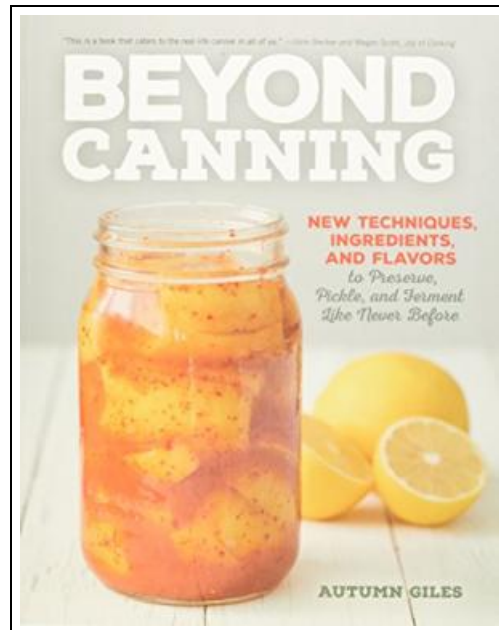


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(Saul Mertz)

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Voyageur Press Inc, United States, 2016. Paperback. Condition: New. Language: English . Brand New Book. This is a book that caters to the real-life canner in all of us. - John Becker and Megan Scott, Joy of Cooking editorial team If you're looking for Hot Sour Cherry preserves, Old Bay Pickled Cauliflower, or Gochugaru Preserved Lemons, you've come to the right place! In *Beyond Canning*, Autumn Giles has packed the pages with creative preserved foods and preserving techniques. You'll use herb-infused vinegar to make a shrub, explore the science of maceration for the sake of better preserves, step up to the air-locked mason jar for worry-free ferments, master simple ratios for inventing your own small-batch creations, and much more. The 70 recipes feature flavors and textures that are equally inventive: Rangpur Lime Marmalade, Lavender Apple Butter, Raspberry-Rhubarb Sauce, Quick Peach-Bourbon Jam, Hibiscus Lime Jelly, Kombu Dashi Pickled Shitake Mushrooms, Curried Orange Pickle, Maple-Plum Mostarda, Pickled Figs with Port Black Pepper, Raspberry Burnt Honey Gastrique, Fermented Jalapeno Slices, Lemony Sprouts Kraut-Chi, and Radicchio Sunchoke Kraut with Thyme are all inside.

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