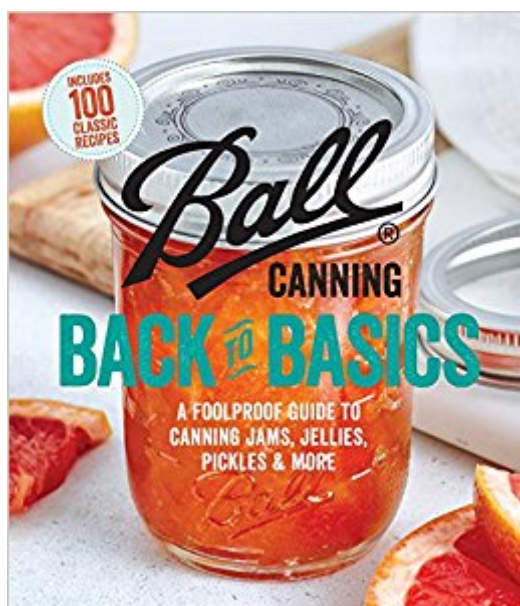


The book was found

Ball Canning Back To Basics: A Foolproof Guide To Canning Jams, Jellies, Pickles, And More



Synopsis

Can it, pickle it, and store it with confidence. From making your own sweet jams and preserving whole fruits, to the fundamentals of brining vegetables, Ball Back to Basics focuses on the building block techniques and classic recipes that every canner should know. The book begins with in-depth information on the equipment you need, preparing your fruits and vegetables, and food safety guidance. Each canning and preserving method is thoroughly explained with step-by-step photographs and beginner-friendly tutorials highlighting key steps. Packed with 100 foolproof recipes for the modern pantry, a wealth of variation ideas for low-sugar and flavor change-ups, and time-tested tips from the most trusted authority in home canning, this handy teaching cookbook is designed to ensure success.

Book Information

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Customer Reviews

Product as described

Thought would have some new ideas

Very limited on traditional recipes -- not even a recipe for sweet pickles. Find a better book.

The new Ball Canning Back to Basics book of 100 of the favorite and most requested water bath canning recipes. Water bath canning is the simplest and easiest method of canning since you are not using pressure to can but it does limit the type of items that you are able to can. Water bath canning is all that is needed for most jams, jellies, and pickles and is the perfect way to start into the

food preserving world if you are a beginner. The first of the book goes over the basics of water bath canning and some of the basic items that you need to get started. The chapters are split into types of food: Chapter 1 - Jams, Preserves & Marmalades Chapter 2 - Jellies Chapter 3 - Fruit Chapter 4 - Fruit Butters & Sauces Chapter 5 - Tomatoes Chapter 6 - Pickles Jams, jellies, fruits, and pickles are typical and easy items to water bath can. Tomatoes are on the borderline of being safe to water bath can since the tomato's pH levels can not be high enough so the recipes for the tomatoes have Ball citric acid or lemon juice added. It is recommended now to add acid to all tomato recipes whether water bath or pressure canned. I have used vinegar instead of citric acid or lemon juice but vinegar can change the taste of the food and we just don't like the vinegar flavor in our tomatoes. We tried a couple of the salsa recipes: tomato-jalapeno salsa and the habanero-tomatillo salsa, neither of which contain sugar and do contain fresh lime juice instead of citric acid or vinegar which we preferred on both accounts. The sweet pickled radish recipe is definitely a winner and something I would have never thought to have canned. We also tried the saucy sloppy joe starter which is a canned sauce that you can add your own meat to later just like the store bought variety but so much better, healthier and homemade. I definitely recommend the Ball Canning Back to Basics for anyone interested in getting into water bath canning. The book is a paperback but the pages and cover are nice quality. The pictures are full color and nicely done.

I have always been fascinated by the concept of home canning and preserving foods or, as my mother called it, "putting foods by." But I've also always been a wimp when it comes to actually doing it, afraid that I'd surely poison myself and they'd find me sitting in a chair in my den with pickle juice running down my face. This was made even tougher because one of my best friends is a farmer and spends several weekends a year preserving foods and he thinks I'm nuts for not doing it, considering all of the food that I grow in my backyard garden. I'm hoping that this beautifully written and illustrated book gives me the courage to start canning because the recipes in it look just fantastic. The book is a very basic and simplified guide to canning high-acid foods, such as lemons, peaches, pears, tomatoes, etc. I learned very early in the book that it's the acidity of the foods that determines how they can be preserved and which foods are right for water-bath preserving which is the technique discussed in the book. The early pages of the book explain the differences in acid/alkaline foods, which are safe for very basic canning and the tools that you'll need. The text is very straightforward, very simple to follow and is written primarily in list format, which I like a great deal. Much simpler to follow. There are very helpful pages in the first part of the book that define the terms being used, the tools that you'll need and how to keep the process safe. Ball has been around

(and in my kitchen) forever, so I can't imagine anyone that knows more about the process and the safety steps involved. The remainder of the book is divided into six chapters that talk about specific food groups (fruits, jellies, pickles, etc.) and there is a nice how-to spread at the start of each chapter that talks specifically about those foods. The recipes are cleanly written, easy to follow and the photographs (I'm a photographer) are superbly well done. The book concludes with a nice problem-solving section (which I will no doubt be using). I think this is a perfect introduction to canning and water-bath preserving and I think it would make a great gift--particularly if you combined it with some tools or a case of Ball jars. Really happy to have this book and can't wait to give it a try. I'll let you know if I survive.

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