

# Better Homes And Gardens You Can Can: A Guide To Canning, Preserving, And Pickling - Better Homes And Gardens

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A comprehensive beginner's guide to home canning and preserving, complete with tasty recipes! Preserving your own fruits and vegetables is an affordable and sustainable way to sweeten your pantry with delicious seasonal bounty to last all year. With Better Homes and Gardens You Can Can!, you'll learn everything you ever needed to know about canning and preserving your farmer's market finds and the fresh produce from your garden. Whether you're canning for the first time or just want to refresh your skills, this is the perfect guide. All the basics are covered, from hot water baths and freezing techniques to food safety information and clever ideas for making gifts from your preserves. With a wide variety of recipes and step-by-step instruction, this book is clear and straightforward enough for any inspired do-it-yourselfer. Includes 100 recipes for classic flavors as well as bold new delights. Features more than 50 beautiful color photos, including step-by-step photos to guide the novice canner through the most critical procedures. Covers all the basics of equipment and ingredients and provides handy charts and go-to lists, as well as tips on produce seasonality. With recipes for jams, jellies, preserves, and chutneys, as well as pickles, relishes, and veggies, this book proves that you really can can! Author: Better Homes and Gardens Publisher: Better Homes & Gardens Illustration: N Language: ENG Title: Better Homes and Gardens You Can Can: A Guide to Canning, Preserving, and Pickling Pages: 00192 (Encrypted EPUB) On Sale: 2013-03-07 SKU-13/ISBN: 9780470607565 Category: Cooking : Methods - Canning & Preserving

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