



Homemade Living: Canning & Preserving with Ashley English: All You Need to Know to Make Jams, Jellies, Pickles, Chutneys & More

Ashley English

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Yes, you CAN! More and more people have discovered what grandma always knew: canning and preserving supplies you with wholesome, tasty treats year round. And this *Homemade Living* guide provides all the practical, hold-your-hand basics along with plenty of step-by-step photos.

Learn about the necessary tools of the trade, crucial safety tips, and hot water bath processing and pressure canning. Discover the all-important science of salt and sugar, and how to select the best possible ingredients, favoring seasonal, organic, and local options. Three topic-specific primers cover pickles, relishes and chutneys; jams, jellies, butters and curds; and whole fruits and veggies—and each offers at least two “Canning Classic” recipes with variation ideas.

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