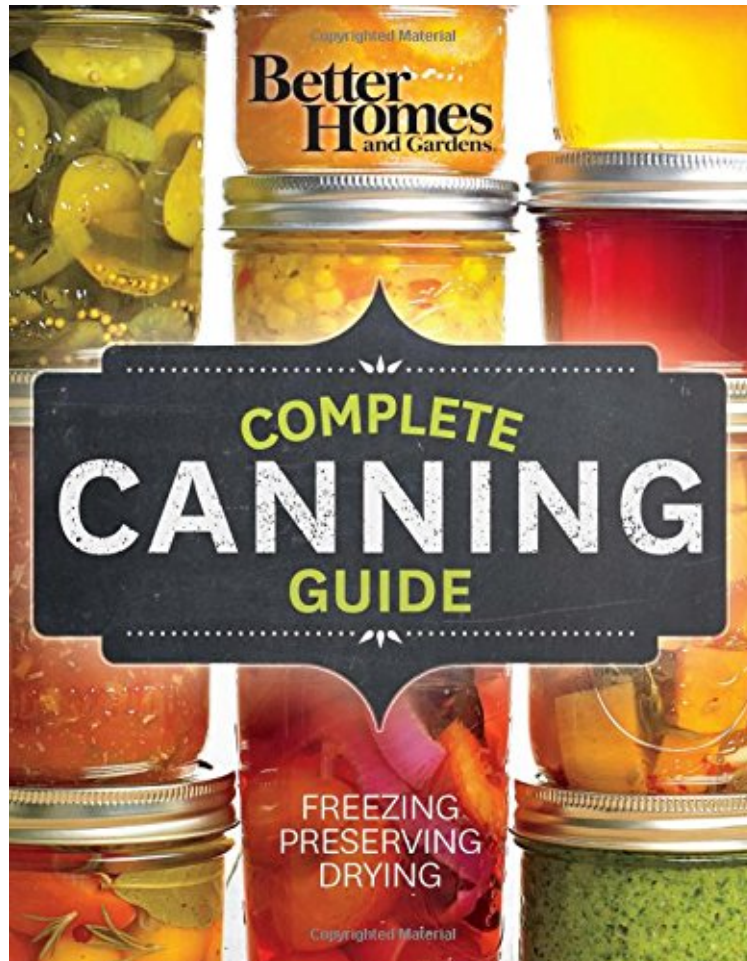


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Better Homes and Gardens Complete Canning Guide: Freezing, Preserving, Drying (Better Homes and Gardens Cooking)

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#183182 in Books Ingramcontent 2015-04-07 2015-04-07Original language:EnglishPDF # 1 9.19 x 2.32 x 6.44l, 1.00 #File Name: 0544454332484 pagesBetter Homes and Gardens Complete Canning Guide Freezing Preserving Drying Better Homes and Gardens Cooking | File size: 56.Mb

Better Homes and Gardens : Better Homes and Gardens Complete Canning Guide: Freezing, Preserving, Drying (Better Homes and Gardens Cooking) before purchasing it in order to gage whether or not it would be worth my time, and all praised Better Homes and Gardens Complete Canning Guide: Freezing, Preserving, Drying (Better Homes and Gardens Cooking):

0 of 0 people found the following review helpful. Explains EVERYTHING!! GREAT book!By Elberta A. HoffmannThis book explains EVERYTHING from canning, to freezing and from water canning to pressure cooker use! BEST book I have found out there that explains all of this. Would recommend to ANYONE who wants to start canning.1 of 1 people found the following review helpful. Great infoBy janetGood for the beginner to intermediate

level canner. Provides photos for each step of the canning, freezing, and drying processes. 0 of 0 people found the following review helpful. Five Stars
By Cathy L Wood
Everything you need to know about canning preserving.

The must-have guide to the best of preserving, from canning and pickling, to fermenting, freezing, and drying; complete with hundreds of farm-fresh recipes This is the book for everyone who wants to preserve food—from novice to pro—with step-by-step explanations of techniques, ranging from the basics of canning to freezing, drying, fermenting, and pickling. Readers can preserve a range of produce including fruits, vegetables, herbs—anything in season can be “put by” to enjoy later. Included are techniques and recipes for jams and jellies, conserves and fruit butters, condiments, dried treats like fruit leathers and veggie chips, and freezer recipes. Also find recipes for pickles, sauerkraut, relishes, soups—even syrups. And when the tomatoes ripen all at once, check out a chapter on smart ways to preserve them. With the basics covered, the book then moves to inventive recipes such as Honey-Lavender Peaches and Caramel Apple Jam. The experts at Better Homes and Gardens even cover lower-sugar jelly and jam options as well as no-pectin jams. Complete with printed labels to personalize jars, this book takes readers easily from produce to preserved food.

About the Author
The iconic BETTER HOMES AND GARDENS brand is one of America's most trusted sources for information on cooking, gardening, home improvement, home design, decorating, and crafting. Today, the brand encompasses books, magazines, and digital media.