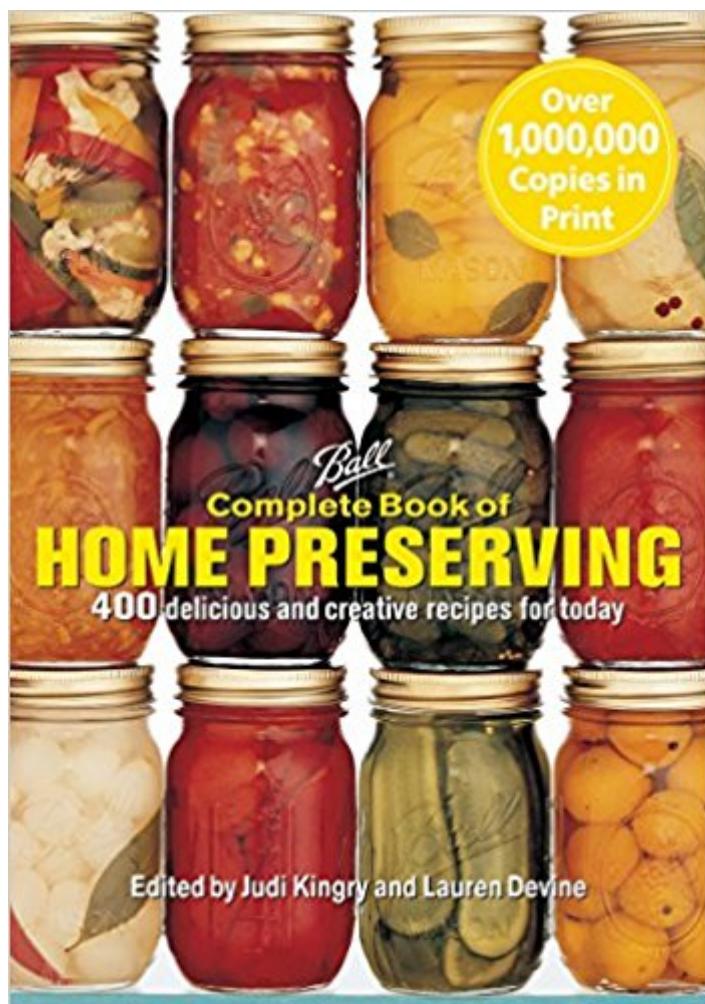


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Ball Complete Book Of Home Preserving



Synopsis

From the experts, the new bible in home preserving. Ball Home Canning Products are the gold standard in home preserving supplies, the trademark jars on display in stores every summer from coast to coast. Now the experts at Ball have written a book destined to become the "bible" of home preserving. As nutrition and food quality has become more important, home canning and preserving has increased in popularity for the benefits it offers: Cooks gain control of the ingredients, including organic fruits and vegetables Preserving foods at their freshest point locks in nutrition The final product is free of chemical additives and preservatives Store-bought brands cannot match the wonderful flavor of homemade Only a few hours are needed to put up a batch of jam or relish Home preserves make a great personal gift any time of year These 400 innovative and enticing recipes include everything from salsas and savory sauces to pickling, chutneys, relishes and of course, jams, jellies, and fruit spreads, such as: Mango-Raspberry Jam, Damson Plum Jam Crab Apple Jelly, Green Pepper Jelly Spiced Red Cabbage, Pickled Asparagus Roasted Red Pepper Spread, Tomatillo Salsa Brandied Apple Rings, Apricot-Date Chutney The book includes comprehensive directions on safe canning and preserving methods plus lists of required equipment and utensils. Specific instructions for first-timers and handy tips for the experienced make the Ball Complete Book of Home Preserving a valuable addition to any kitchen library.

Book Information

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Customer Reviews

The art, science, and secrets for successful home canning plus more than 400 recipes with variations, tips, techniques, and charts. (Lois Friedman New Horizons)A bible for those of us who consider canning a way of life... clearly written and easy to follow... creative recipes... encouraging,

concise text. With its extensive sections on technique, special equipment, the science of preserving and problem solving, the beginning preserve maker as well as the expert will find recipes to love. (Julie Turjoman Contra Costa Times 2006-07-05)This book packs in user-friendly recipes for novices and experienced canners ... If there's only one book to obtain on the topic, ... [this is] the item of choice. (The Midwest Book Review)The season's bounty of fruit and vegetables can be enjoyed year-round with the help of . (Renee Enna Tha Pantagraph (Bloomington IL))More than 400 recipes, as well as guidelines for rookies and tips for pros. (Renee Enna Chicago Tribune 2006-08-16)All-purpose detailed guide to home preserving... extensive tips for beginners and expert canners and troubleshooting pointers. (Margaret C. Merrill Library Journal 2006-11-01)Will answer all of your questions and many you don't yet know to ask... Homemade is just plain better. (Detroit Metro Times 2006-10-25)A must-have for home canning veterans for its many terrific new recipes... great for novices too because its breezy, fast-paced jump-in-and-do-it approach makes the techniques of home canning immediately accessible. (Susan LaaTempa Los Angeles Times 2006-08-30)This all-purpose detailed guide to home preserving from one of the major manufacturers of canning jars offers extensive tips for both beginners and expert canners and troubleshooting pointers. (Library Journal 2006-11-01)Offers a variety of tempting options for those who wish to preserve summer's bounty. One versatile recipe is the tomato and olive antipasto, which is a wonderful way to use up tomatoes. (Rosemary Buck Daily News (New York) 2009-07-29)A standard resource.... Information [matches] the USDA guidelines. (Kathie Smith Blade 2009-04-21)This guide has everything you ever wanted to know about putting things in jars. (Liane Faulder Edmonton Journal 2009-09-16)This is the ultimate go-to guide for the canning beginner. It is the book to which I defer on canning questions and techniques. (Andrea Weigl News Observer (Raleigh NC) 2009-07-15)The problem...is that the book, which includes 400 recipes, presents so many appealing options. (Jolene Ketzenberger Indianapolis Star 2009-08-19)

