up different pressures and length of time required to pressure can our produce. Not only was all the necessary information in the book but also many other means of preserving foods, and recipes. It was easy to read and the instructions were easy to follow. We are very happy that we have this book. I would recommend it to anyone who thinks that they would like to preserve different foods at home.

Freeze, dry, can, root cellar, and brine your favorite produce right at home. Janet Chadwick's introduction to the world of preserving provides step-by-step instructions and inspiring easy-to-follow recipes. Pick up a crate of inexpensive, less-than-perfect tomatoes at the farmers market and turn them into jars of spicy salsa, or buy a few extra peaches and can a delicious batch of jam to serve with Sunday breakfast. You'll extend the summer harvest and find yourself serving up delicious, locally grown food all year long.

From the Back Cover Enjoy local produce year-round. You don't need a lot of time or years of experience to preserve garden-fresh fruits and vegetables. Simple step-by-step instructions give you the confidence and know-how to freeze, dry, can, root cellar, and brine the abundance from your CSA (Community Supported Agriculture) share or summer garden. Grate and freeze excess zucchini; it will be perfect in quick breads and muffins all winter long. Pick up a crate of less-than-perfect tomatoes at the farmers' market and preserve them in jars of spicy salsa. Turn the overflow of green beans from your CSA farm share into tasty dilly beans to eat all winter or give as holiday gifts. These techniques and recipes will have you eating locally all year long.