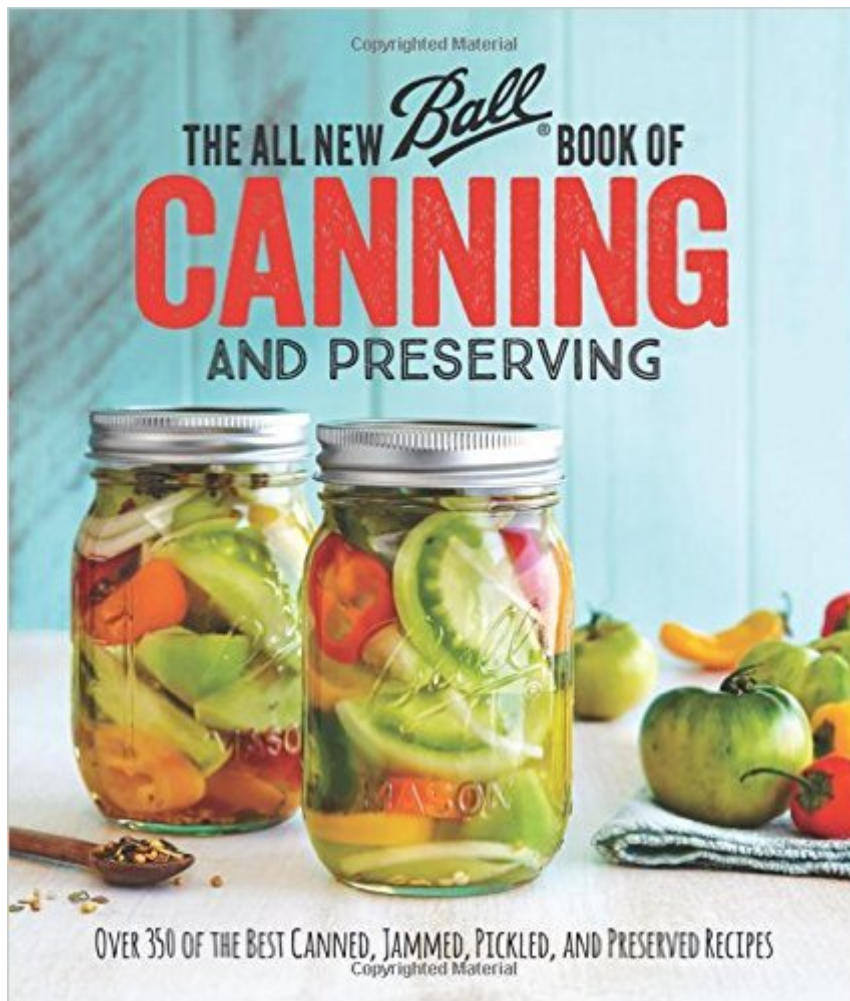


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# The All New Ball Book Of Canning And Preserving: Over 350 Of The Best Canned, Jammed, Pickled, And Preserved Recipes



## Synopsis

From the experts at Jarden Home Brands, makers of Ball canning products, comes the first truly comprehensive canning guide created for today's home cooks. This modern handbook boasts more than 350 of the best recipes ranging from jams and jellies to jerkies, pickles, salsas, and more-including extender recipes to create brand new dishes using your freshly preserved farmer's market finds or vegetable garden bounty. Organized by technique, *The All New Ball Book of Canning and Preserving* covers water bath and pressure canning, pickling, fermenting, freezing, dehydrating, and smoking. Straightforward instructions and step-by-step photos ensure success for beginners, while practiced home canners will find more advanced methods and inspiring ingredient twists. Thoroughly tested for safety and quality by thermal process engineers at the Fresh Preserving Quality Assurance Lab, recipes range from much-loved classics - Tart Lemon Jelly, Tomato-Herb Jam, Ploughman's Pickles - to fresh flavors such as Asian Pear Kimchi, Smoked Maple-Juniper Bacon, and homemade Kombucha. Make the most of your preserves with delicious dishes including Crab Cakes garnished with Eastern Shore Corn Relish and traditional Strawberry-Rhubarb Hand Pies. Special sidebars highlight seasonal fruits and vegetables, while handy charts cover processing times, temperatures, and recipe formulas for fast preparation. Lushly illustrated with color photographs, *The All New Ball Book of Canning and Preserving* is a classic in the making for a new generation of home cooks.

