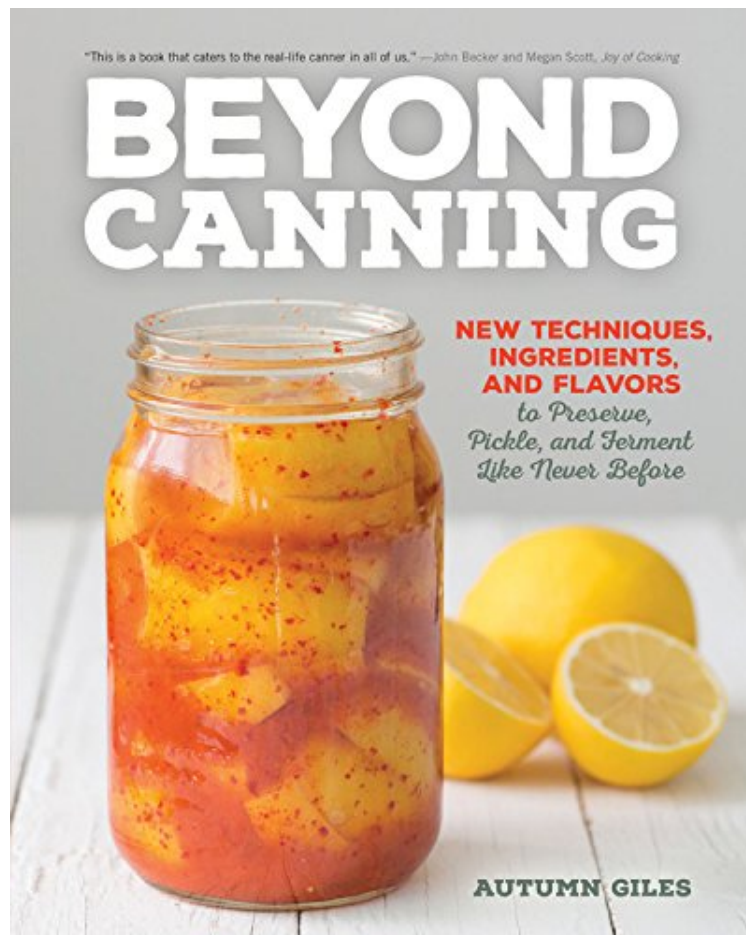


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Beyond Canning: New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before

Autumn Giles

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#74187 in Books Giles Autumn 2016-02-01Original language:EnglishPDF # 1 10.25 x .50 x 8.00l, .0 #File Name: 0760348650192 pagesBeyond Canning New Techniques Ingredients and Flavors to Preserve Pickle and Ferment Like Never Before | File size: 40.Mb

Autumn Giles : Beyond Canning: New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before before purchasing it in order to gage whether or not it would be worth my time, and all praised Beyond Canning: New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before:

3 of 3 people found the following review helpful. Awesome bookBy CustomerDidnt realize the different combos would work so well. Some I liked and some I didnt but there is such a wide variety. I love it it has gotten me out of my comfort zone with food. Directions are simple. I love the pictures also. It is a great book.0 of 0 people found the following review helpful. Good beginner's bookBy Yancey S DavisA few new insights and recipes. Needs more body on things like curing and fermenting. Overall a good beginner's book. Well written and easy to understand.0 of 0

people found the following review helpful. Very hip with some of the fun recipes. Cherry Limeade jamBy jennm03This is a really neat book. Very hip with some of the fun recipes. Cherry Limeade jam, smoky carrot coins and a few other that caught my attention. Good explanations for fermenting and an intro to shrubs for me. I like the list of relevant to canning companies in the back. Thrilled to have this book. Beautiful pics too.

"This is a book that caters to the real-life canner in all of us." - John Becker and Megan Scott, Joy of Cooking editorial team If you're looking for Hot Sour Cherry preserves, Old Bay Pickled Cauliflower, or Gochugaru Preserved Lemons, you've come to the right place! In *Beyond Canning*, Autumn Giles has packed the pages with creative preserved foods and preserving techniques. You'll use herb-infused vinegar to make a shrub, explore the science of maceration for the sake of better preserves, step up to the air-locked mason jar for worry-free ferments, master simple ratios for inventing your own small-batch creations, and much more. The 70 recipes feature flavors and textures that are equally inventive: Rangpur Lime Marmalade, Lavender Apple Butter, Raspberry-Rhubarb Sauce, Quick Peach-Bourbon Jam, Hibiscus Lime Jelly, Kombu Dashi Pickled Shitake Mushrooms, Curried Orange Pickle, Maple-Plum Mostarda, Pickled Figs with Port Black Pepper, Raspberry Burnt Honey Gastrique, Fermented Jalapeno Slices, Lemony Sprouts Kraut-Chi, and Radicchio Sunchoke Kraut with Thyme are all inside.

"Every time I open *Beyond Canning*, I am inspired to leap up and head to the kitchen. I love Autumn's unique flavor combinations and her devotion to crafting the best and most delicious small batch preserves possible. If you're looking to move beyond the classics, this is the book for you." - Marisa McClellan, creator of FoodinJars.com and author of *Preserving by the Pint* and *Food in Jars*"Packed with practical advice, inventive small-batch recipes, and informative illustrations, *Beyond Canning*, is a worthy addition to any home preserver's shelf. Autumn's tempting recipes like Hot-and-Sour Cherry Preserves and 'Snips Chi will inspire everyone from novice preservers to canning pros." - Yossy Arefi, author *Sweeter Off the Vine*"*Beyond Canning* gets to the heart of what small-batch canning and preserving is best at - making creative use of bits and pieces rather than bushels and gallons. This is a book that caters to the real-life canner in all of us." - John Becker and Megan Scott, Joy of Cooking editorial team"It's always a good sign when I'm paging through a cookbook and say to myself, 'I've got to make this, and I've got to make this, and this, and this, and this!' Autumn is quite literally a life-preserver; this book will save you and your vegetables from bland ruination." - Dan Kohler, food science expert on Hallmark Channel's Home Family and creator of RenegadeKitchen.com