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Batch: Over 200 Recipes, Tips and Techniques for a Well Preserved Kitchen

Joel MacCharles, Dana Harrison
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#213164 in Books Joel MacCharles Dana Harrison 2016-05-03 2016-05-03 Original language: English PDF #1 10.30 x 1.30 x 8.30l, 1.25 #File Name: 044901665X352 pages Batch Over 200 Recipes Tips and Techniques for a Well Preserved Kitchen | File size: 39.Mb

Joel MacCharles, Dana Harrison : Batch: Over 200 Recipes, Tips and Techniques for a Well Preserved Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Batch: Over 200 Recipes, Tips and Techniques for a Well Preserved Kitchen:

0 of 0 people found the following review helpful. Want to love but.....By NMGardener I really want to love this book but I can't. It is beautifully put together and is highly educational. It's full of good advice and really interesting tweaks in the arts of preserving. Sometimes canning books are a bit boring and this is full of innovative recipes. But this is where the problem is: recipes have ingredients listed that aren't included in the instructions so a cook can't really know what to do. This is particularly difficult because in canning one is told repeatedly NOT to change the recipe because of the inherit dangers of botulism, etc. How can one be safe if the directions make no sense? Canning books

should not be confusing and so far I've been flummoxed by half of the recipes. 1 of 1 people found the following review helpful. interesting ideas for using and preserving the harvest By Janet Nesbit This book was purchased as a gift for an ambitious organic backyard gardener. Liked that it discussed a variety of options for using and preserving the harvest. 1 of 1 people found the following review helpful. Three Stars By clbcordell the writer leaves out ingredients in certain steps of some recipes.

In the world of preserving, Joel MacCharles and Dana Harrison are the masters, the authority. *Batch* packs everything you'll ever need to know about preserving into one cohesive bible. Joel and Dana's passion project takes a deep dive into the fundamentals of preserving and offers both simple and adventurous, and totally flavor-forward recipes. Chef Curtis Stone, New York Times bestselling author and chef/owner of Maude Restaurant Joel and Dana's journey into preserving began with an innocent lesson in making jam. Almost a decade later, WellPreserved.ca is an extraordinary resource for both beginners and experts alike. Their much-anticipated first cookbook showcases seven different preserving techniques: waterbath canning, pressure canning, dehydrating, fermenting, cellaring, salting smoking, and infusing and takes readers on a trip to the market in twenty-five ingredients. Within each ingredient chapter, you'll find multiple preserving recipes using the different methods. From apples, pears, peaches and rhubarb, to asparagus, peppers, mushrooms, and tomatoes, and covering a variety of meat and fish, *Batch* teaches you everything you need to know to get the most out of your kitchen. With their signature approachable and fun style, Joel and Dana showcase techniques for a variety of skill levels, explain how to batch your recipes to make two preserves at once, give you multiple options for preserving in ten minutes or less, and serve up mouthwatering center-of-the-plate meals that take your preserves from the pantry to the table. With personal anecdotes, creative and incredible recipes, and beautiful photography and illustrations, *Batch* will show you how to incorporate preserving into your life and your community.

More Advance Praise for *Batch*: I always felt intimidated by preserving, but the illustrations and instructions in *Batch* are easy to follow, and I love that I can make some recipes in just ten minutes while spending more time batching others. Most of all, I love how the recipes creatively use every part of the fruit or vegetable. Jeanine Donofrio, author of *The Love Lemons Cookbook: An Apples to Zucchini Celebration of Impromptu Cooking* Joel and Dana have created a roadmap for preserving, and present it as an opportunity: raspberries become jam or vinegar or sauce for venison, cabbage transforms into sauerkraut. Encouraging and instructive, this book should be in every cook's kitchen. Cathy Barrow, author of *Mrs. Wheelbarrows Practical Pantry: Recipes and Techniques for Year-Round Preserving* Gorgeous photography, very hip illustrations, and I love the styling. This book is a beauty! Erin Gleeson, New York Times bestselling author of *The Forest Feast* Visually stunning! *Batch* makes preserving accessible, removes the mystery on how to fill a pantry and celebrates cooking with local ingredients and the communities who bring them to the table. Brent Ridge and Josh Kilmer-Purcell, founders of *Beekman 1802* Joel and Dana have offered up to the world an approachable, exciting and manageable way to create a season-less kitchen by preserving the market in a variety of different ways. This book teaches people how to transform the foods they batch' into delicious meals layered with concentrated flavors. Chef Cortney Burns and Chef Nick Balla, *Bar Tartine* About the Author JOEL MacCHARLES and DANA HARRISON created WellPreserved.ca in 2008. The site has more than 1,800 articles and 700 recipes on preserving, local food, small farming, food security, sustainability, food politics, hunting and more. Dana has been a graphic designer for 20 years and focuses on the look and feel of the project. Joel is a lifelong home cook who writes and speaks on their shared passions. *Batch* is their first cookbook.