

Download Ball Blue Book Of Canning And Preserving Recipes

The 37th edition of Ball Blue Book Guide to Preserving offers 200 pages that will guide you while you learn about preserving. This book provides information about equipment and step-by-step instructions for each preserving method. Also included are over 500 recipes for canning, pickling, dehydrating, freezing food, and much more! Features: Step-by-step instructions for each preserving ...

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People are always asking me for food canning recipes – it's one of the most common questions I get in the fall. Every time someone asks me that question, I tell them about my go-to book of canning recipes (the very same book that taught me to can) – the Ball Blue Book Guide To Preserving by Ball canning.

Often, when a new Blue Book is released, Ball will say that it supersedes previous Blue Books and you should cease using them, but with the release of the 37th edition in 2015, Ball said that the previous Blue Book, the 36th edition in 2013, was still valid.

Many vintage books such as this are becoming increasingly hard-to-come-by and expensive, and it is with this in mind that we are republishing this volume in an affordable, modern edition. It now ...

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The All New Ball Book Of Canning And Preserving: Over 350 of the Best Canned, Jammed, Pickled, and Preserved Recipes [Ball Home Canning Test Kitchen] on . *FREE* shipping on qualifying offers. From the experts at Jarden Home Brands, makers of Ball canning products, comes the first truly comprehensive canning guide created for today's ...

Just add the fresh ingredients and it does the rest in under 30 minutes. Once your jams and jellies are made you can enjoy them right away, freeze them for up to a year or use a simple waterbath canning process to fresh preserve them. For an even sweeter taste, try the Full-Sugar Recipe.

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