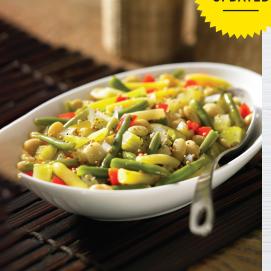


NEW AND UPDATED



JUDI KINGRY honed

her skills and passion for preserving as the Marketing and Consumer Services Manager at Bernardin.

LAUREN DEVINE has experience as a Product Research and Test Kitchen Scientist at Ball® Fresh Preserving.

SARAH PAGE brings her knowledge and expertise to this updated edition. She has experience as the Culinary Marketing Manager for Ball® Fresh Preserving. ome canning puts the pleasure of eating natural, delicious produce at your fingertips year-round. Preserving food is as modern and practical as the latest food trend, and it's really quite simple! Easy-to-understand detailed instructions provide all the information you need before you begin a project. Enjoy the rewards of numerous homemade meals and snacks, created from just one preserving session.

### SOFT SPREADS

Includes Low and No Sugar Jams and Jellies, Strawberry Rhubarb Jam, Tropical Breeze Freezer Jam, Sweet Apple Cider Butter, Brandied Apricot Preserves, Habanero Gold

### FABULOUS FRUITS

Includes Cherries in Syrup, Spirited Peaches, Apple Pie Filling, Pear Mincemeat, Honey-Orange Slices, Applesauce, Jellied Cranberry Sauce, Pomegranate Syrup

# SALSA, RELISH & CHUTNEY

Includes Salsa Verde, Slow Roasted Mexican Tomato Sauce (Salsa Ranchera), Bruschetta in a Jar, Homestyle Corn Relish, Tomato and Apple Chutney, Mango Chutney

### CONDIMENTS

Includes Tomato Ketchup, Zesty Peach Barbecue Sauce, Lemon-Sage Wine Mustard, Mulled Blackberry Vinegar, Singapore Chili Sauce, Thai Hot and Sweet Dipping Sauce

# **TOMATOES, PICKLES & FERMENTATIONS**

Includes Lemony Eggplant Caponata, Moroccan Spiced Tomato Sauce, Roasted Leek and Tomato Soup, Traditional Bread and Butter Pickles, Jardinière, Sauerkraut, Kimchi, Kombucha, Greek-Style Yogurt

This book features:

- User-friendly recipes that will appeal to novice and experienced canners alike
- The Home Canning Problem Solver, which provides answers to virtually every question and problem
- A Produce Purchase Guide
- An extensive glossary that identifies everything from ingredients to canning equipment to instructions



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COMPLETE BOOK OF HOME PRESERVING Robert ROSE

