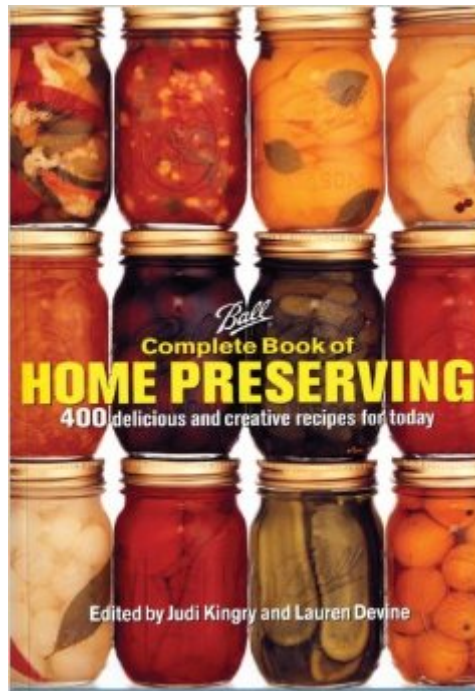


The book was found

Ball Complete Book Of Home Preserving: 400 Delicious And Creative Recipes For Today



Synopsis

From the experts, the new bible in home preserving. Ball Home Canning Products are the gold standard in home preserving supplies, the trademark jars on display in stores every summer from coast to coast. Now the experts at Ball have written a book destined to become the "bible" of home preserving. As nutrition and food quality has become more important, home canning and preserving has increased in popularity for the benefits it offers: Cooks gain control of the ingredients, including organic fruits and vegetables Preserving foods at their freshest point locks in nutrition The final product is free of chemical additives and preservatives Store-bought brands cannot match the wonderful flavor of homemade Only a few hours are needed to put up a batch of jam or relish Home preserves make a great personal gift any time of year These 400 innovative and enticing recipes include everything from salsas and savory sauces to pickling, chutneys, relishes and of course, jams, jellies, and fruit spreads, such as: Mango-Raspberry Jam, Damson Plum Jam Crab Apple Jelly, Green Pepper Jelly Spiced Red Cabbage, Pickled Asparagus Roasted Red Pepper Spread, Tomatillo Salsa Brandied Apple Rings, Apricot-Date Chutney The book includes comprehensive directions on safe canning and preserving methods plus lists of required equipment and utensils. Specific instructions for first-timers and handy tips for the experienced make the Ball Complete Book of Home Preserving a valuable addition to any kitchen library.

Book Information

Hardcover: 448 pages

Publisher: Robert Rose (April 14, 2006)

Language: English

ISBN-10: 077880139X

ISBN-13: 978-0778801399

Product Dimensions: 7 x 1.2 x 10 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (1,700 customer reviews)

Best Sellers Rank: #13,922 in Books (See Top 100 in Books) #20 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

I got this book about three weeks ago, having never canned or preserved, and I was completely impressed. Using the recipes inside, I've made pickled oca, green beans, brandied cherries, sweet asparagus, and the hands down best pickle relish I've ever had in my life. It has hundreds of

recipes, and they are all wonderful. If you're into fruit preserves or jams, sweet or dill pickles, salsas, relishes, chutneys, condiments, you name it, there are dozens of recipes of each type of food. I'll be tackling some home made wine and cranberry mustard next week. The first batches of pickles I made were with utensils I already had on hand. All you need is the mason jars if you have a well stocked kitchen. I've sense bought some bottle clamps to get the jars out of the hot water, but that's about it. Here are the pros:*) Thorough discussion of the steps of preserving.*) Discussion on foodborne illness and how to kill it through preserving.*) A look at high acid versus low acid canning.*) A handy guide of produce weight and volume (for example, one pound of cherries equals 2 1/2 cups of cherries, so you know exactly what to get at the store).*) Amazing, easy recipes for all levels of skill and tastes.*) Dozens of variations on recipes (not just one type of cucumber pickle, but several!) Buy this book if you're thinking of starting or even an old time pro. It's great fun, and it can produce pickles, ketchups, and preserves where you controll all the ingredients (and can even go organic!).

