



# 175 best Jams, Jellies, Marmalades & Other Soft Spreads

The superior quality, flavor, texture and appearance of a well-made homemade soft spread outshine a store-bought spread every time. Now, with the advent of commercial pectins and improved canning methods, long tedious canning sessions are a thing of the past. By following a few simple rules and these mouth-watering recipes, you can enjoy the rewards of canning soft spreads at home in your own kitchen. Welcome to the flavorful world of soft spreads!

## Jams

Apricot Jam, Seedless Blackberry Jam, Sweet Cherry Jam, Strawberry Peach Jam, Berry Medley Jam, Citrus Jam, Boysenberry Jam, Summertime Peach Vanilla Bean Jam, Caramel Apple Jam, Pineapple Pear Jam

## Jellies

Apple Cider Jelly, Blueberry Blackberry Jelly, Crabapple Jelly, Guava Jelly, Nectarine Jelly, Cranberry Raspberry Jelly, Strawberry Kiwi Jelly, Pomegranate Jelly, Candy Apple Jelly

## Marmalades

Bing Cherry Marmalade, Apricot Orange Marmalade, Grapefruit Cranberry Marmalade, Peach Marmalade, Tangy Lime Marmalade, Tangelo Marmalade, Raspberry Marmalade

## Preserves & Conserves

Nectarine Papaya Preserves, Blueberry Pie Preserves, Cherry Almond Preserves, Peach Cocktail Conserve, Apple Raisin Conserve

## Butters & Curds

Pear Apple Butter, Nectarine Peach Butter, Lemon Lime Curd, Orange Tangerine Curd

**Linda J. Amendt** is an accomplished home canner and baker who has won over 900 awards in state and county food competitions across the U.S., including nearly 600 first-place blue ribbons and special awards for excellence. Her first cookbook, *Blue Ribbon Preserves*, was chosen by IACP as a finalist for the 2002 IACP Cookbook Awards. Visit her website at [www.lindajamendt.com](http://www.lindajamendt.com).



### Special features include:

- Extensive and easy-to-understand information on the use of canning equipment
- A handy step-by-step canning guide to help you can and process soft spreads with ease and confidence
- A troubleshooting guide to solving common soft spread problems
- Suggestions for creative gift-giving

**Robert  
ROSE**

\$24.95 CAN

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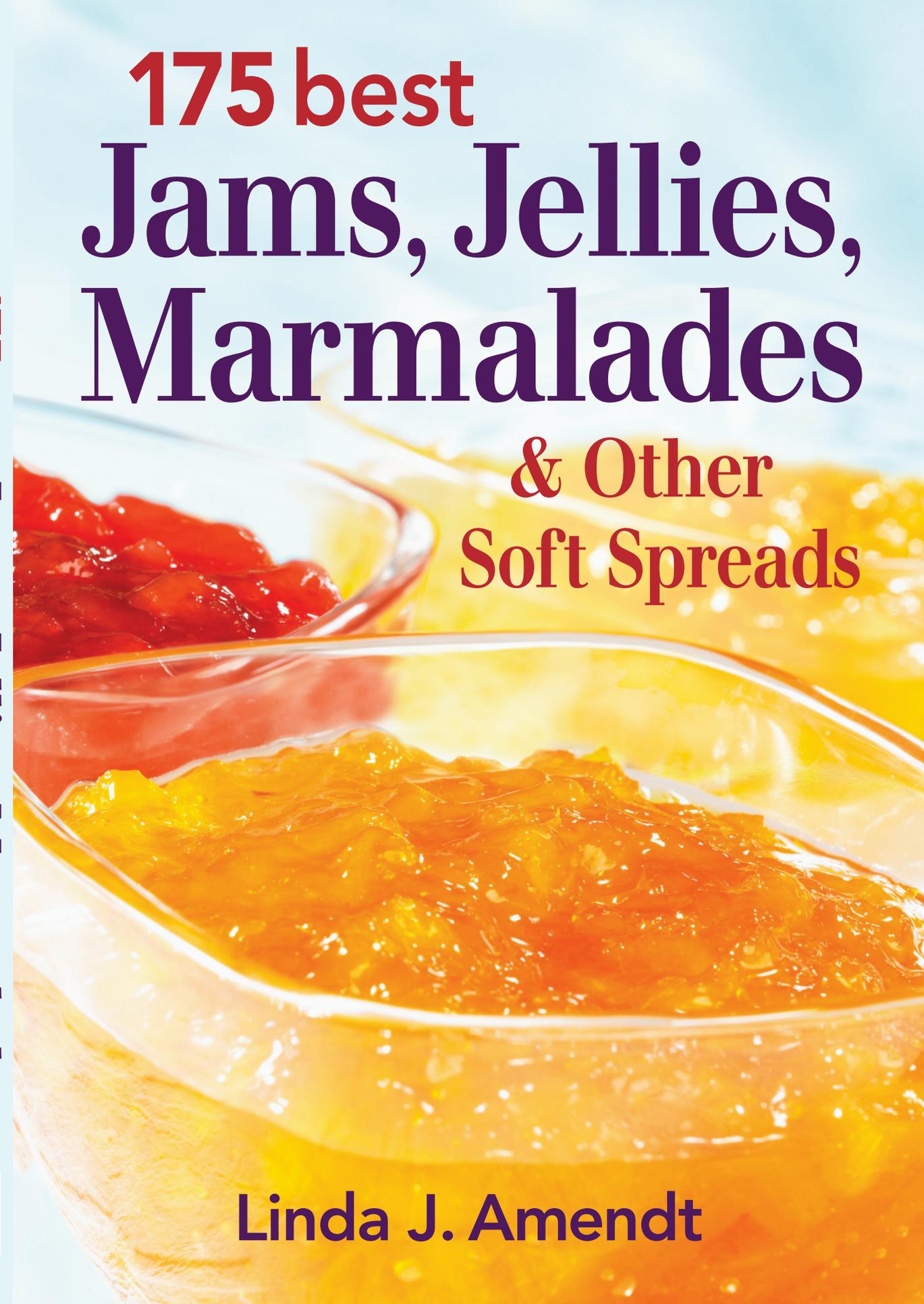


