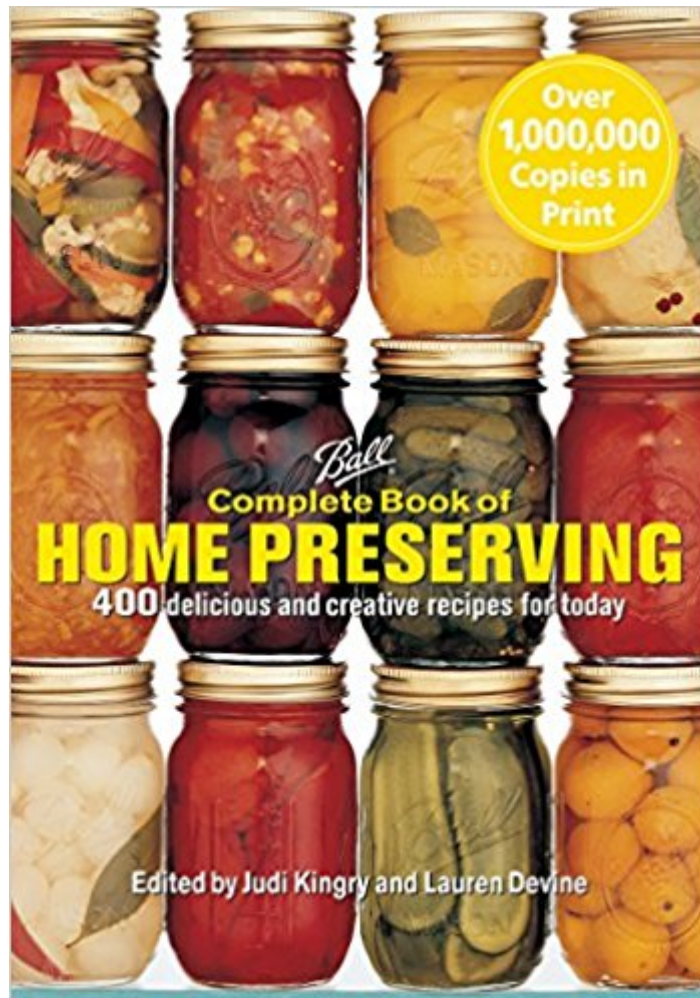




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Ball Complete Book Of Home Preserving



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

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Average Customer Review: 4.7 out of 5 stars See all reviews (1,704 customer reviews)

Best Sellers Rank: #1,478 in Books (See Top 100 in Books) #5 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.

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.

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.

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!!!

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