

Good Home Preserving - Diana Peacock

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This book will show you how to preserve our wonderful spring, summer and autumn harvests, so that you can enjoy nature's bounty even in the sparser months. From drying, bottling and freezing to simple jams, jellies, curds, cheeses, relishes, syrups and chutneys, all you will ever need to know is explained simply and clearly in this comprehensive guide to home preserving. As well as being fun, rewarding and easier than you might think to produce your own preserves, you won't believe the difference between the flavour of shop-bought products and your own home-made produce where the raw materials are as fresh as you can get. In this book you'll also find tasty recipes for using your home-made preserves in your cooking, from Tomato Chutney and Wensleydale Tart to Winter Conserve Roly Poly. Author: Peacock, Diana
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