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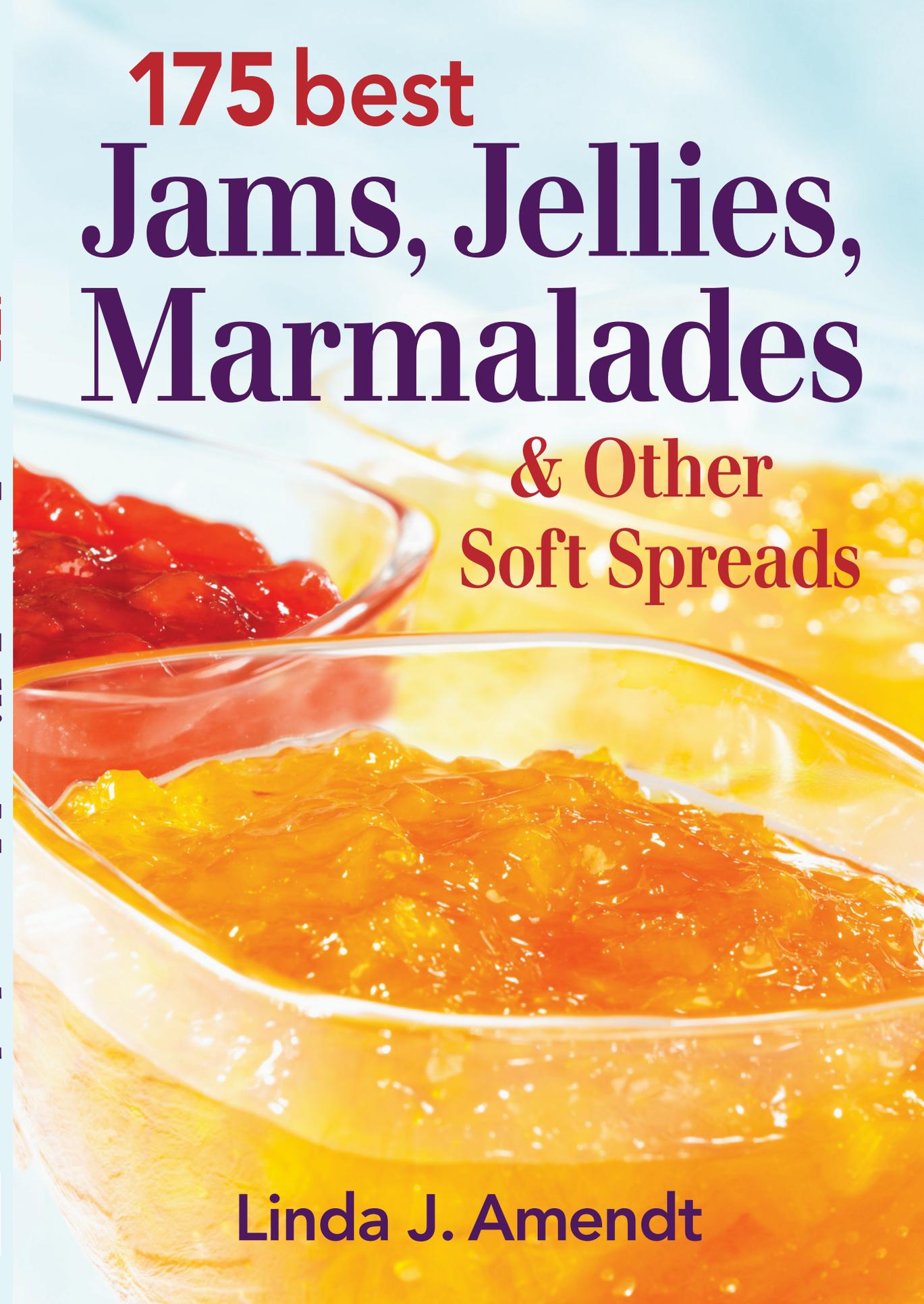


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