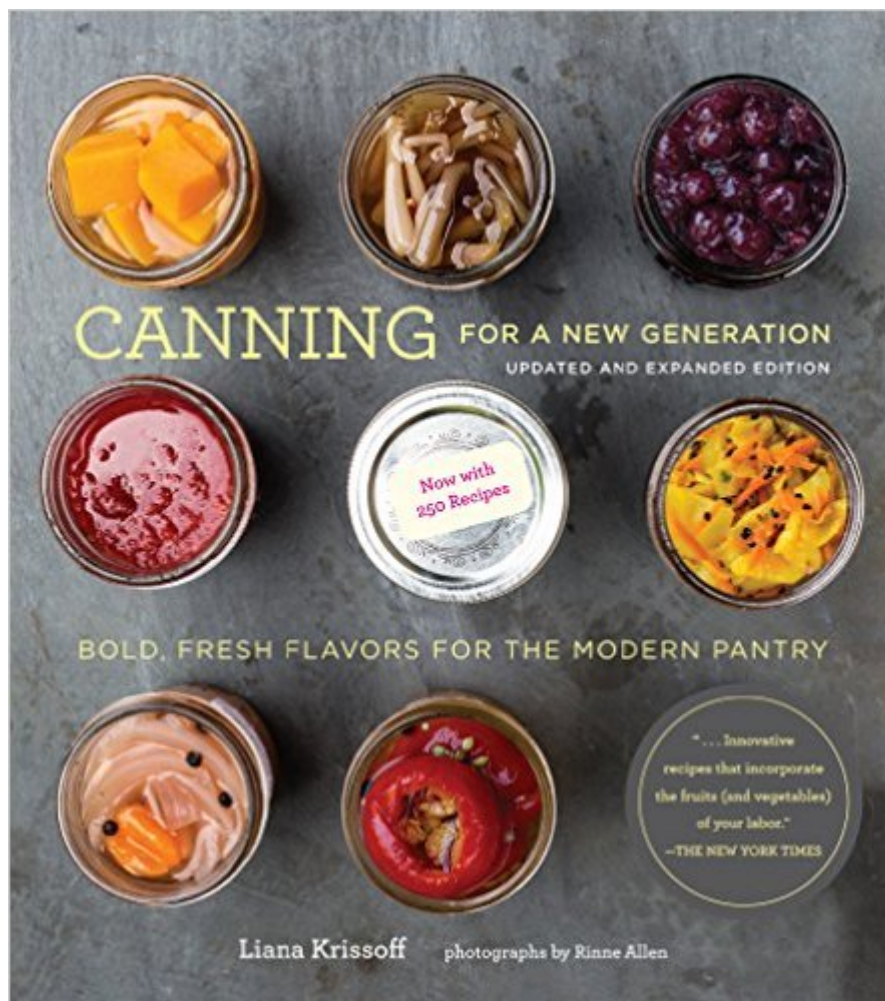


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Canning For A New Generation: Updated And Expanded Edition: Bold, Fresh Flavors For The Modern Pantry



Synopsis

The revised and expanded edition of the bestselling resource for canning and preserving, with 50 new recipes plus all-new sidebars and tips. In Liana Krissoff's breakout success, *Canning for a New Generation*, home cooks were introduced to a hip, modern guide to canning, chock-full of approachable, time-tested, and accurate recipes, as well as intriguing new flavor pairings. In this Updated and Expanded Edition, Krissoff includes 50 new recipes for food preservation in addition to her favorites, including: Brandied Cherries, Peach Salsa, Strawberry Jam, Honeyed Bread and Butter Pickles. Organized by season, Krissoff's recipes illustrate fresh ways to preserve the harvest throughout the year, employing techniques like water-bath canning that are safe and easy to follow. The recipes are all created with small-batch yields in mind, which will appeal to beginner canners and expert homesteaders alike. Krissoff addresses special diet concerns with recipes for low-sugar or sugar-free preserves, as well as methods for canning jams and preserves without pectin. In addition to canning recipes, there are old-style fermenting recipes, new freezing techniques, and recipes on how to use your canned goods to make delicious meals once you've put them up. With 250 tried and tested recipes, *Canning for a New Generation: Updated and Expanded Edition* is a must-own, essential reference guide for casual canners, modern home preservers, and traditional food preservationists.

