

# Home Canning And Preserving Recipes For Beginners Vol And Home Canning And



Are you ready to embark on a delicious journey of preserving your favorite foods at home? Home canning and preserving have been gaining popularity in recent years as people look for ways to enjoy their favorite seasonal produce all year round. In this beginner's guide, we will explore the art of home canning and share some tasty recipes to get you started.

## **The Basics of Home Canning**

Home canning is the process of preserving food in airtight containers to prevent spoilage. Through this method, you can safely store and enjoy your favorite fruits,

vegetables, jams, pickles, and more. The key to successful home canning lies in following proper techniques and ensuring you have the necessary equipment.



## Home Canning and Preserving Recipes for Beginners 2 books in 1 Book Set: Home Canning and Preserving Recipes for Beginners (Vol. 1) and Home Canning and Preserving Recipes for Beginners (Vol. 2) by Louise Davidson (Kindle Edition)

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Enhanced typesetting	: Enabled
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Before you begin, make sure you have the essential equipment, including mason jars, lids, a canner, jar lifter, funnel, and a reliable recipe source. Additionally, ensure that your ingredients are fresh and of good quality. Now, let's dive into some beginner-friendly home canning and preserving recipes.

### 1. Strawberry Jam



Strawberry jam is a classic favorite that you can easily make at home. Gather fresh strawberries, sugar, and lemon juice. Follow a simple recipe to cook and preserve the jam, and enjoy the delightful taste of summer even during the winter months.

## **2. Dill Pickles**





If you're a fan of pickles, why not try making your own at home? Dill pickles are incredibly easy to make and can be customized to your preference. All you need are cucumbers, fresh dill, garlic cloves, vinegar, water, salt, and pickling spices. After preparing and canning, you'll have a jar full of crispy and flavorful pickles.

### **3. Tomato Sauce**



Have an abundance of ripe tomatoes? Turn them into a delicious homemade tomato sauce that can be stored for future use. Gather your tomatoes, garlic, onions, herbs, and spices. Simmer the ingredients together to create a flavorful sauce that can be used in pasta dishes, pizzas, and more.

#### **4. Peach Preserves**



Peach preserves are a delightful way to preserve the sweet and juicy flavors of ripe peaches. With just a few ingredients like peaches, sugar, and lemon juice, you can make your own batch of delectable peach preserves. Spread it on toast, biscuits, or use it as a filling for cakes and pastries.

## **5. Applesauce**



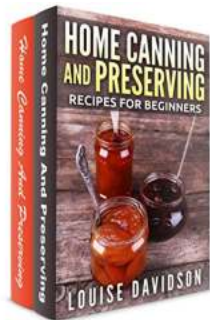


Applesauce is not only a delicious snack but also a versatile ingredient in various recipes. With apples, sugar, cinnamon, and a touch of lemon juice, you can make a batch of homemade applesauce that will impress your taste buds. Enjoy it on its own or use it as a substitute for oil in baking.

Home canning and preserving allow you to savor the flavors of your favorite foods all year long. With these beginner-friendly recipes, you can dive into the

incredible world of home canning and start preserving the fruits and vegetables in your pantry.

Remember to always follow proper canning procedures and ensure your equipment is clean and in good condition. Experiment with different recipes and enjoy the satisfaction of opening a jar of homemade goodness whenever you desire.



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**Get 2 books for the price of 1! Home Canning and Preserving Food Has Never Been So Easy!**

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**Home canning and preserving has never been easier with the step-by-step method presented in this 2 book in 1 book set and includes 115 quick and easy home canning recipes for beginners**



Home canning and preserving is safe, natural, and can easily be done at home to stock in your pantry with delicious canned food for months or even years to come.

Knowing what ingredients are in the food you eat, avoiding harsh preservation chemicals used to preserve food by manufacturers, having a reserve a ready to eat food in your pantry and saving money are just a few of the benefits of home canning and preserving.

**You may be looking for good recipes to try, or maybe just looking for info about how to start canning and preserving foods in your own home. This book will help you with both these queries and more!**

Inside each book find:

- A brief history of canning and preserving foods.
- Benefits of canning and preserving foods at home.
- Methods, techniques, safety measures, and tools for canning and preserving foods.
- Step-by-step method to can at home with a water bath.
- Step-by-step method to can at home with a pressure canner.
- When it is appropriate to use one or the other method depending on the foods being canned or preserved.
- Pitfalls and tips to avoid any spoilage of foods.
- Plenty of delicious recipes to fill your pantry.
- Altitude charts and recipes you can try.

In Volume 1 recipes are divided by methods: Water Bath and Pressure Canning.

In volume 2, recipes are divided into food categories including fruits, vegetables, salsa, chutney, pickles, pickled vegetables, relishes, sauces, jams and jellies, and

soups, stews and chilis. There are 115 recipes to try like:

- Fruit recipes like Pears, Plums, or Blueberry Pie Filling.
- Vegetables recipes like Whole Tomatoes or Spicy Green Beans.
- Salsa recipes like Black Bean and Corn Salsa.
- Pickles recipes like the Crunchy Dill Pickles.
- Pickled vegetables recipes like the Pickled Cauliflower.
- Relishes like the Pepper Onion Relish.
- Sauces like the Cranberry Ketchup or the Homemade Pizza Sauce
- Jams and jellies like the Brandied Cranberry Orange Marmalade or the blackberry jam.
- Soups and stews like the Beef Stew with Vegetables or the Classic Chicken Soup.
- And much more.

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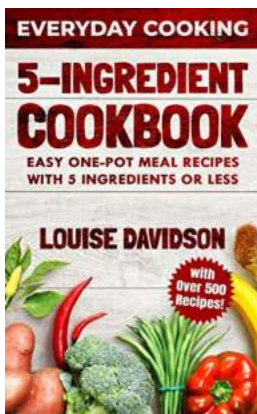
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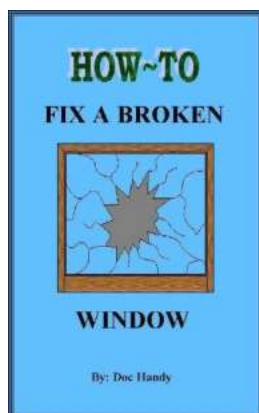
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