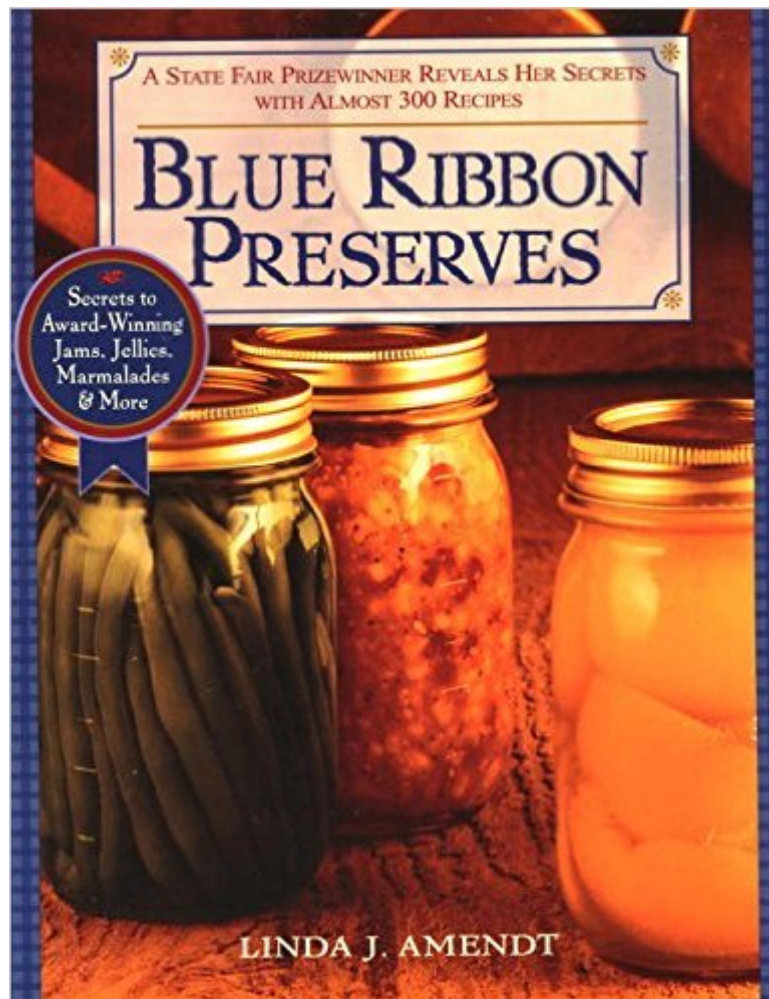


The book was found

Blue Ribbon Preserves: Secrets To Award-Winning Jams, Jellies, Marmalades And More



Synopsis

Blue Ribbon Preserves features the award-winning recipes, canning tips, and methods for making preserves that have made Linda J. Amendt one of the top prize-winning cooks in the nation. This handy and helpful volume explains how to make the finest jams, jellies, marmalades, preserves, conserves, butters, curds, fruit, vegetables, juices, sauces, pickles, vinegars, syrups, and specialty preserves. Plus, it has a complete canning guide with the latest methods and safety precautions.

Book Information

Paperback: 384 pages

Publisher: HP Books; 1st Edition, 3rd Printing edition (July 1, 2001)

Language: English

ISBN-10: 1557883610

ISBN-13: 978-1557883612

Product Dimensions: 7.6 x 1 x 9.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (111 customer reviews)

Best Sellers Rank: #75,471 in Books (See Top 100 in Books) #16 inÂ Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #101 inÂ Books > Cookbooks, Food & Wine > Canning & Preserving #134 inÂ Books > Reference > Encyclopedias & Subject Guides > Cooking

Customer Reviews

This book is wonderful! The recipes are outstanding and the selection is impressive -- from jams and jellies to ice cream toppings and pie fillings, and everything inbetween. The text at the beginning of each recipe chapter and the separate chapters on tools and ingredients are very interesting and informative. I appreciate the author's attention to detail and her emphasis on using proper canning techniques so that the food you prepare for your home table will be both delicious and safe to serve. I have made dozens and dozens of recipes from this book and they have all turned out great -- outstanding flavor with beautiful color and perfect texture. The Salsa Jam, Banberry Jam, Cherry Marmalade, Peach-Pineapple Preserves, Jalapeno Jelly, Strawberry-Raspberry Jelly, Asian Marinade, Basil Marinara Sauce, Pineapple Upside-Down Ice Cream Topping, and many more have become family favorites. I never had much luck with jams made using the long-cook method, or homemade pectin. They took forever to make, it was nearly impossible to figure out when they were done, and they just never worked right. My jams ended up

being either thin and watery or overcooked and hard as rubber. So, I really appreciate the wide variety of traditional and exotic soft spread recipes the author offers that use packaged pectin. Now, my jams turn out perfect every time and they are very quick to prepare. For people who still prefer to make spreads using the long-cook method, there are several chapters in this book filled with many other wonderful recipes that make it well worth the purchase. There are recipes for butters, curds, fruit, juices, vegetables, pickles, sauces, vinegars, syrups, liqueurs, pie fillings and ice cream toppings.

[Download to continue reading...](#)

Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More Blue Ribbon Preserves ~ Secrets to Award-Winning Jams, Jellies, Marmalades & More The Joy of Jams, Jellies, and Other Sweet Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits The Complete Photo Guide to Ribbon Crafts: *All You Need to Know to Craft with Ribbon *The Essential Reference for Novice and Expert Ribbon Crafters ... Instructions for Over 100 Projects The Boys Who Challenged Hitler: Knud Pedersen and the Churchill Club (Bccb Blue Ribbon Nonfiction Book Award (Awards)) Strange Mr. Satie (Bccb Blue Ribbon Nonfiction Book Award (Awards)) John Lennon: All I Want is the Truth (Bccb Blue Ribbon Nonfiction Book Award (Awards)) September 11, 2001: Attack on New York City (Bccb Blue Ribbon Nonfiction Book Award (Awards)) Remember: The Journey to School Integration (Bccb Blue Ribbon Nonfiction Book Award (Awards)) Offray, the Splendor of Ribbon: More Than 50 Glorious Ribbon Craft Projects The Only Guide to a Winning Investment Strategy You'll Ever Need: The Way Smart Money Preserves Wealth Today The Artful Ribbon: Ribbon Flowers Another Jar of Tiny Stars: Poems by More NCTE Award-Winning Poets Naturally Sweet Food in Jars: 100 Preserves Made with Coconut, Maple, Honey, and More Southern Country Cooking from the Loveless Cafe: Fried Chicken, Hams, and Jams from Nashville's Favorite Cafe Steampunk Tea Party: Cakes & Toffees to Jams & Teas - 30 Neo-Victorian Steampunk Recipes from Far-Flung Galaxies, Underwater Worlds & Airborne Excursions Great Meat: Classic Techniques and Award-Winning Recipes for Selecting, Cutting, and Cooking Beef, Lamb, Pork, Poultry, and Game The Splendid Table's How to Eat Supper: Recipes, Stories, and Opinions from Public Radio's Award-Winning Food Show Award-Winning Quilts 2015 Calendar: Featuring Quilts from the International Quilt Association Award Winning Quilts 2014 Calendar: Featuring Quilts from the International Quilt Association

[Dmca](#)