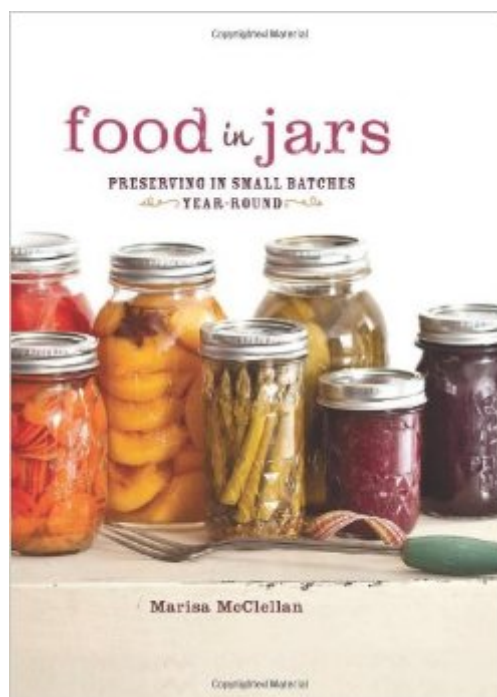


The book was found

Food In Jars: Preserving In Small Batches Year-Round



Synopsis

Popular food blogger Marisa McClellan takes you through all manner of food in jars, storing away the tastes of all seasons for later. Basics like jams and jellies are accompanied by pickles, chutneys, preserves, whole fruit, tomato sauces, salsas, marmalades, nut butters, seasonings, and more. Small batches make them easy projects for a canning novice to tackle, and the flavors of vanilla bean, sage, and pepper will keep more experienced jammers coming back for more.Â Sample some Apricot Jam and Rhubarb Syrup in the spring, and then try your hand at Blueberry Butter and Peach Salsa in the summer; Dilly Beans and Spicy Pickled Cauliflower ring in the fall, while Three-Citrus Marmalade and Cranberry Ketchup are the harbingers of winter. Stories of wild blackberry jam and California Meyer lemon marmalade from McClellan's childhood make for a read as pleasurable as it is delicious; her home-canned food's learned from generations of the original "foodies" feeds the soul as well as the body in more than 100 recipes.

Book Information

Hardcover: 240 pages

Publisher: Running Press; 4/22/12 edition (May 22, 2012)

Language: English

ISBN-10: 0762441437

ISBN-13: 978-0762441433

Product Dimensions: 1.2 x 6.8 x 8.8 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (275 customer reviews)

Best Sellers Rank: #32,703 in Books (See Top 100 in Books) #55 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

I have recently become interested in canning and I took this book out of the library, along with the Ball Complete Book of Preserving and Put 'Em Up!. I liked the idea of the recipes being for small batches of 3-4 pints, or 3-8 half pints, since my kitchen is small, and my pantry is non-existent. I started by reading through the information on the canning process from the Ball Book, before moving on to the tasty sounding recipes in this one. I skimmed the recipe titles and the chatty little paragraphs that introduced each one, and carefully marked recipes that I wanted to try. Once I had tried a few simple recipes in the Ball Book (considered such a classic and trusted source, full of time-tested information), I came back to this one and tried a few recipes. Specifically I did the Basic

Tomato Salsa, Pickled Brussels Sprouts, Pickled Zucchini, Caramelized Red Onion Relish, and Cranberry Syrup. This is when I started to notice the exceptional number of typos, and instances of missing necessary information. In most recipes it seems that the author has cut and pasted text from previous recipes. (Understandable when it is the same phrase "Prepare a water bath...") In some instances, an ingredient is listed twice in a row. In others it does not list the amount of headspace needed, which is vitally important in successful canning. I can only assume that the writer and publisher were in such a rush to get the book out and capitalize on the author's successful blog, that no one stopped to edit the text, or more importantly to TEST the recipes. I noticed that while I followed each and every recipe exactly as written on the page, weighing or measuring the ingredients carefully, I had wildly different results with the recipes.

