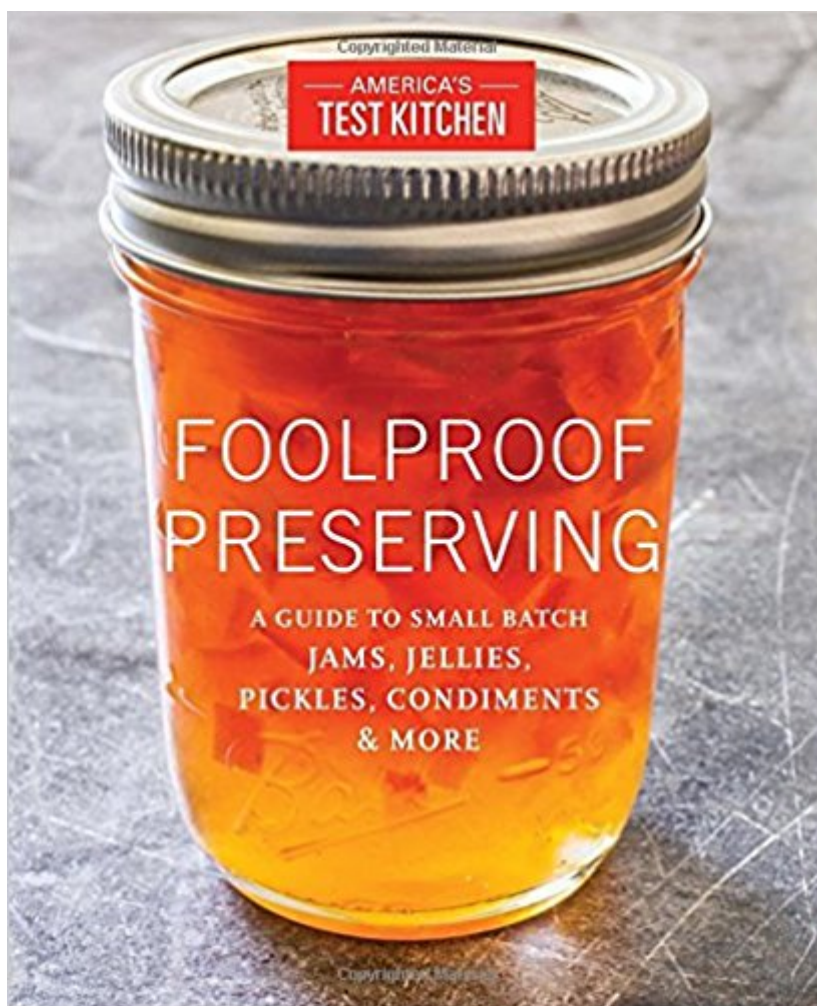


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Foolproof Preserving: A Guide To Small Batch Jams, Jellies, Pickles, Condiments & More



Synopsis

Canning perfected the America's Test Kitchen way. The art of preserving produce by canning and preserving has come full circle from grandmother's kitchen to a whole new generation now eager to learn it. This detailed guide to home preserving is perfect for novice canners and experts alike and offers more than 100 foolproof recipes across a wide range of categories, from sweet jams and jellies to savory jams, vegetables, condiments, pickles, whole fruits, and more. Let the experts at America's Test Kitchen show you how to do it right with detailed tutorials, troubleshooting tips, equipment information, and insight into the science behind canning.

Book Information

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Customer Reviews

America's Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America's Test Kitchen, Cook's Illustrated, and Cook's Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

I am an experienced home preserver, but it's just the two of us around here and most canning recipes make amounts that end up going to waste. I love that most of the recipes in this book only

make 2 half-pint jars (some make 4 and some can be doubled, so there is that option too). I love making preserves (kind of a hobby) so I am looking forward to making many of the unique, creative and fresh recipes in this book - and not being stuck with 8 jars of something! I also prefer to make jams and preserves the 'old fashioned' way with less sugar and no added pectin. The recipes in this book tend to be on the "less sugar" side, so that is great. This book is perfect for newbies to canning because there are very detailed general instructions (with lots of pictures!) up front and each recipe also has lots of tips, hints and pictures so everything is crystal clear. E.g. when a recipe says "chopped peaches" the picture clearly shows how small to chop the fruit - which can be a critical step! Highly recommend this book

I'm disappointed that quite a few recipes can't be processed, but are only intended for short-term refrigeration. The information is good, and I appreciate their explanations of why certain things are done in a particular way. I just wish they had put more long-term canning recipes in a book dedicated to preserving food. Two-weeks' storage is prolonging, not preserving. A food mill, featured in several recipes, isn't mentioned in the equipment section... which seemed an odd oversight considering how meticulous ATC usually is. There were a couple of other disappointments in my mind as I read through the book, but these two really stood out to me.

GREAT pictures...worth a thousand words? Yes. The stages for everything from cabbage sauerkraut to watermelon pickle are shown in clear, beautiful photos. Everything here from jams, jellies to pickles (such as Indian eggplant pickle) to Mediterranean pickled turnips (which are fantastic, I never get enough of those) and preserved lemons the way the Moroccans do them, and an essential ingredient in tagine. Some recipes are short-storage and some are long shelf life. A lot of advice on safety and equipment--however, I still think anyone attempting canning needs to read something like *Ball Complete Book of Home Preserving* which does duplicate some recipes, but has a lot more on canning safety and using various equipment. The USDA also has a good publication available for free "USDA Complete Guide to Home Canning, 2015 revision". Either way, when I find out someone is going to can for the first time, or even if I'm doing it after a long spell of not doing any canning, I review it. Because you can make some terrible mistakes. Garlic, low-acid foods, even tomatoes, need special handling; for example, you add citric acid or lemon to tomatoes as they are not acid enough for hot water or steam canning. Anything low acid (meats, etc) need pressure canning to kill spores which grow in the absence of air (ie your sealed jar.) It's nothing to fool with, and in fact, I won't eat home-canned foods if I don't know the person doing it has learned

proper technique. This book focuses on WATER CANNING, not PRESSURE CANNING. So if you are looking for a book to stock your shelves with soups and to preserve venison and other goods, this isn't the book for you. See the Ball Guide instead. However, if you want some very stylish recipes that circle the globe and include some that will wow your friends like roasted tomato lime salsa and figs preserved in syrup, this is a terrific book of recipes and methods. Because pressure canning requires extra equipment and really, doing a good deal of reading, hot water canning is a great place to begin and frankly, if I do canning, I prefer it. We are in a peach growing area and I've done up our peaches in past years--no comparison to commercial canned fruit. A jar makes an amazing dessert and it's hard not to kill off a quart between a few people. They taste that good. I make my own marmalade and a few other things I can't find that I like. It's a lot of fun. This book has recipes I've never seen before but the pictures and clear methodology make it a cinch to branch out.

This is one of 2 books I use and trust for the proper safe results with my canning. It has a large variety of Canning recipes that our family really like. This would be good for a person new to canning as well.

Worth the price just for the blueberry preserves.

Another great ATK book! This book served as our introductory book to preserving. I quickly found that given that amount of time and effort it takes to create things like pickles, I would need to double some of the recipes in the book, as it only produced four jars of pickles.

Oh I love this book!!! I can't wait to make some of the recipes! The recipes are very different and the small batch size is perfect.

I bought this book based solely on America's Test Kitchen's name. I have a couple of their other books. All are fantastic. This book has pictures! Lots of them. Lots of reasons why they do this or use that. You are not left wondering about the what-about this. Small batch book. Liked that also. If a recipe can be doubled it's well noted.

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