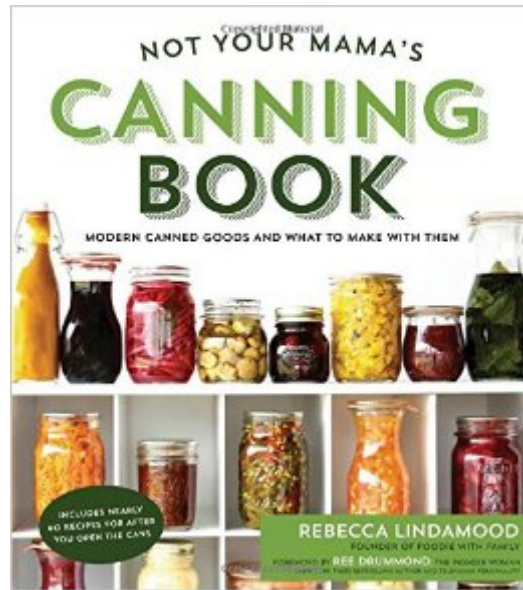


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Not Your Mama's Canning Book: Modern Canned Goods And What To Make With Them



Synopsis

Are you interested in learning how to can food or to try new recipes for canning food? Do you enjoy both savory and sweet canned goods? Rebecca Lindamood has the recipes for you! Rebecca will not only teach you how to can food with basic recipes, but she will provide alternative versions to take your canned food flavors up a notch. She will also provide recipes that highlight these unique flavor combinations so you can make use out of every canned good! From jams, jellies and preserves to pickles and relishes to drunken fruit and pressure canning, this book has something for everyone. Some recipes will require the use of pressure canners, but not all. Make your mama proud but don't tell her you can can better than her!

Book Information

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Customer Reviews

I have been waiting for this book to land on my front step. Full disclosure: I am a Foodie With Family FanGirl. If there was a t-shirt, I would own it and wear it straight from the dryer every time. So yes, I expected that I would enjoy Rebecca's cookbook. But seriously, y'all, I had no idea about how much I would love Not Your Mama's Canning Book. Pro tip: when you add it to your cart, choose napkins or paper towels as an add-on item so that you can daintily dab away the drool that is inevitably and spontaneously going to erupt from your face. I know, pictures of food in jars, how good can that really be, Pamela? BLESS YOUR HEART. Cranberry ketchup. Candied jalapeños. Vanilla fig jam. Korean barbeque sauce. Stuff with booze for extra beauty. Hand on the Bible, I haven't swooned this hard for a cookbook since Yotam Ottolenghi's "Jerusalem". Here's the reason that this book is the canning book you buy this year: Not only are there enormously delicious recipes (Bourbon Brown Sugar Peaches, I'm looking at you), the second half of the book is recipes that use up the things

you've canned. I was raised a Ball Canning Girl, but what's the point of making your fancy schmancy homemade whatever's if you don't use them? It's a lot of time and effort wasted to have a cupboard full of pretty but useless jars. There is not one useless canning recipe in this book. Each canning recipe is a major ingredient in a soup, salad, entree, or dessert. This cookbook gives your canning hobby a legit end game. You not only get to experience the sweaty joy that is canning, but you are given extremely desirable ways to eat what you've canned.

Beautiful photography, guaranteed fool-proof recipes, and one of the best and simplest introductions to canning I've seen - not a surprise from a natural-born mentor and writer like Rebecca. This book is more than I even expected; it's a canning guide with canning recipes, yes (and delicious, unique ones to boot!), but also a delightful collection of recipes in which to USE your canned goodies. Appetizers, snacks, beverages, main dishes, breakfasts, sandwiches. I've currently got my eye on the Smoky Roasted Salsa so I can turn around and use it in the loaded black bean chili, smoky roasted salsa pulled pork, and tortilla soup recipes. Oh yeah. After that, the Whole Grain Dijon Mustard and Canned Chipotles in Adobo Sauce might have to get made for back stock. Then maybe the Instant Hummus-In-A Jar to give away as gifts. And the Pizza Sauce and the Blackberry Lemon Thyme syrup and and and...Pro tip: do yourself a favor and make the Candied Jalapeños ASAP. Not only are they a great introduction to the whole canning process, but they are the BEST condiment/topping/eatthemplainwithaspoon item you can imagine. You're welcome.

I love that this book is super user friendly- no need to be a seasoned "chef" in the kitchen! Rebecca lays out the how to in a very easy to understand manner and her ideas for how to incorporate various canned items into recipes is the best! I personally enjoy the "instant hummus in a jar" and "lightning fast party hummus" recipe (also shared on her blog Foodie with Family- yeah, definitely check that out too, tons of ideas and how to's there as well!) so excited to enter the world of canning and upping my recipe game! Great photography of the items as well, the pictures will certainly work your salivary glands!

Where do I even begin with a review for this book? Let's start with FIVE stars. Every chapter, every helpful tip, every single recipe is worthy of five stars. I've been hesitant to can anything on my own for years and this book has simplified the entire process. I can hardly wait to have an entire pantry filled with waiting jars of my favorites. I've already tried the Vanilla Fig Jam, Korean BBQ Sauce (OH MY HECK - buy the book, just for this recipe!!!), Korean Flank Steak Wraps, Ginger

Pickled Carrots, Bourbon Brown Sugar Peaches (swoon!), and last but not at all least, the Candied Jalapeños are going to blow your mind! My whole family goes nuts over those jalapeños and I already know I'll have to keep a jar of them in the fridge now at all times. Even if you have no intention of "canning" anything, the recipes in this cookbook are easy to follow and you can simply keep the food in your refrigerator until it disappears. (and rest assured, everything will disappear fast!) I have already ordered copies of this book for Christmas gifts.

I've been canning for about 4 years and this is only my second canning book. I was intrigued by some of the reviews I saw so I bought the Kindle edition. I'm not disappointed. I've made the Bourbon Peaches, Candied Jalapenos, and the Asian Sweet Chile Sauce. All are now sitting in the pantry to become gifts at Christmas.

If you can or wish to do so, THIS is the book you need for inspiration and instruction! Rebecca's writing is witty and the recipes are stunning. The book includes additional recipes featuring the fruits (or vegetables) of your labor. You could can Brown Sugar Bourbon Peaches in July, and enjoy a Drunken Peach Milkshake in August! You could preserve Whole Grain Dijon Mustard, then open a jar for Chicken Apple Sausage with Roasted Vegetables and Pierogies. There's a recipe for Smoky Roasted Salsa to later be used in sandwiches, tacos, chili, soups and there are recipes for each of those in the book as well. This cookbook is the bomb | and yes, there's a recipe for Herb Bombs, too!

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