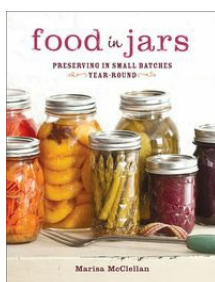


FOOD IN JARS: PRESERVING IN SMALL BATCHES YEAR-ROUND

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, conserves, whole fruit, tomato sauces, salsas, marmalades, nut butters, seasonings, and more. Small batches make them easy projects for a canning...



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Food in Jars: Preserving in Small Batches Year-Round

Author	Marisa McClellan
Original Book Format	Hardcover
Number of Pages	240 pages
Filetype	PDF / ePUB / Mobi (Kindle)
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Reader's Opinions

This book is a contemporary take on preserving. I find that a lot of people are afraid to tackle canning because sometimes the recipes make huge batches and it requires specialized equipment and complicated recipes. This book walks new canners through the process with helpful step by step instructions and beautiful photos. The recipes...

This summer I decided to learn canning, and have drawn on several books and the expertise of friends for coaching. Since I am single and live in a small apartment, I knew I wouldn't be canning 40 quarts of peaches on a Saturday; however, there are lots of small-batch canning cookbooks on the market so I forged ahead. I'd heard about...