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Jam It, Pickle It, Cure It: And Other Cooking Projects



Synopsis

Do you relish the joys of hot toast spread with your own homemade butter and jam? Love to dazzle your friends with jars and tins of choice goodiesâall created by you? The kitchen is a paradise for crafty cooks, and whether youâre a newcomer to the realm of amateur artisanal edibles or a seasoned food crafter on the prowl for your next batch of appetizing challenges, *Jam It, Pickle It, Cure It* has recipes galore for you (75, to be exact). Projects range from perfect pantry staples (Butter, Crackers, Pasta) to festive giftables (Toasted Walnut Brandy, Lemon Curd, Peanut Butter Cups); some give quick gratification (Mayonnaise, Rumkirschen, Potato Chips), while others reward patience (Gravlax, Ricotta Salata, Kimchee). Practical prep-ahead and storage instructions accompany each recipe, several give variations (like Caramelized Onion and Thyme Butterâyum), and most share ideas on how to use it, serve it, and give it away. Complete with color photographs and the accumulated wisdom of author Karen Solomonâs years of food crafting, *Jam It, Pickle It, Cure It* is your one-stop resource for turning your culinary inspiration into a pantry full of hand-labeled, better-than-store-bought creations. From the Hardcover edition.

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Customer Reviews

I did realize when I bought this book that there were only 75 recipes, but I don't think I really took in exactly how slight that was going to make the book overall. Jam it? There are only 4 recipes. Pickle it? There are 6 (and that's if you count the one where you stuff already-cured olives). Cure it? About 2, depending on how strict you want to be with the definition of "cure." Despite my disappointment with the scope of the book, how perishable some of the items are, and the inclusion of some basics like mayonnaise and tomato sauce that I must already have in a dozen cookbooks, there are individual recipes I am eager to try (and that is the other reason you really should find a copy of this book someplace and flip through it, even if you decide to purchase it from -- there may be a recipe in the book that would sound so spectacular to you that it completely justifies the cost). In the hot weather right now, I think I'll probably try some of the popsicle recipes first, which look original and tasty.

I love that author Karen Solomon considers her new cookbook, Jam it, Pickle it, Cure it, to be a handbook for kitchen food crafting. I often lament the fact that I'm not crafty in the traditional sense. Knitting gives me anxiety, painting makes me angry, and God forbid I try to sew anything, but I certainly know how to use my KitchenAid mixer and with this book as a guide I may yet find my very own alternative craft niche in the world. While paging through the cozily styled recipes in this book I found myself hard pressed to find a project that I didn't want to try. Homemade Apple Butter - bring it on! Pickled Green Beans - when does the farmer's market open?! And if I have two weeks to spare I can even make my own bacon. Perhaps the item I'm most excited to try my hand at is Strawberry Jam. I'm honestly not sure if I can contain my excitement until June when the strawberries will be at their peak of juiciness in New England. All of the recipes have thorough and thoughtful instructions. This cookbook will absolutely not disappoint and would make a wonderful gift.

How can you not love a cookbook that includes recipes for bacon ("the king of all fried meats"), kimchee (the "pungent Korean condiment" that "makes every dish taste better"), Limoncello (the predecessor of the Lemon Drop and its dirty cousin, the Sledgehammer), and smoked trout ("one of the easiest and fastest to smoke at home"). I've never before had a cookbook that compelled me to try EVERY RECIPE. The instructions are clear and clearly well tested, the dishes are invariably enticing, and the photographs had me running to the grocery store to buy some required ingredients. Plus, the author tells you how to store each creation, which is extremely useful. I'm

looking forward to trying each recipe--from things I've always taken for granted (butter, mustard, mayonnaise) to marshmallows, pickled green beans, and peanut butter cups (the photo on the back of the book is dreamy).

There are some interesting recipes in here, but the title and cover blurb are rather misleading, in my opinion. I was expecting recipes that were actually intended for longer storage, instead many of the recipes only keep an average of a week. There are canning recipes and instructions, but the Ball Bible is a much better resource for canning. I was most interested in the "cure it" aspect of the book. It promised recipes for bacon, salt fish, smoked meats, etc. Those recipes are in there, yes. But they are not actually "cured" meats. They are cooked meats that will stay viable as long as most cooked meats will: a few days to a week. If you, like me, are looking for ways to preserve a harvest/hunt in a manner that doesn't require a freezer or fridge, skip this book and look elsewhere. This is for people playing at preserving, not the real thing.

I am an avid collector and user of hundreds of cookbooks. I already make jam and such things, but this book filled a void in my collection. Having a few recipes on pickling, canning, etc. certainly inspires your own variations. One critical element that this book includes that most of my others do not - what to do with all of your little homemade condiments and fresh cheese. I can certainly come up with my own ideas, but it's refreshing to find an author that includes items from the book in the other recipes within the book. You can take as many steps as you like and use the finished product or morph it into something even bigger. I also never thought of making my own butter with the added bonus of buttermilk, which doesn't exist in my part of the world. Kudos to Karen Solomon!

Received this fun book as a Christmas gift and couldn't wait to try all the delicious recipes. So far, we've experimented with sesame, poppy seed, and onion crackers, fried potato chips, beef jerky, chive and black pepper yogurt cheese, apple fruit leather, graham crackers, and senior mints, all of which turned out fabulously and far better than imagined. Can't wait to try more! Recipes were clear and precise and easy enough for beginners. Perfect food projects for a rainy (or snowy) day, and very rewarding indeed. We highly recommend!

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