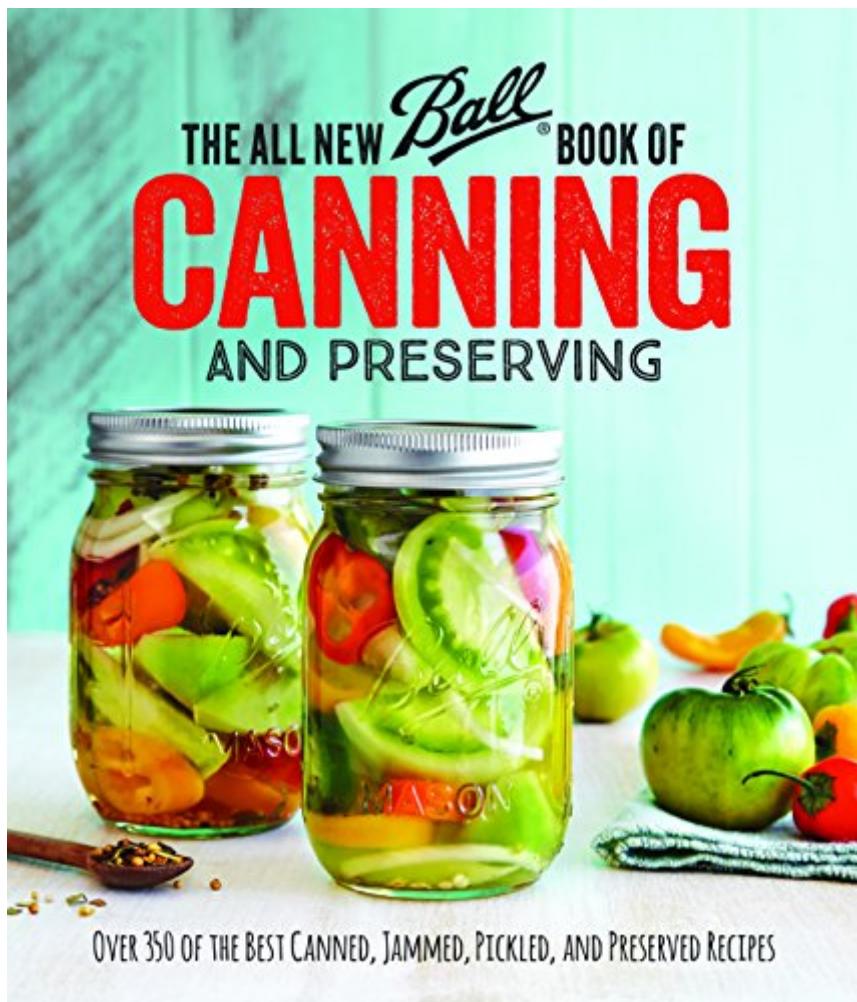


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The All New Ball Book Of Canning And Preserving: Over 200 Of The Best Canned, Jammed, Pickled, And Preserved Recipes



Synopsis

From the experts at Jarden Home Brands, makers of Ball canning products, comes the first truly comprehensive canning guide created for today's home cooks. This modern handbook boasts more than 200 brand new recipes ranging from jams and jellies to jerkies, pickles, salsas, and more. Organized by technique, The All New Ball Book of Canning and Preserving covers water bath and pressure canning, pickling, fermenting, freezing, dehydrating, and smoking. Straightforward instructions and step-by-step photos ensure success for beginners, while practiced home canners will find more advanced methods and inspiring ingredient twists. Tested for quality and safety, recipes range from much-loved classics—Tart Lemon Jelly, Tomato-herb Jam, Ploughman's Pickles—to fresh flavors such as Asian Pear Kimchi, Smoked Maple-Juniper Bacon, and homemade Kombucha. Make the most of your preserves with delicious dishes including Crab Cakes garnished with Eastern Shore Corn Relish and traditional Strawberry-Rhubarb Hand Pies. Special sidebars highlight seasonal fruits and vegetables, while handy charts cover processing times, temperatures, and recipe formulas for fast preparation. Lushly illustrated with color photographs, The All New Ball Book of Canning and Preserving is a classic in the making for a new generation of home cooks.

Book Information

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Customer Reviews

There are now three books in the Ball line-up for home canners. I would say that the following order reflects the hierarchy. 1. Ball Blue Book; 2. Ball Complete; 3. All New Ball Book of Canning (this one). 1. If you are a beginner canner, and don't have (1) yet, you need to get it. It has all the basics in a succinct fashion. And because it's the smallest book, it's the easiest to flip through to find quick reference information on canning beans and other veg perfectly. As of time of writing this review in June 2016 the most current one is: Ball Blue Book, 37th edition, 2014. (Note: there's no metric in this edition, only American volume measurements. If you want metric and weights, you need to search for the UK edition of this book, titled "Ball Blue Book® Guide - Metric Edition.") Ball Blue Book Guide To Preserving, 37Th Edition 2. As you grow in canning you will want to expand your repertoire. Then you will want to add the Ball Complete. It recaps a lot of what is in the Blue Book, and adds a lot more onto it. No photos, though, just a good old-style recipe book. Measurements are given in American and metric. The most current one, as of time of writing this review in June 2016, is: Ball Complete Book of Home Preserving 3.

Although I like the new recipes, this book is not up to Ball's quality standards. I'm a master food preserver through the University of California, so I have a fair amount of expertise (plus, over 25 years of experience in food preserving). There's some errors in describing the science behind food preservation, particularly in the pressure canning and the fermentation chapters. For instance, the environment inside a pressure canner is not a vacuum, but rather a pressurized one. This high-pressure environment allows the contents to reach 240F, which is required to destroy botulism spores. The explanation of salt brine's role in the process of fermentation is ambiguous and confusing. The brine does not 'attract' lactobacillus but rather retards the growth of spoilage bacteria, which allows the lactobacillus to out-compete the harmful bacteria. It is the lactobacillus that creates the acidic environment, not the salt. Also, acidity and anaerobicity are two distinct conditions. The book states that the acidity creates the anaerobic environment, which is simply not true. Some of the recipes contain errors in editing. For example, in at least one salsa recipe (Salsa Roja), garlic is listed as an ingredient, and mentioned in the first step, but never mentioned again. There are several omissions like this. I also have concerns regarding the use of fresh lime juice instead of bottled juice in some recipes. This may result in some cooperative extensions recommending against using this book. If the fresh juice is recommended as a flavoring rather than

an acidifier, this should be noted as such. This is especially confusing because in other places in the book, 5% acidity bottled lemon juice is specifically mentioned.

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