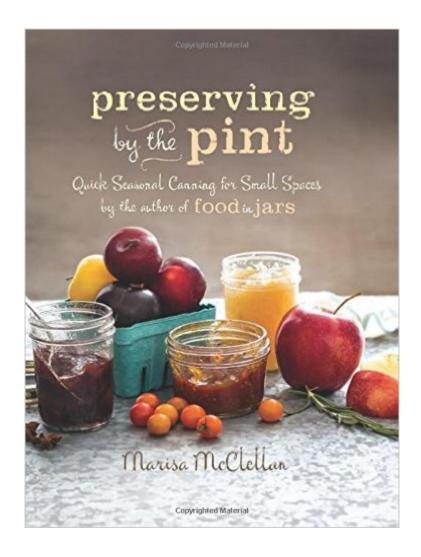
## The book was found

# Preserving By The Pint: Quick Seasonal Canning For Small Spaces From The Author Of Food In Jars





## Synopsis

Seasonal Canning in Small BitesMarisa McClellan was an adult in a high-rise in Philadelphia when she rediscovered canning, and found herself under the preserving spell. She grew accustomed to working in large batches since most "vintageâ • recipes are written to feed a large family, or to use up a farm-size crop, but increasingly, found that smaller batches suited her life better. Working with a quart, a pound, a pint, or a bunch of produce, not a bushel, allows for dabbling in preserving without committing a whole shelf to storing a single type of jam.Preserving by the Pint is meant to be a guide for saving smaller batches from farmerâ TMs markets and produce stands—preserving tricks for stopping time in a jar. McClellanâ TMs recipes offer tastes of unusual preserves like Blueberry Maple Jam, Mustardy Rhubarb Chutney, Sorrel Pesto, and Zucchini Bread and Butter Pickles. Organized seasonally, these pestos, sauces, mostardas, chutneys, butters, jams, jellies, and pickles are speedy, too: some take under an hour, leaving you more time to plan your next batch.

### **Book Information**

Hardcover: 192 pages

Publisher: Running Press; First Edition edition (March 25, 2014)

Language: English

ISBN-10: 0762449683

ISBN-13: 978-0762449682

Product Dimensions: 1 x 7 x 9 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â See all reviews (139 customer reviews)

Best Sellers Rank: #83,647 in Books (See Top 100 in Books) #27 in Books > Cookbooks, Food &

Wine > Cooking by Ingredient > Fruits #99 in Books > Cookbooks, Food & Wine > Canning &

Preserving #103 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

#### Customer Reviews

As an experienced canner I have become skeptical, if not outright alarmed by a number of the recent books on canning that dismiss safety precautions as something unnecessary and old fashioned, when in fact they represent modern methods established to eliminate potential dangers - an improvement of methods that our great great grandmothers used. No point wasting time and money or possibly putting our friends and loved ones at risk. If just starting out or in doubt, check with your county extension service which usually provides safety information and canning

information/recipes at no cost designed for the part of the country in which you reside. Being safe does not have to be complicated and this book is a perfect example of clear, straightforward instructions that incorporate proper safety methods. I would add that before use jars first be washed, either in the dishwasher or by hand, as an initial step although sitting in hot water would probably take care of most issues. Instructions on how to properly preserve food are a necessity and, in this book, done as painlessly as possible, but the fun part are the recipes, and this is where the book truly shines. The author has taken some usual canning recipes and re-invented them. If you look at enough canning books you see many of the same recipes presented almost in identical form over and over again. Corn relish recipe, dilly beans and peach jam are just a few and granted are a good starting point, but now I want more complex flavors than those I was satisfied with when I began canning. This book is the perfect example of why I keep searching out new recipes -- the author has created interesting combinations like Salted Brown Sugar Peach Jam, Pear Jam with Chocolate and even Pickled Nectarine slices.

I am new to canning and have acquired about 8 or so books of recipes and such already. This was my latest acquisition. I just made Raspberry Habanero Jam using up some our last summer's bounty of frozen berries. My son had habaneros from his garden we also froze whole. The recipe makes 2 half-pint jars from 1 1/2 lbs of berries and one habanero to infuse the berries while heating. It was to be left in there the whole time but I took it out after 5 mins to my taste. The recipe was very easy and sealed right away. I didn't think I would like to make any jam/jelly that didn't use purchased pectin, bc some recipes I have seen w/o pectin were too time-consuming, using cut up green apples, seeds, etc., as a natural pectin source. I have too many other food projects taking up my time to do that. Marisa's jam recipes ALL exclude pectin too, but with no need to mess around with apples. This recipe used sugar (1 1/2 cups) and a bit of lemon juice, that's it. It worked up in the pan in 15 mins, simple occasional stirring. This week I made a 'spicy mango salsa' using about 3 small diced Ataulfo mangos, a small diced red pepper, cider vinegar, brown sugar, shallot, etc...it all goes into the pot at once. Simmer 5 mins or so to reduce liquid. It makes 3 half-pint jars. I will be serving that with a pork tenderloin soon! I just yesterday made Carrot Relish (the Easter Bunny is coming soon), and that made 3 half-pint jars. Uses shredded carrots, red pepper, onion, vinegar, sugar, some spices, etc...easy. Add solids to the liquids, simmer a few minutes. Done. Made Corn & Tomato Relish and today making Red roasted peppers. Then there are many savory dishes using cauliflower, zucchini, asparagus, even pickled mushrooms, and too many more to mention.

Download to continue reading...

Preserving by the Pint: Quick Seasonal Canning for Small Spaces from the author of Food in Jars Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Canning and Preserving for Beginners: The Essential Canning Recipes and Canning Supplies Guide Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs Mason Jars for Extreme Preppers, Vol.2: A Beginner's Guide to Using Mason Jars to Prepare for Emergency Situations The Beginner's Guide to Preserving Food at Home: Easy Instructions for Canning, Freezing, Drying, Brining, and Root Cellaring Your Favorite Fruits, Herbs and Vegetables Food Storage: Preserving Vegetables, Grains, and Beans: Canning - Dehydrating - Freezing - Brining - Salting - Sugaring - Smoking -Pickling - Fermenting The All New Ball Book Of Canning And Preserving: Over 350 of the Best Canned, Jammed, Pickled, and Preserved Recipes The Complete Guide to Preserving Meat, Fish, and Game: Step-by-step Instructions to Freezing, Canning, Curing, and Smoking (Back-To-Basics) Cooking) The Big Book of Preserving the Harvest: 150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables Preserving Italy: Canning, Curing, Infusing, and Bottling Italian Flavors and Traditions Small and Scrappy: Pint-Size Patchwork Quilts Using Reproduction Fabrics Dessert In Half The Time Use Your Food Processor: & Microwave to Make Great Desserts in Less Time Than It Takes to Buy a Pint of I ce Cream The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Naturally Sweet Food in Jars: 100 Preserves Made with Coconut, Maple, Honey, and More The Hands-On Home: A Seasonal Guide to Cooking, Preserving & Natural Homekeeping The Harvest Table: Welcome Autumn with Our Bountiful Collection of Scrumptious Seasonal Recipes, Helpful Tips and Heartwarming Memories (Seasonal Cookbook Collection) The Canning Kitchen: 101 Simple Small Batch Recipes A Short Residence in Sweden & Memoirs of the Author of 'The Rights of Woman': AND Memoirs of the Author of 'The Rights of Woman' (Classics) If You Give an Author a Pencil (Meet the Author)

**Dmca**