Ball Home Canning Products are the gold standard in home preserving supplies, the trademark jars on display in stores every summer from coast to coast. Now the experts at Ball have written a book destined to become the "bible" of home preserving. As nutrition and food quality has become more important, home canning and preserving has increased in popularity for the benefits it offers: Cooks gain control of the ingredients, including organic fruits and vegetables; Preserving foods at their freshest point locks in nutrition; The final product is free of chemical additives and preservatives; Store-bought brands cannot match the wonderful flavor of homemade; Only a few hours are needed to put up a batch of jam or relish; Home preserves make a great personal gift any time of year.

These 400 innovative and enticing recipes include everything from salsas and savory sauces to pickling, chutneys, relishes and of course, jams, jellies, and fruit spreads, such as: Mango-Raspberry Jam, Damson Plum Jam, Crab Apple Jelly, Green Pepper Jelly, Spiced Red Cabbage, Pickled Asparagus, Roasted Red Pepper Spread, Tomatillo Salsa, Brandy Apple Rings, Apricot-Date Chutney. The book includes comprehensive directions on safe canning and preserving methods plus lists of required equipment and utensils. Specific instructions for first-timers and handy tips for the experienced make the Ball Complete Book of Home Preserving a valuable addition to any kitchen library. --This text refers to the Spiral-bound edition.

This is my story. My husband came home from work with 18 lbs. of Concord grapes, what was I to do? If we have lemons, we make lemonade, so I figured if I have grapes, make jelly! I've never made jelly before. How do I get started? As a self-learner, I've always believed that if I have the best information and follow it carefully, I can accomplish my goal. If experts are not available in person, tutorials written by experts have always worked for me. Attention to detail and following instructions EXACTLY are the keys to creating an end-result to be proud of. In this instance, I started with Ball Complete Book of Home Preserving. Within the pages of this hefty, 448 page "how to," I found everything I needed to know to start my jelly making. I learned jelly-making is done using the water-bath method. What else? This book had all the answers. Equipment? I started with a "boiling-water canner." This can be any deep pot, with a lid and a rack. I purchased,Â Granite Ware 0707-1 Steel/Porcelain Water-Bath Canner with Rack, 21.5-Quart, Black, but the Ball book explained that any pot big enough to completely immerse the jars in water and is at least three inches deeper than the height of the jars elevated on a rack, (jars must be kept off of the bottom of the pot) will work. The jars must be covered with at least one inch of water and you'll want extra room for the water to come to a full-rolling boil. A specialized rack isn't absolutely necessary either, a cake cooling rack that fits inside the pot, or tying extra screw bands together to make a rack, will work. (Canning racks are also sold separately.) I didn't have a pot on hand to meet these specifications, so I bought the pot/rack combo above. The racks made for water canners have handles, which I think, are the way to go. I'm glad I made the investment because after making jelly, which was out-of-this-world good, I got the canning bug! As I read through the 400 recipes in this amazing book, I went on to make a few other yummy treats. I made strawberry jam, apple pie filling, spaghetti sauce, and salsa. Truly, making these items with the freshest ingredients resulted in the best tasting product we've ever tried. I would have made more recipes this year, but in the middle of all this industriousness, I had to pack up for moving across the country! Once I get settled...onward

