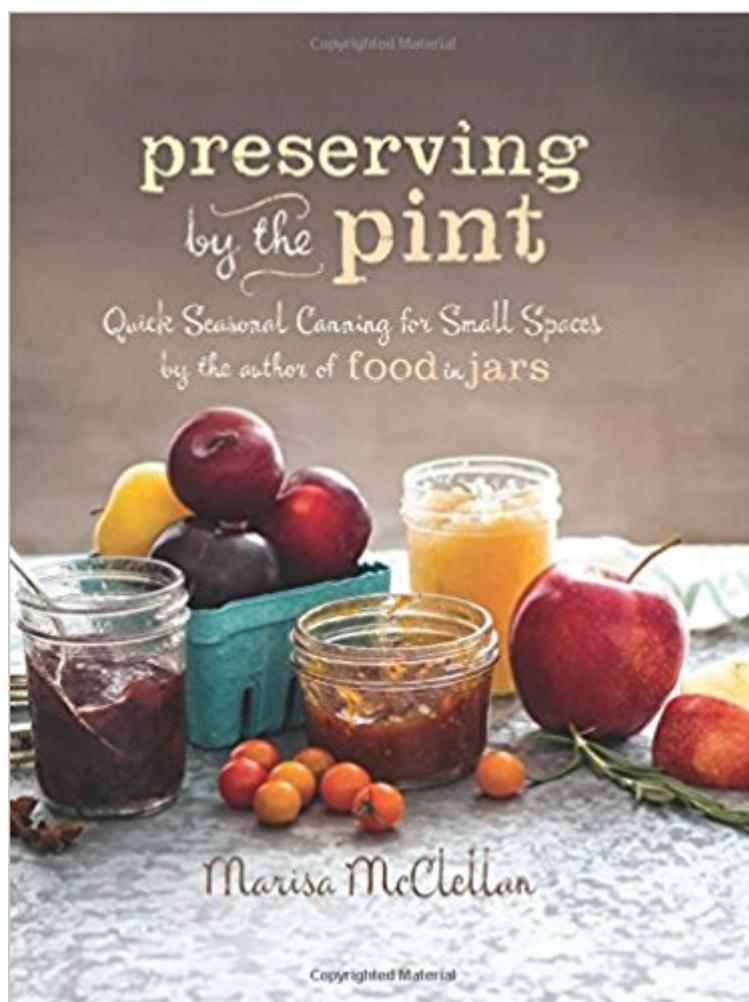


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Preserving By The Pint: Quick Seasonal Canning For Small Spaces From The Author Of Food In Jars



Synopsis

Seasonal Canning in Small Bites Marisa McClellan was an adult in a high-rise in Philadelphia when she rediscovered canning, and found herself under the preserving spell. She grew accustomed to working in large batches since most vintage • recipes are written to feed a large family, or to use up a farm-size crop, but increasingly, found that smaller batches suited her life better. Working with a quart, a pound, a pint, or a bunch of produce, not a bushel, allows for dabbling in preserving without committing a whole shelf to storing a single type of jam. Preserving by the Pint is meant to be a guide for saving smaller batches from farmerâ™s markets and produce stands; preserving tricks for stopping time in a jar. McClellanâ™s recipes offer tastes of unusual preserves like Blueberry Maple Jam, Mustardy Rhubarb Chutney, Sorrel Pesto, and Zucchini Bread and Butter Pickles. Organized seasonally, these pestos, sauces, mustardas, chutneys, butters, jams, jellies, and pickles are speedy, too: some take under an hour, leaving you more time to plan your next batch.

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Customer Reviews

As an experienced canner I have become skeptical, if not outright alarmed by a number of the recent books on canning that dismiss safety precautions as something unnecessary and old fashioned, when in fact they represent modern methods established to eliminate potential dangers - an improvement of methods that our great great grandmothers used. No point wasting time and money or possibly putting our friends and loved ones at risk. If just starting out or in doubt, check with your county extension service which usually provides safety information and canning

information/recipes at no cost designed for the part of the country in which you reside. Being safe does not have to be complicated and this book is a perfect example of clear, straightforward instructions that incorporate proper safety methods. I would add that before use jars first be washed, either in the dishwasher or by hand, as an initial step although sitting in hot water would probably take care of most issues. Instructions on how to properly preserve food are a necessity and, in this book, done as painlessly as possible, but the fun part are the recipes, and this is where the book truly shines. The author has taken some usual canning recipes and re-invented them. If you look at enough canning books you see many of the same recipes presented almost in identical form over and over again. Corn relish recipe, dilly beans and peach jam are just a few and granted are a good starting point, but now I want more complex flavors than those I was satisfied with when I began canning. This book is the perfect example of why I keep searching out new recipes -- the author has created interesting combinations like Salted Brown Sugar Peach Jam, Pear Jam with Chocolate and even Pickled Nectarine slices.

I am new to canning and have acquired about 8 or so books of recipes and such already. This was my latest acquisition. I just made Raspberry Habanero Jam using up some our last summer's bounty of frozen berries. My son had habaneros from his garden we also froze whole. The recipe makes 2 half-pint jars from 1 1/2 lbs of berries and one habanero to infuse the berries while heating. It was to be left in there the whole time but I took it out after 5 mins to my taste. The recipe was very easy and sealed right away. I didn't think I would like to make any jam/jelly that didn't use purchased pectin, bc some recipes I have seen w/o pectin were too time-consuming, using cut up green apples, seeds, etc., as a natural pectin source. I have too many other food projects taking up my time to do that. Marisa's jam recipes ALL exclude pectin too, but with no need to mess around with apples. This recipe used sugar (1 1/2 cups) and a bit of lemon juice, that's it. It worked up in the pan in 15 mins, simple occasional stirring. This week I made a 'spicy mango salsa' using about 3 small diced Ataulfo mangos, a small diced red pepper, cider vinegar, brown sugar, shallot, etc...it all goes into the pot at once. Simmer 5 mins or so to reduce liquid. It makes 3 half-pint jars. I will be serving that with a pork tenderloin soon! I just yesterday made Carrot Relish (the Easter Bunny is coming soon), and that made 3 half-pint jars. Uses shredded carrots, red pepper, onion, vinegar, sugar, some spices, etc...easy. Add solids to the liquids, simmer a few minutes. Done. Made Corn & Tomato Relish and today making Red roasted peppers. Then there are many savory dishes using cauliflower, zucchini, asparagus, even pickled mushrooms, and too many more to mention.

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