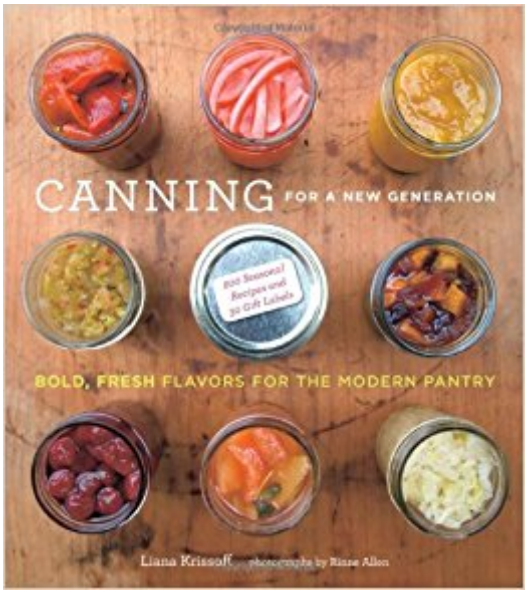
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Canning For A New Generation: Bold, Fresh Flavors For The Modern Pantry



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Synopsis

NOW AVAILABLE FROM ABRAMS: Canning for a New Generation: Updated and Expanded Edition (ISBN: 978-1-61769-185-0) Ã¢â ¬Å“When I was growing up, canning was for old folks and cranks and separatists,Ã¢â ¬Â• writes Liana Krissoff in her introduction to Canning for a New Generation. But not anymore. With soaring food prices and the increasing popularity of all things domestic and DIY, thereÃ¢â ¬â„¢s never been a better time to revisit the centuries-old techniques of preserving food at home.This hip, modern handbook is filled with fresh and new ways to preserve natureÃ¢â ¬â„¢s bounty throughout the year. Organized by season and illustrated with beautiful photographs, it offers detailed instructions and recipes for making more than 150 canned, pickled, dried, and frozen foods, as well as 50 inventive recipes for dishes using these foods. Basic information on canning techniques and lively sidebars round out this refreshing take on a classic cooking tradition. Praise for Canning For a New Generation: "A seasonal guide to putting up produce, with innovative recipes that incorporate the fruits (and vegetables) of your labor."Ã Â -The New York Times Ã Â

Book Information

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Customer Reviews

Liana Krissoff is the author of five cookbooks, including AbramsÃ¢â ¬â„¢ Whole Grains for a New Generation and Secrets of Slow Cooking: Creating Extraordinary Food with Your Slow Cooker. She worked in the editorial departments of Rizzoli and HarperCollins and has been a freelance recipe tester, editor, and writer for over a decade. Happily transplanted from a tiny apartment in Manhattan, she now lives with her husband and their daughter in Morgantown, West Virginia.

Well, having been canning for several years now, I opened up this book and was instantly hooked. There are so many delicious recipes I'm not sure where to begin. But more importantly, I'm so very glad that the author uses minimal amounts of sugar for preserves, and like myself, is more concerned about the fruit tasting like real fruit than adding copious amounts of sugar to ensure a certain gel consistency. Also, she relies on granny smith apples and peels for almost all of her jam/jelly recipes, as well as in others. I can't wait to start trying several of these recipes, and have a made a list for my next visit to the farmers market! yummy! UPDATE: I've made the 'classic peach jam', 'peach and cilantro salsa', and the 'nectarine jam with vanilla bean'. These were all great, but the nectarines with the vanilla bean was magnificent! My husband couldn't stay out of the kitchen while I was cooking it up, and he normally isn't into jams. After several 'tastings' I finally managed to get it into jars. we'll see how long this lasts at our house!

I don't have the space in my apartment to purchase a pressure cooker canning machine so I was thrilled to find a book with excellent water bath recipes. I'm waiting for a few additional crops to grow in my little garden so I can enjoy some of the easy to read and delicious looking recipes. Easy ingredients, nice pairing ideas, and the recipes sound great. Very excited to use.

What a beautiful, unique book! So many good tips--the easy jelly straining method is definitely easier than Grandma's messy jelly drip bags! There are mouth-watering recipes for unusual entrees using the preserved products. The evocative photographs blend with the text to make this a book to curl up with. Salsa verde is so simple; and the plum cardamom jam is to die for. With flavors like these, my pantry will never be the same again.

This book is priceless to me. I have spent the last few years canning everything I can and this book has produced amazing results. I find that the jam and jelly recipes in many of the traditional canning books are far too sweet for my almost non-existent sweet tooth. These are perfect - the flavors of the fruit shine through without being overtaken by a sickening amount of sugar. I've had raving reviews for the Chamomile Scented Strawberry Syrup, Strawberry Preserves and especially the Cardamom Plum Jam. The Canned Bruschetta is wonderful and I've even used it for sauce on flat bread pizza on the grill in the summer. Mint Jelly, Tomato Basil Jam - I haven't found a dud yet and keep looking for excuses to try more recipes. I am always looking for recipes that are more flavorful than the traditional ones and this is the best book I have found to date.

I love this cookbook! It had delicious ideas for so many different fruits and vegetables. I will be trying new things from this cookbook all year!The recipes are organized by season, and split up between fruits and vegetables. The author also gives ideas of how to use the canned goods with recipes (these recipes usually involve meat, so I haven't tried too many of them). She has some great suggestions for using the jellies/jams for more than just covering toast. In addition to the jam/jelly/marmalade and pickled recipes, there are also recipes for things like frozen yogurt, juices, pie filling, cocktails, and more. The batches are small - usually only a couple pint jars for jelly recipes or a couple quarts for pickled things - which is exactly what I am looking for.This book has a wide variety of recipes for jams, jellies, and marmalades - from fruits to vegetables to things like champagne and tea. The author has created interesting combinations (tomato and basil jam with sherry vinegar and strawberry jam with thai basil, for example), and there is a recipe for just about any fruit that you can imagine (Pineapple? check. Mango? check.). I can't wait to try more recipes, and have to limit myself from making too many at once! She uses apples to make her pectin, but not all of the jelly recipes require this - so if you think it is too much work, there are many other things to try. The recipes call for just the right amount of sugar - enough to enhance the flavor but not overpower the flavor of the fruit. The pickling recipes have a great vinegar/sugar ratio, so the result is not too sour. Most of the recipes have suggestions for variations or experimentation, which I love - I tend to look at canning recipes as guides (flavor wise).My only complaint about this cookbook is that her recommendation for time adjustments for altitude may be off. Colorado State University's Extension's recommendation are the same as this book; however, Ball recommends a much longer time. You decide what is best for you!This book is perfect for those who want to try some adventurous recipes! If you are looking for basic how-to and regular recipes, this may not be the book for you.

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