



## Better Homes and Gardens You Can Can: A Guide to Canning, Preserving, and Pickling (Better Homes and Gardens Cooking)

By Better Homes and Gardens

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**Better Homes and Gardens You Can Can: A Guide to Canning, Preserving, and Pickling (Better Homes and Gardens Cooking)** By Better Homes and Gardens

**A comprehensive beginner's guide to home canning and preserving, complete with tasty recipes!**

Preserving your own fruits and vegetables is an affordable and sustainable way to sweeten your pantry with delicious seasonal bounty to last all year. With *Better Homes and Gardens You Can Can!*, you'll learn everything you ever needed to know about canning and preserving your farmer's market finds and the fresh produce from your garden. Whether you're canning for the first time or just want to refresh your skills, this is the perfect guide.

All the basics are covered, from hot water baths and freezing techniques to food safety information and clever ideas for making gifts from your preserves. With a wide variety of recipes and step-by-step instruction, this book is clear and straightforward enough for any inspired do-it-yourselfer.

- Includes 100 recipes for classic flavors as well as bold new delights
- Features more than 50 beautiful color photos, including step-by-step photos to guide the novice canner through the most critical procedures
- Covers all the basics of equipment and ingredients and provides handy charts and go-to lists, as well as tips on produce seasonality

With recipes for jams, jellies, preserves, and chutneys, as well as pickles, relishes, and veggies, this book proves that you really can can!

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### **Editorial Review**

From the Back Cover

**The fun and simple guide that proves you really can can!**

Canning and preserving your own fruits and vegetables is a fun, affordable, and sustainable way to fill your pantry with the season's bounty all year long. This inspirational-yet-practical guide offers hands-on advice and helpful tips to start canning and preserving your farmer's market favorites or the fresh produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, salsas, sauces, and even homemade cordials, you'll find everything you need to make your own preserves and canned fruits and vegetables at home!

- Learn all the basics—from water baths to freezing techniques—plus food safety tips and clever gift ideas
- Beautiful photos guide you through every step from garden-fresh to pantry-ready
- Includes equipment and ingredients, handy charts and lists, and tips on produce seasonality

About the Author

The iconic BETTER HOMES AND GARDENS brand is one of America's most trusted sources for information on cooking, gardening, home improvement, home design, decorating, and crafting. Today, the brand encompasses books, magazines, and digital media.

### **Users Review**

**From reader reviews:**

**Roger Waldrop:**

Reading a guide tends to be new life style within this era globalization. With looking at you can get a lot of information that may give you benefit in your life. Together with book everyone in this world can share their idea. Ebooks can also inspire a lot of people. A lot of author can inspire their very own reader with their story as well as their experience. Not only the storyline that share in the guides. But also they write about the information about something that you need illustration. How to get the good score toefl, or how to teach your young ones, there are many kinds of book that you can get now. The authors these days always try to improve their expertise in writing, they also doing some research before they write for their book. One of them is this Better Homes and Gardens You Can Can: A Guide to Canning, Preserving, and Pickling (Better Homes and Gardens Cooking).

**Robert Clift:**

Your reading sixth sense will not betray a person, why because this Better Homes and Gardens You Can Can: A Guide to Canning, Preserving, and Pickling (Better Homes and Gardens Cooking) book written by well-known writer who knows well how to make book which can be understand by anyone who all read the book. Written throughout good manner for you, leaking every ideas and creating skill only for eliminate your own hunger then you still uncertainty Better Homes and Gardens You Can Can: A Guide to Canning,

Preserving, and Pickling (Better Homes and Gardens Cooking) as good book not just by the cover but also by the content. This is one publication that can break don't judge book by its include, so do you still needing yet another sixth sense to pick this!? Oh come on your studying sixth sense already told you so why you have to listening to yet another sixth sense.

**Teresa Sullivan:**

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**Steven Hackett:**

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