Book Information

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Customer Reviews

Unless you already know a lot about canning and pickling. The Kindle version does not have numbered pages (at least not in the Kindle for iPad app) and there are a lot of page

cross-references. Unfortunately, the table of contents is about as minimalist as it can be, e.g. Winter: Fruits, Winter, Vegetables. There are no hyperlinks, so when it tells you to see page ____, it's impossible to find unless you start at the beginning and flip page by page. For example, many references refer to the recipe for pickling spice on page 126. Can't find it, and the index--without hyperlinks--is useless. I had to go online to find another recipe for pickling spice. That said, that's not the author's fault but the fault of the electronic publisher. The content is great and the recipes look good, but it's not really a beginners book. I'm going to get a hard copy of a more basic pickling book and return to this when I know a bit more about what I'm doing.

I must preface this review by saying that I am fortunate enough to live near Portland, Oregon, and we have access to the most amazing berries, cherries and other fruits here. Oregon is the largest producer of blueberries in the US, and it is an indigenous species related to rhododendrons and azaleas. The first recipe I tried was for Raspberry Lavender Mint Jam. I followed the instructions for putting the apple bits in the jelly bag. My husband was cruising through the kitchen and peeped the pot - he asked me, "What is THAT?" I said, "It's your underwear, dear." I thought he was going to hurt himself laughing. :) The jam turned out FABULOUSLY. So glad I planted all those herbs earlier this spring! I made the Brandied Cherries with Red Wine. This was fun, since my neighbor was over and she was stemming the cherries while my husband used my new Norpro 5117 Deluxe Cherry and Olive Corer. I was making a different batch of jam and we were all drinking wine. It ended up looking like a murder had taken place at the kitchen table. Thank goodness for Oxiclean! The Brandied Cherries were AMAZING. I took some to my vet and he has been raving about them. I made the Peach Mango Habanero Sauce - I wish I'd tasted it as I added the salt as I ended up having to add a LOT of sugar to balance the flavor, but it is really good. The Vanilla Apricot Halves are amazing, and I made a low-sugar jam using the ones that kind of mushed up that my husband says is the best thing I've made so far. The neighbors are enjoying my samples (quantities too small to fill another jar) and I look forward to using up my current supply of fruit and going to pick more!

I have made at least twenty of these recipes and they have all been fantastic. The book includes classics (strawberry, peach, etc.), as well as recipes with modern twists. The author uses green apple pectin and less sugar than more traditional recipes - it's a little more work, but absolutely worth it in terms of taste and texture on the palate. Really, really yummy stuff in here. Most recently, I made the Red Onion Marmalade, and I have to say that this is absolutely exquisite with an aged cheddar cheese. I'm making extra batches and giving it away as a gift at the holidays. Other

favorites include: Tomato Basil Jam, Plum Cardamom Jam, Salsa Verde, Tomato Sauce, and Pickled Jalapeños. My husband is requesting homemade Kimchi from this book as well - I'll tackle that one after I finish holiday cooking. Really, really yummy and completely adapted for small-batch, home-based canning. I can't remember the last time I cooked this many recipes from one cookbook. You should buy it and make all the things. YUMMY.

I am a beginner canner and I was looking for a stockpot to water can. I downloaded a sample of the book and the author had me hooked right away, so I purchased the full version. Lianna Krissoff wrote this wonderfully and took any fear out of canning (botulism) that I had. She did this so well, that I opted to get a pressure canner instead of a stockpot. She clearly explained what causes foods that are canned to become contaminated, what is out of the canner's control and what we can control. The book is about 1/4 canning lesson and 3/4 recipes (which sound yummy and easy). For the book itself, I give 5 stars. My only problem with the Kindle version (I have the keyboard) is that the index is not linked to pages. This made it extremely difficult to skip around the book without using the search feature and I resorted to using the cloud kindle version so I could point and click my way around the book. For this, I drop my rating to 3 stars. In fairness to the author, I will give a 5 star rating because if I had bought the actual book, this would not have been a problem.

I thought I knew a lot about canning from when my mother "put up" produce - but I learned I had a lot of gaps in my information! Liana makes it so easy to understand the methodology of canning, and explains the various types of canning options that are available. No matter how much or little you may want to do, you will find the right resources in this wonderful book! I especially appreciated the instructions for preparing fruit preserves with very little or no sugar. Thanks, Liana, for taking the time to write this wonderful reference / recipe book!

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