and upward. As a novice, I can't claim any wealth of knowledge or experience, but I can recommend this book to anyone who wants to get started in home preserving. In my quest, I bought a total of four home preserving books but I only needed this one. I feel that by using the information given in this book I've started out on the right track. I found everything I needed to know about equipment, how the process works (boy, am I grateful for everyone who figured all this out, way back when), and have lots of recipes to try in the future. By using Ball's instructions, I didn't feel overwhelmed, confused, or like perhaps I should re-think the whole home preserving decision. In future, I will make many more water-bath items (fruits/vegetables high in acidity~~don't worry this book explains all of that). Some things that I'm tantalized by are: fruit butters, preserves, conserves, marmalades, more jams and jellies, fruit in syrup (peaches, pears, and the like), apples in all kinds of ways, compotes, more pie fillings, fruit sauces, (think cranberry among others), juices, (which is where I started to make the grape jelly), fruit syrups, more salsa, relish, pickles, (it looks like you can pickle just about anything), condiments, (ketchups, BBQ sauces, chili sauces, mustards, vinegars, and the like), and tomatoes, (whole, chopped, and sauced). In total there are nearly 350 pages of water-bath recipes! I'm going to use this book, to branch into pressure canning. Ball outlines all of the equipment I'll need. In fact, I have a pressure canner, on my wish list right now! I especially want to make soups and stews. There are numerous recipes for vegetables, but for me, I'll probably stick to freezing those we primarily eat. However, I'm intrigued with the idea of canning potatoes and carrots. Meats, seafood, and poultry can also be preserved in a pressure canner. You'll see amazing color photographs of several of the recipes, charts for translating ingredients from pounds to cups, neat tips in the margins, (i.e. I added 1/2 tsp. butter to my jelly mixture to reduce foaming), condition-cause-solution charts for each section, (i.e. what is the possible cause and suggested solution when soft spreads are tough or stiff), and a section on the "art and science of home food preservation" teaches everything I wanted to know about safely preserving. I thought the science was interesting while at the same time thankful that I didn't have to figure this stuff out. I'm originally from the Rocky Mountains of Idaho, and found the altitude charts helpful. Processing times vary based on altitude. I'm currently moving around and this is important info...thanks to Google, wherever I live, I can know the altitude! There's a glossary of terms in the back of this book along with an excellent index. Below is a list of the equipment I acquired for water-bath preserving, based on the recommendations within this book. By using the search engine, you'll see there are several to choose from. Some of the tools I purchased separately, are sold grouped together in kits. As I continue to home preserve, I'm sure I'll find more helpful tools to make it easier and therefore keep it enjoyable. Don't try filling your jars without these items or similar: Progressive International CKC-300

Regular and Wide Mouth Canning FunnelProgressive International CKC-500 Canning ScoopYou
MUST HAVE a jar lifter! I useÂ Norpro 600 Jar Lifter. Because the seal on the lid can be damaged, using metal tongs is a no-no usingÂ Norpro Magnetic Lid WandÂ or similar, is necessary.Good luck on your journey! I hope you have as much fun as I have!

I did not expect for it to be such a complete and thorough volume. At somewhere over 450 pages it is a fabulous text with step by step instructions with times, quantities, pressures and tips for a successful canning project. I planned to do a good bit of canning this summer and this book will guide me on what ever the farmers market currently has for sale. I plan about 5 cases of just tomatoes in the various styles and with certain spices. The remainder of my canning effort 2015 will be beans, peas carrots, corn in the three styles and various other fruits and vegetables as they come into their peak. I will be reading a bunch the next few days and studying the safety and biology behind food preservation.

This book covers everything. I would have put the basics of canning that start at page 409 at the beginning, but that is my sole criticism.This book makes canning so simple that anyone can do it. The instructions are very clear. Ball was determined that no one die due to improperly processed food - so the instructions are totally complete in each recipe. It includes excellent pictures.

This is a fairly nice book, but very light on pictures. There's tons of recipes and some good tips for doing jellies, compotes, chutneys and other things. I would only remind people to do what I obviously DID NOT: Pay attention to the title. I purchased this at the same time I got a pressure CANNER. This book centers around home PRESERVING, and yes, Virginia, there is a difference. Most of the recipes here can be finished with what's known as a hot water bath. But with most low acid foods like most vegetables and all meats, you need a pressure canner. I was hoping there would be more recipes for canning, but most of these are centered on the hot water bath. Hence the title, Home Preserving, as in preseves, jams and jellies. There's a few recipes for pickles, tomatoes and salsa. Just my fault for not paying attention to the title, but still glad I got the book. If jellies and jams are your forte, you'll like it.

This book is great! not only does it have a ton of great recipes, it also teaches safe canning methods and tips that will help as you are starting out. i use this book as reference when deciding how to preserve something and i also just read it to learn sometimes and get ideas for what i will be

preserving next! highly recommended.P.S. i got the hardcover version, i would recommend it if you will be using in the kitchen. its nice and sturdy.

Gave as a gift to a mom, who is looking to save some cash and to provide a healthy alternative to what is in the grocery stores. While on a recent visit to my home, the mom in question tried some homemade tomato sauce and couldn't get over the fresh from the garden taste. When I informed her it was home canned with NO added sodium or preservatives, she about fell out of her chair. I told her then next time she goes to the store, read the label on a can of whatever and let me know if there was anything in the ingredients label she could understand other than tomato juice and food coloring. After she laughed, I told any time you can control what goes into the preserving of veggies and meats, the better off you and your family are. The recipes are easy to understand and the ingredients are not hard to find. I am lucky my mom is still around to show me how to can, for those who don't have that luxury or their mom never learned how to can, this is a great book. It is also pretty handy for those seasoned canners, my mom reviewed and like some of the recipes as well.

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