It was my lucky day when happenstance led me to this exciting new book. There are more than 400 recipes within, basic ones for new home canners and sophisticated recipes for more experienced canners and those newbies with sophisticated palates. New preservers and experienced canners alike will appreciate the section (with lots of illustrations) titled "The Art and Science of Home Food Preservation." The authors and their supporting cast know their stuff and impart that knowledge with clear language and instructions as well as helpful tips in sidebars for nearly every recipe, whether a special use for the preserved product or tips for selecting the best produce and ingredients for the recipe. They've answered the call for "ethnic" recipes and provide recipes the likes of harissa, 14 salsas, and five different chili sauce recipes as well as regional specialties like okra pickles. Among the eighteen chutney recipes, there's sure to be at least one blue ribbon winner for ambitious State and County Fair competitors around the country. While the first 378 pages are dedicated to recipes processed in a boiling water bath, there is also a small section about pressure processing for vegetables and combination foods like beef stew and chili. There are not many photos; I don't mind that. Those photos that are included are taste-tempting and colorful - I'm pretty sure I can taste that Thai Hot and Sweet Dipping Sauce just looking at the picture of it. As a prize-winning Fair competitor for more than 25 years, I am really excited about this book and look forward to trying some of its innovative recipes for my family and my friends. I salute the authors and thank them for the newest addition to my preserving library. Saints preserve us! Barb Schaller Burnsville, Minnesota 2004
Minnesota State Fair "Prestigious Processor of the Pantry"

I have the Ball Blue book, but this book is a must-have as well. It has great details about the basics, plus several very unique recipes for different preserves. Highly recommended! Would be a great gift for the home-preserved.

If all you want to can are fruit and pickles, this book is great. However, the section on low-acid (pressure) canning (which is what I was most interested in) is almost non-existent. For the price, I expected a lot more. If you want a good, comprehensive book, the Ball Blue book is far better.

Length: 3:20 Mins

Confused about home preserving? In a rut and looking for new preserves recipes? Look no further, this is the book for you.

I am a new canner and I love this book. I did know a little about canning but this is my first year doing it by myself. I like the produce purchase guide in the back of the book and also the trouble shooting guide. The produce purchase guide shows you approx how many fruits and/or veggies to a pound so that if a recipe calls for something by pounds in lieu of cups it's there for you if you don't own a scale. I have a basic garden, nothing fancy. I have done the tomato juice, Simple "House" Salsa and Peach Salsa from this book and they are all wonderful. I do like the step by step instructions since I am new at this. It maybe a little repetitive for the experienced canner but I liked it. Hope you enjoy.

I was, and still am really excited about the recipes in this book. Everything I have made is wonderful- tastes soooooo good, and I've not had an ounce of spoilage or anything. It's nice to see much great selections of modern recipes! This book really changed my mind about stodgy old canning my grandma used to do. The one thing that drive me nuts- I've yet to have a recipe be even close to accurate for it's yield. The figs preserves were really short of what the recipe said I'd get, the red pepper spread was about 2X what I expected....it's all across the board. So, yes- buy this book, preserve food and make awesome gifts, have canning parties. But when you read the recipes, think through very carefully about what your yield will actually be!!!

[Download to continue reading...](#)

Ball Complete Book of Home Preserving: 400 Delicious and Creative Recipes for Today Canning

And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs The All New Ball Book Of Canning And Preserving: Over 350 of the Best Canned, Jammed, Pickled, and Preserved Recipes Ball Python Care: The Complete Guide to Caring for and Keeping Ball Pythons as Pets (Best Pet Care Practices) USA TODAY Jumbo Puzzle Book 2: 400 Brain Games for Every Day (USA Today Puzzles) USA TODAY Jumbo Puzzle Book: 400 Brain Games for Every Day (USA Today Puzzles) LPIC-2 Cert Guide: (201-400 and 202-400 exams) (Certification Guide) RPG/400 Programming on the AS/400 AS/400 Expert: Ready-to-Run RPG/400 Techniques CompTIA Linux+ / LPIC-1 Cert Guide: (Exams LX0-103 & LX0-104/101-400 & 102-400) (Certification Guide) Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook) Delicious Holiday Treats: A Collection of Healthy Holiday Recipes (Dessert Recipes, Holiday, Seasonal, Desserts, Thanksgiving Recipes, Christmas Recipes) (Volume 1) The Skinny NUTRIBULLET Soup Recipe Book: Delicious, Quick & Easy, Single Serving Soups & Pasta Sauces For Your Nutribullet. All Under 100, 200, 300 & 400 Calories. How to Work From Home and Make Money: 10 Proven Home-Based Businesses You Can Start Today (Work from Home Series: Book 1) Taste of Home:Casseroles: A Collection of Over 440 One-Pot Recipes - Straight from the Kitchens of Taste of Home Readers (Taste of Home Annual Recipes) Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients! Delicious Baking for Diabetics: 70 Easy Recipes and Valuable Tips for Healthy and Delicious Breads and Desserts 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 Big Book of Preserving the Harvest: 150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables

[Dmca](#)