## Book Information

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## Customer Reviews

There are now three books in the Ball line-up for home canners. I would say that the following order

reflects the hierarchy. 1. Ball Blue Book; 2. Ball Complete; 3. All New Ball Book of Canning (this one) 1. If you are a beginner canner, and don't have (1) yet, you need to get it. It has all the basics in a succinct fashion. And because it's the smallest book, it's the easiest to flip through to find quick reference information on canning beans and other veg perfectly. As of time of writing this review in June 2016 the most current one is: Ball Blue Book, 37th edition, 2014. (Note: there's no metric in this edition, only American volume measurements. If you want metric and weights, you need to search for the UK edition of this book, titled "Ball Blue Book's® Guide - Metric Edition.") Ball Blue Book Guide To Preserving, 37th Edition 2. As you grow in canning you will want to expand your repertoire. Then you will want to add the Ball Complete. It recaps a lot of what is in the Blue Book, and adds a lot more onto it. No photos, though, just a good old-style recipe book. Measurements are given in American and metric. The most current one, as of time of writing this review in June 2016, is: Ball Complete Book of Home Preserving 3. Experienced canners, though, will eventually get bored of the above two books, and hunger for a more challenging set of canning recipes with more interesting ingredients, and a greater choice of pressure canning recipes. This book, the ALL NEW, is the book for them. Lots of ethnic recipes, lots of all new pressure canning recipes for interesting dishes, lots of interesting gourmet ingredients, and Ball has finally caught up with its Canadian sister Bernardin and let the wine flow freely in the recipes. This book goes above and beyond the added variety that home canners have been pleading for from Ball for some years now. Measurements are in American and metric. They've really done a great job here with this book. The only thing is, I'm not sure what they are going to call it when it's not "new" anymore! :) Eventually you will want all three books. Even experienced canners just wanting to refresh their memories for processing times on a jar of plain mushrooms will always want a copy of the Ball Blue Book to hand, because its brevity is exactly what you want "in the heat of the moment." But as you grow, you may get bored of what is in the Blue Book, and when you do, you will want to get the other two Ball

books. \_\_\_\_\_ \*Note that none of the books have more than a small handful of recipes for special dietary needs such as low-sugar or low-sodium (aside of course from the plain veg ones for pressure canning.) If you need to make low-sugar or sugar free jams for weight management or health reasons, you may wish to consider adding the Pomona Pectin recipe book to your collection. ^ Preserving with Pomona's Pectin: The Revolutionary Low-Sugar, High-Flavor Method for Crafting and Canning Jams, Jellies, Conserves, and More

Very nice book. Beautifully photographed. As an experienced canner, I don't need a basic primer to show me how to can and preserve. I would use the Ball Blue Book Guide To Preserving, 37th

Edition for that. That being the case, this is a nice supplemental book covering quick refreshers of how to water bath and pressure can, fermentation, freezing and dry meats, fruits, and vegetables. What IS nice about this publication is they are now providing the user with some really good recipes you can serve your family which feature your canned and preserved products. I don't think they have done this before. This book wasn't meant as a beginner's primer for canning at all. It is a continuation of the excellent publications Ball publishes. If you are a novice canner, this isn't the book for you. But as a compliment to your canning library, it is a nice go-to addition. I plan to make a number of the recipes it contains.

Although I like the new recipes, this book is not up to Ball's quality standards. I'm a master food preserver through the University of California, so I have a fair amount of expertise (plus, over 25 years of experience in food preserving). There's some errors in describing the science behind food preservation, particularly in the pressure canning and the fermentation chapters. For instance, the environment inside a pressure canner is not a vacuum, but rather a pressurized one. This high-pressure environment allows the contents to reach 240F, which is required to destroy botulism spores. The explanation of salt brine's role in the process of fermentation is ambiguous and confusing. The brine does not 'attract' lactobacillus but rather retards the growth of spoilage bacteria, which allows the lactobacillus to out-compete the harmful bacteria. It is the lactobacillus that creates the acidic environment, not the salt. Also, acidity and anaerobicity are two distinct conditions. The book states that the acidity creates the anaerobic environment, which is simply not true. Some of the recipes contain errors in editing. For example, in at least one salsa recipe (Salsa Roja), garlic is listed as an ingredient, and mentioned in the first step, but never mentioned again. There are several omissions like this. I also have concerns regarding the use of fresh lime juice instead of bottled juice in some recipes. This may result in some cooperative extensions recommending against using this book. If the fresh juice is recommended as a flavoring rather than an acidifier, this should be noted as such. This is especially confusing because in other places in the book, 5% acidity bottled lemon juice is specifically mentioned. Other than these issues, the recipes I've made so far are delicious and quite different from the usual fare. I especially like the unique flavor combinations, particularly the addition of fresh herbs, wine, and other new ingredients. I wish I could give this book 5 stars.

I have several Ball canning books, of course, this is the most recent addition to my collection. I preordered it, which is something I don't normally do. I usually wait for the reviews. After

using Ball's recipes for so long (their books basically taught me canning), I knew that this book would be something I would enjoy. This book is different from the "primer" type of books in that it has a lot of different recipes that I haven't tried before and doesn't go on and on about how to can. It gives you a quick overview of the basics, enough that you can grasp what you really need to know. I feel it's not a replacement for my Ball Complete Book of Home Preserving, but rather an accompaniment to it. Between these two books I can find a recipe for about any type of produce in season at the time. That's what I like, it expands on the recipes I already have in my collection and gives me new ones to try. For less than \$15, it's a definite bargain to add to my collection.

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