



NEW AND
UPDATED



Home 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

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.

\$29.95 CAN



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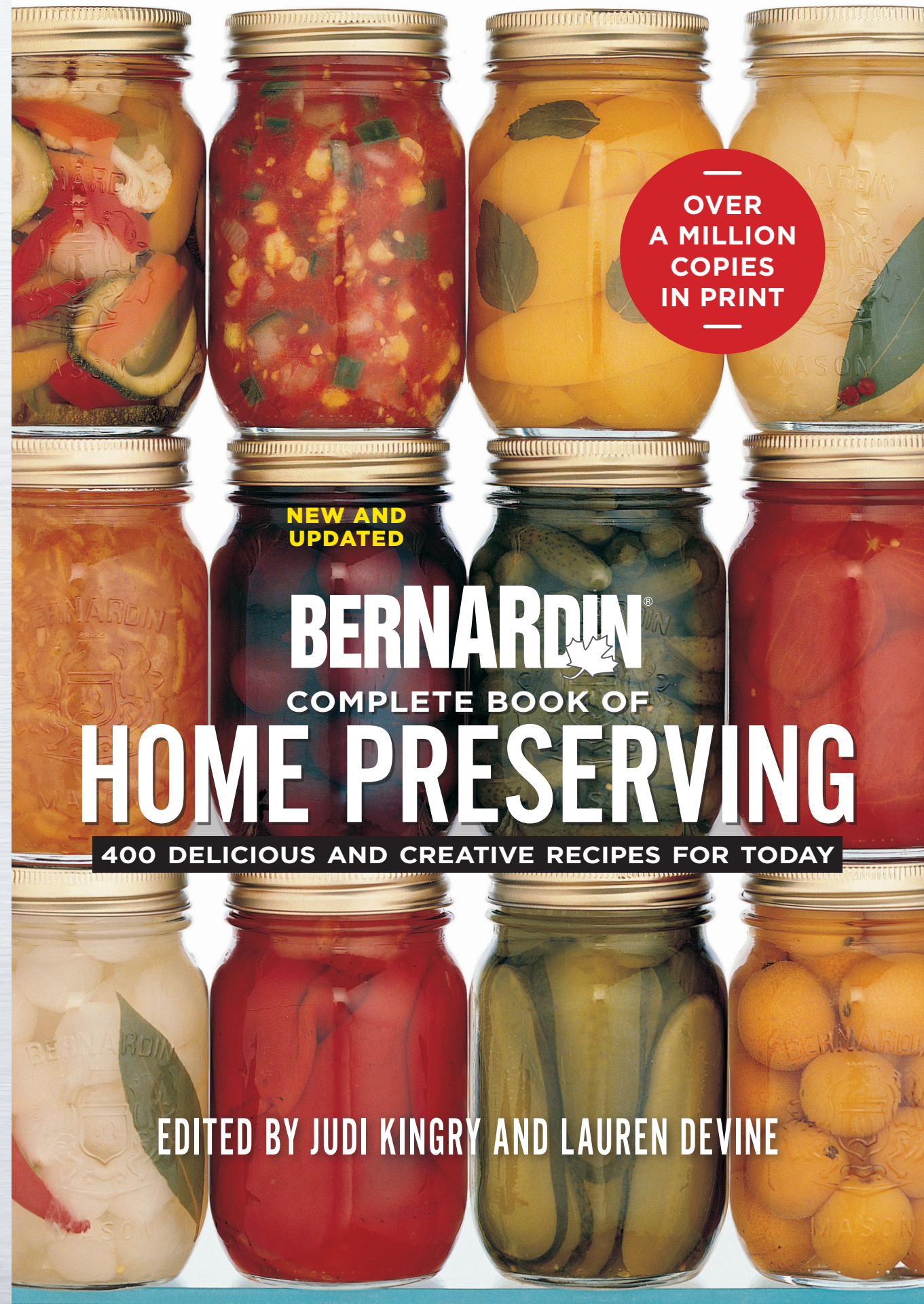
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COMPLETE
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OVER
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400 DELICIOUS AND CREATIVE RECIPES FOR TODAY

EDITED BY JUDI KINGRY AND LAUREN DEVINE