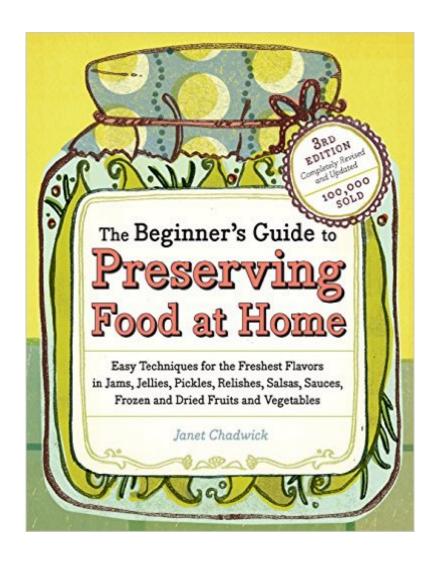
The book was found

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





Synopsis

Freeze, dry, can, root cellar, and brine your favorite produce right at home. Janet Chadwickâ ™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 farmersâ ™ 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. Youâ ™II extend the summer harvest and find yourself serving up delicious, locally grown food all year long.

Book Information

Paperback: 240 pages

Publisher: Storey Publishing, LLC; 3rd Revised, Updated ed. edition (May 28, 2009)

Language: English

ISBN-10: 1603421459

ISBN-13: 978-1603421454

Product Dimensions: 7 x 0.7 x 9 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars Â See all reviews (32 customer reviews)

Best Sellers Rank: #351,157 in Books (See Top 100 in Books) #329 in Books > Cookbooks,

Food & Wine > Canning & Preserving #338 in Books > Cookbooks, Food & Wine > Cooking by

Ingredient > Vegetables #454 in Books > Crafts, Hobbies & Home > Home Improvement &

Design > How-to & Home Improvements > Do-It-Yourself

Customer Reviews

In the last few years I have become passionate about eating as much local and organic food as possible. I have been lucky enough to find several farmers in my area that are quite skilled at growing veggies, raising cattle, and milking goats. I have only been gardening myself for a few years now and am slowly learning (mostly by trial and error!) what works and what doesn't. It is a good thing I have skilled farmers to rely on because my garden doesn't provide anywhere near enough food to feed my family. Every year I put in another bed of plants and pray they grow! As I become more successful (I hope!) I will need to know what to do with all the fresh foods I produce and this book will be an invaluable resource! The chapter on choosing equipment was quite informative and I must admit, I already own a Cuisinart food processor, dehydrator, and Kitchen aid mixer. Some of the best inventions I have every invested in. The author provides a very detailed list of supplies you will need, even down to the ladles and spatulas. She really DOES want the beginner

preserver to succeed! The chapter on tips, hints, and shortcuts was very informative. Staggered planting is one thing I am trying this year...put in your seeds/plants every few weeks throughout the season so they don't all ripen at the same time. If you have a kitchen full of 40 pounds of green beans you are going to be very grumpy by the time you are finished processing and, as the author stresses, this is supposed to be ENJOYABLE! The author discusses each of the basic methods of preserving food and has lists of fruits/veggies that will work best for each one. Drying, freezing, canning, and root cellaring (cold storage) are all covered in detail.

Download to continue reading...

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 Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting -Sugaring - Smoking - Pickling - Fermenting The Big Book of Preserving the Harvest: 150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics Cooking) Root Cellaring: Natural Cold Storage of Fruits & Vegetables 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 Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun Hydroponics: The Definitive Beginner's Guide to Quickly Start Growing Vegetables, Fruits, & Herbs for Self-Sufficiency! (Gardening, Organic Gardening, Homesteading, Horticulture, Aquaculture) A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game Preserving Everything: Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More (Countryman Know How) Preserving by the Pint: Quick Seasonal Canning for Small Spaces from the author of Food in Jars Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits, Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps Dandelion and Quince: Exploring the Wide World of Unusual Vegetables, Fruits, and Herbs The Produce Bible: Essential Ingredient Information and More Than 200 Recipes for Fruits, Vegetables, Herbs & Nuts McGee & Stuckey's Bountiful Container: Create Container Gardens of Vegetables, Herbs, Fruits, and Edible Flowers Heirloom Plants: A Complete Compendium of Heritage Vegetables, Fruits, Herbs & Flowers Fermented

Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Homesteading Handbook vol. 5 Food Drying: How to Dry Vegetables (Homesteading Handbooks) (Volume 5)

<u>Dmca</u>