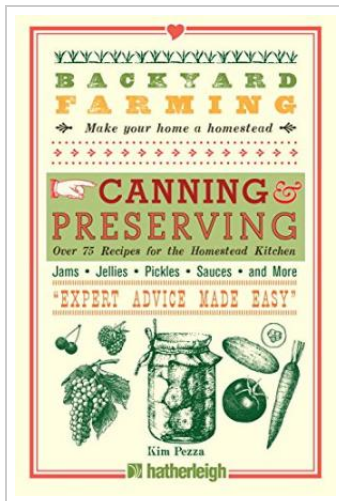




Backyard Farming: Canning Preserving: Over 75 Recipes for the Homestead Kitchen

By Kim Pezza

Hatherleigh Press, U.S., United States, 2014. Paperback. Book Condition: New. 206 x 138 mm. Language: English . Brand New Book. Your Backyard Farming Experience Begins Here! Make the most of your harvest with over 75 delicious canning recipes! At the end of a successful harvest, the backyard farmer will find themselves with an abundance of produce. Learning to preserve your harvest for use year-round is an essential craft. With the wide variety of uses for preserved produce, the homesteader will find Backyard Farming: Canning Preserving the right guide to make certain your experience with home preserving is a success. Canning Preserving takes you through every step of the most popular forms of canning, covering everything from hot water bath canning to the use of a pressure cooker, as you explore the full range of options for your preserved foods. From jams, jellies, and preserves, to pickling food and preparing savory sauces, find the perfect use for your preserved harvest. With Canning Preserving, you will: - Explore tried-and-true food preservation methods - Learn to properly use the equipment needed to make the most of your harvest - Create flavorful syrups and juices, for use in a variety of healthy recipes - Enjoy...



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Reviews

Simply no phrases to clarify. It is really basic but surprises from the 50 percent of the ebook. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- **Mr. Noah Cummerata IV**

Very useful to any or all group of men and women. It is written in basic words instead of difficult to understand. I realized this ebook from my i and dad recommended this publication to understand.

-- **Althea Fahey MD**