



Beyond Canning: New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before (Paperback)

By Autumn Giles

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 Jalepeno Slices, Lemony Sprouts Kraut-Chi, and Radicchio Sunchoke Kraut with Thyme are all inside.



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Reviews

This publication is very gripping and exciting. Better than never, though i am quite late in start reading this one. I am very happy to inform you that here is the finest pdf i actually have read inside my very own daily life and could be he greatest publication for actually.

-- Dayana Aufderhar

Absolutely essential go through publication. It is filled with knowledge and wisdom Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Dr. Sierra Lowe Sr.