The flavors in this book are just wonderful. I made the rhubarb jam with strawberries and oranges a couple days ago, and it is hands-down the best jam I've ever tasted. The perfect balance of sweet, tart, and spice. So far this is the only recipe I have tried from the book, but I'm eager to try many others. While I trust that the author knows a heck of a lot more about canning than I do, and I trust that she tested the recipes, and I trust that an unsafe book wouldn't have been published (well, maybe I'm naive on that one, but I'd like to think it's true)...maybe I'm just too new at canning to be relaxed about the process. I've only been canning for a year (the rhubarb jam was my tenth project), but I've read a lot of canning recipes and these are the first I've come across that don't ALWAYS use bottled lemon juice, that don't specify the headspace in EACH recipe, and that don't direct you to skim the foam from your jam before you fill the jars (I don't know what that last thing has to do with safety, but surely the other sources tell you to do it for a reason?). Also, this is the first time I've seen curd recipes that can be processed in a waterbath canner--I'm grateful for it, because I love curd and am eager to can it, but I can't help but be a little apprehensive about canning something that has eggs and butter in it. I also dislike that most of the recipes are written for pint jars...is it ok to can them in half-pint jars? Does that affect processing times? I mention this because the author discusses using different jar sizes, but only mentions how this affects the processing time if you can tomato sauce in quart jars instead of pints.

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

Food in Jars: Preserving in Small Batches Year-Round MASON JAR RECIPES BOOK SET 5 book in 1: Meals in Jars (vol.1); Salads in Jars (Vol. 2); Desserts in Jars (Vol. 3); Breakfasts in Jars (Vol. 4); Gifts in Jars (Vol. 5): Easy Mason Jar Recipe Cookbooks Gifts In Jars: 88 Easy To Make DIY Gifts In Jars (Gifts in Mason Jars - Jar Gifts - Recipes - DIY Projects) Food in Jars: From Jellies to

Jams and Lunches to Desserts (Preserving Food Recipes Book 1) Upcycling: 33 Ways To Reuse Old Glass Jars, Mason Jars, & Wine Bottles For Home Decorations & Much More! Brooklyn Brew Shop's Beer Making Book: 52 Seasonal Recipes for Small Batches Fresh Food from Small Spaces: The Square-Inch Gardener's Guide to Year-Round Growing, Fermenting, and Sprouting The Year-Round Vegetable Gardener: How to Grow Your Own Food 365 Days a Year, No Matter Where You Live Preserving Food Box Set: 33 Easy to Follow Steps For Canning, Freezing and Dehydrating Your Favorite Fruits and Vegetables plus The Ultimate Guide to Food ... food without freezing or canning) Canning & Preserving Sauces and Syrups: A Step by Step Guide with Delicious Recipes Included (Canning and Preserving for Novices Book 3) Canning and Preserving for Dummies: 30 Healthy and Delicious Canning Recipes: (Canning And Preserving Recipes, Canning Recipes Cookbook) (Home Canning Recipes, Pressure Canning Recipes) Salting and Pickling for Dummies: 30 Tasty and Easy Salting and Pickling Recipes: (Pickles Recipe, Homemade Pickles) (Food In Jars, Pickled Food) Round walled graveyards and churches in Iceland, Greenland and possibly in Rhode Island.: Were there Round walled graveyards and churches in Rhode Island like in Iceland and Greenland. The Provenance Press Guide to the Wiccan Year: A Year Round Guide to Spells, Rituals, and Holiday Celebrations The Complete Compost Gardening Guide: Banner batches, grow heaps, comforter compost, and other amazing techniques for saving time and money, and ... most flavorful, nutritious vegetables ever. 100 Exotic Food Recipes (Puerto Rican Food Recipes,Picnic Food RecipesCaribbean Food Recipes,Food Processor Recipes,) The Zero-Mile Diet: A Year-Round Guide to Growing Organic Food Small Batch Preserving Made Easy: Freezer and Fridge Jam, Jelly, Marmalade, Preserve and Conserve Recipes ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious And Easy To Cook (organic food, food recipes, nutritious food) Homemade Baby Food: 17 Wholesome Baby Food Recipes for Easy, Nutritious, and Delicious Homemade Baby Food (How to Make Baby Food)

[Dmca](#)