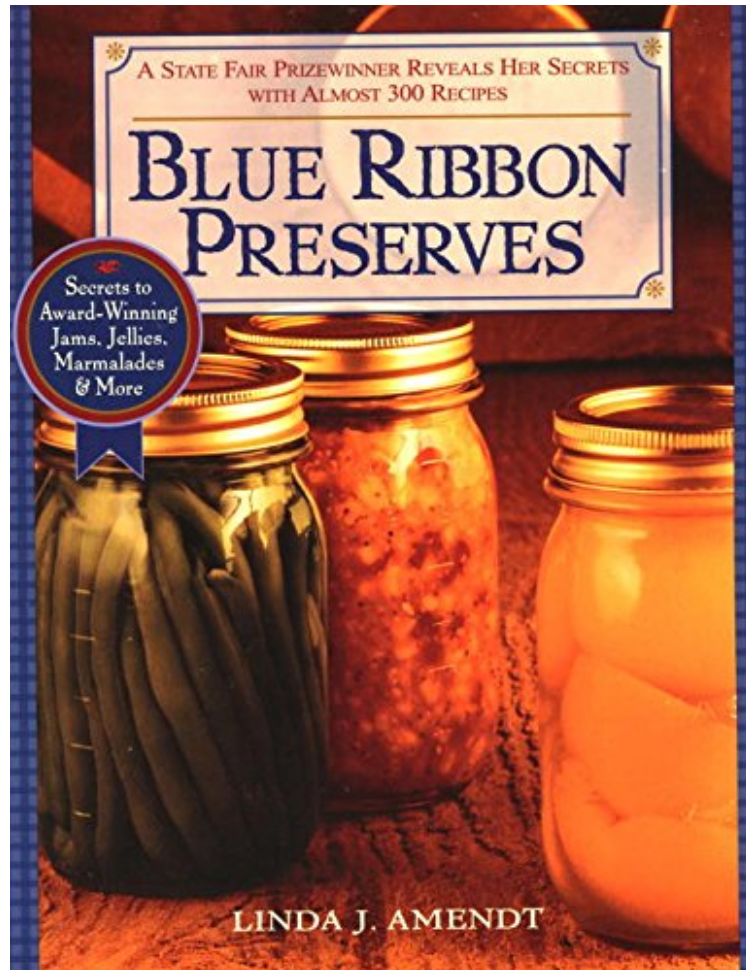


[Free pdf] Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More

Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More

Linda J. Amendt

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Linda J. Amendt : Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More before purchasing it in order to gage whether or not it would be worth my time, and all praised Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More:

29 of 29 people found the following review helpful. From a Long-Time Canner By A Wisconsin Reader I have been putting up jams and other preserved food for more than thirty years, and of the many books I have on preserving, this is my favorite. It would probably be overwhelming for first-timers, who should buy the Ball Blue Book to start, but for anyone with experience these recipes are wonderful. I cannot vouch for the pickling sections - my husband cannot eat pickles so I don't make them, but the jam, jelly and marmalade recipes are fabulous. The nectarine jam recipe alone is worth the price of this book - I made several batches of nectarine and next year I will make more - these jars are flying

off the shelf. The "Peach Melba" recipe, using the classic combination of peach and raspberry is incomparable, and the Apricot-Plum and Apricot-Pineapple recipes are just excellent. I have not been disappointed in any recipe, and I envision using a number over the coming seasons for which I didn't have time this summer. 0 of 0 people found the following review helpful. Great Resource Book for Canning By N. Bruce I used to do a lot of canning in my 30s and 40s. Now I'm 65 and I have the urge to do it again. Unfortunately I can't find my canning booklet. The Blue Ribbon Preserves book has everything in it to get me going again. Canning takes a little work but at least you know what is in your jar with your fruits, vegetables, meat, or fish. 2 of 2 people found the following review helpful. The one and only book you'll need. By Arman's mom I'm slowly starting to get all her books. Love the style of writing and the recipes are awesome. I would say once you have this book and her new book you almost don't need any other recipes from other places and you're set to begin preserving all the summer bounty. I'm grateful she has shared her knowledge in this field and doesn't hold any secrets back. The bread and butter pickles were unbelievable and were gone as soon as we opened the jar. I know I'll be making a lot more this year.

Blue Ribbon Preserves features the award-winning recipes, canning tips, and methods for making preserves that have made Linda J. Amendt one of the top prize-winning cooks in the nation. This handy and helpful volume explains how to make the finest jams, jellies, marmalades, preserves, conserves, butters, curds, fruit, vegetables, juices, sauces, pickles, vinegars, syrups, and specialty preserves. Plus, it has a complete canning guide with the latest methods and safety precautions.

.com If you've been laboring under the illusion that your grandmother just smashed berries into a jar or that pickles grew on exotic pickle trees, prepare to be enlightened with Linda J. Amendt's Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades More. Canning, as shown in this exhaustive edition, is as much a science as an art, and this book includes every detail to educate the uninformed on what it takes to make great preserves. Her recipes include the standards, such as strawberry jam, and the obscure, such as Garlic and Onion Jam. Amendt also does the public service of explaining the real difference between jams and jellies. Special caution about food safety holds a prominent place in Blue Ribbon Preserves and Amendt teaches us how to choose optimal foods for canning as well as how to safely store preserves to avoid potentially lethal food contamination. Be prepared for a bit of a chemistry lesson, which can be a long and sometimes didactic read, but it's well worth it for the critical food-safety information. So complete is the book that Amendt, herself a recipient of countless state-fair awards for her preserves, includes pointers on how to succeed at such competitions (in a very thorough chapter which includes insights into how judges pick their winners). Blue Ribbon Preserves covers everything that goes into a ball jar and more, and in the process earns not only a tight seal of quality but its own blue ribbon. --Teresa Simanton From Library Journal With more than 300 blue ribbons from state, county, and other fairs to her credit, Amendt is an authority on the subject of preserving and her pantry must be an impressive sight indeed. Here she provides an extremely detailed introduction to home canning, from U-Pick farms and other sources of ingredients to equipment to safety concerns, along with a lengthy troubleshooting section and a chapter on fair competitions. This is followed by more than 200 delectable small-batch preserving recipes, from classics such as Bing Cherry Jam to variations like Caramel Apple Butter to innovations like Margarita Jelly. In addition to jams, jellies, and fruit preserves, Amendt also includes canned fruits and vegetables, sauces and salsas, and pickles and vinegars. Valuable as both a reference and a cookbook, this is highly recommended. Copyright 2001 Reed Business Information, Inc. IACP Cookbook Awards Finalist Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades More was chosen by the International Association Of Culinary Professionals (IACP) as a finalist for the 2002 IACP Cookbook Awards. Blue Ribbon Preserves was nominated in the prestigious category First Book: The Julia Child Award for the best cookbook by a new author. The IACP Cookbook Awards are considered to be the "Academy Awards for Cookbooks".