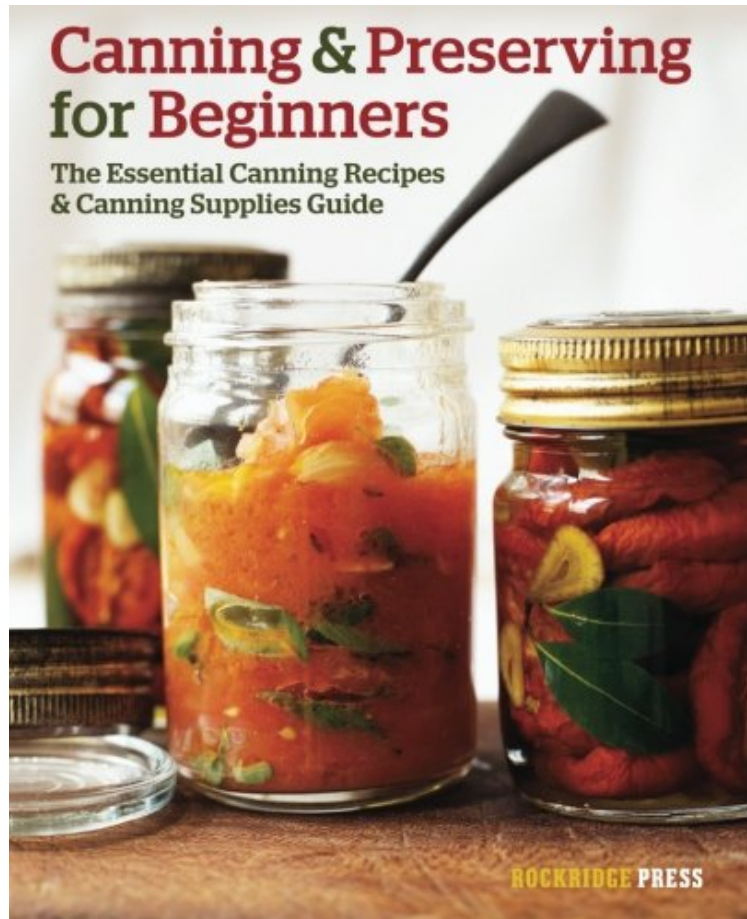


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## Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide

Rockridge Press

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**Rockridge Press : Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide:

256 of 260 people found the following review helpful. Errors in the recipes By Donna I like the simplicity of the recipes, which are great for a beginner. The problem is that this is the most poorly edited book I have ever seen. I have tried 2 recipes so far, and both have had errors. The Cherry Preserves recipe lists vanilla in the ingredient list, but nowhere in the directions does it tell you where to add it! In the Pickled Green Beans recipe, there is no sugar listed in the ingredient list, but in the directions, it reads to boil the vinegar and water until the salt and sugar dissolve. Should I have added sugar or not? I saw another reviewer who mentioned this problem, but ordered the book anyway because

overall, the reviews were so great. When you are a beginner, the last thing you want is to find an error once you have started cooking. I had to consult other recipes online just to decide what to do next. 2 of 2 people found the following review helpful. This book was helpful. By API like this book it was very helpful. I learned some new things like how to pick produce. I use to just check for ripeness. But now I check for cuts and holes also. The book was easy to read. It gave helpful tips for beginners. I was actually going to get the stuff for canning from a flea market. But the book said that I shouldn't since I wouldn't know if something was broken. That it would be better for me to buy a new one. They said to start out with an less expensive one. Just to make sure I like to can. I also learned that certain tomatoes might not be acidic enough for just a water bath. In the book there is a chart you can use to show what foods can be used for each method. The methods are the water bath and pressure canning. It gives you nice tips like that. Like what to avoid and what is ok. 1 of 1 people found the following review helpful. Who doesn't like pickles? By Juanita Lara In this how-to for beginners in the world of canning and preserving, we are shown the basic and simplest process to can, pickle and preserve your favorite vegetables and fruits for amazing spreads, savory salsas and of course, canning the pinnacle pickle. While I'm not a die-hard fan of the pickle, these easy to follow instructions and recipes for perfect pickles did challenge my sweet pallet into appreciating the savory, tangy and spicy complexity of a canned pickle. From the Classic Dill Pickles to the Sweet mini Gherkins and on to Jalapeo Peppers, and Sweet Onions, my taste buds were celebrating the perfect combinations of tangy and sweet vinegars, earthy bay leaves and classic herbs and spices. But the sweet tooth in me could not wait to dive into preserving fruit and the vast flavor combinations of sweet and spicy, salsas and relishes. From the Classic Strawberry Jam to Apple butter and Mango Salsa (who's ready for taco night!), winter is looking pretty good right about now. Lastly, canning meats and preserving prepared food such as soups and sauces make preparing weekly dinners less of a chore and more enjoyable; time and money saving recipes for busy families. And don't forget dessert, there's even a few recipes for pie filling! Once you get the hang of canning, a whole world of possibilities opens up to you. And it all started with a pickle.

#1 Amazon Bestseller in Cookbooks, Food Wine

"...Filled with clear and easy to follow information and tried and tested recipes that will put your canning nerves at ease." - Maria Slavik, Sweet Domesticity Blog