



The Beginner's Guide to Preserving Food at Home: Easy Techniques for the Freshest Flavors in Jams, Jellies, Pickles, Relishes, Salsas, Sauces, and Frozen and Dried Fruits and Vegetables

Janet Chadwick

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Freeze, dry, can, root cellar, and brine your favorite produce right at home. Janet Chadwick's introduction to the world of preserving provides step-by-step instructions and inspiring easy-to-follow recipes. Pick up a crate of inexpensive, less-than-perfect tomatoes at the farmers' market and turn them into jars of spicy salsa, or buy a few extra peaches and can a delicious batch of jam to serve with Sunday breakfast. You'll extend the summer harvest and find yourself serving up delicious, locally grown food all year long.

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Mattie Martin:

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