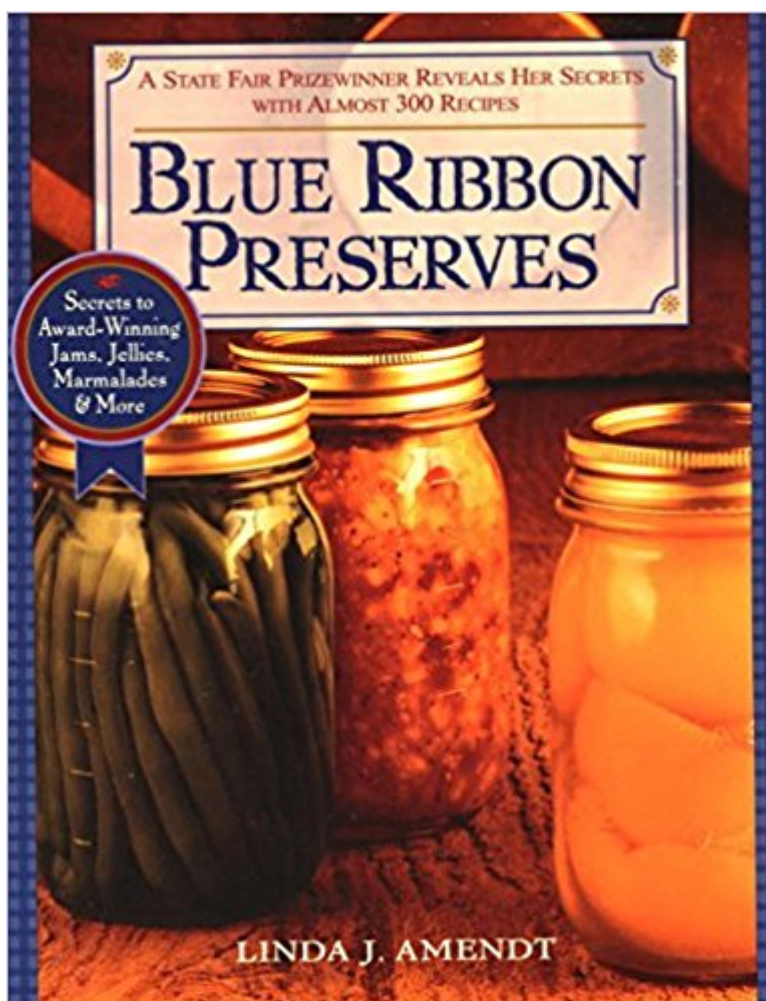




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Blue Ribbon Preserves: Secrets To Award-Winning Jams, Jellies, Marmalades And More



Synopsis

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.

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Customer Reviews

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

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.

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.

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.

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.

I bought this book on the recommendation of a friend. I made the Strawberry Marmalade with my kids. It was delicious! Can't wait to try more recipes out of this book.

I have made two recipes from this book...strawberry pineapple jam and the Bartlett pear marmalade, and both came out very tasty although did not gel as well as I would have liked. To this day, the pear marmalade is still a bit runny. Granted, I am fairly new to making jam, but I was a little disappointed. The other thing I would have liked to have seen in this book was recommended times for processing with a pressure canner. I have a flat-top range and can't use any of the enameled canners, and so bought a pressure canner to use instead. I had to just go by the manufacturer's recommended times for the pressure canning which is fine, but considering that pressure canning is the most recommended method for safe at-home preserving, I would have liked it if the author would have included recommended times along with the water bath canning times. Good book though...looking forward to making more recipes from it.

I recently purchased four of the top rated Canning/Preserve books on .Blue Ribbon Preserves has become my favorite for its recipes and I'm giving it 4-stars. My only criticism is it doesn't have any photographs or diagrams. Beyond that, this book contains a wealth of information, wonderful, simple, easy to follow recipes that made this novice look like a pro. Every recipe I tried was perfection. I've had so much fun with this book that I've ordered Linda Amendt's newest book ; 175 Best Jams, Jellies, Marmalades and Other Soft Spreads. I can't wait to try more of Linda's recipes. This is one author who really knows her stuff and you can trust her award winning recipes. Thank you Linda for sharing your wealth of experience with us.

After picking and choosing recipes out of many different canning/preserving cookbooks, I can truly say this one stands out. It is beneficial for both the beginner and the expert, as it covers the basics in clear detail, and has a wide range of recipes from the delicious basics to the exotics. Those interested in competing or in just having their canned gifts make the best impression will find practical information on how to make their products look and taste as good as possible--even how to clean the jars so they sparkle! (use vinegar) My hats off to the author! My only wish is that this

would be available in hardcover or in lie-flat binding, because I know it is going to get used for YEARS in my canning kitchen.

YUM ! This retired cook loved this ..ok , many will have to tweak the recipes because there is WAY too much sugar used . But terrific nonetheless , and capable of inspiring ones' own inventions in the genre !

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