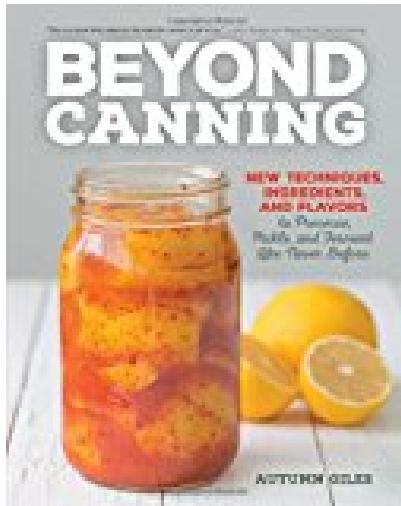


# Beyond Canning New Techniques Ingredients and Flavors to Preserve Pickle and Ferment Like Never Before

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## BOOK DETAILS

- Author : Autumn Giles
- Pages : 192 Pages
- Publisher : Voyageur Press
- Language : English
- ISBN : 0760348650

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## **BOOK SYNOPSIS**

If you already love making strawberry jam and basic tomato sauce, this is the perfect book for the next step in your preserving journey! Featuring techniques and ingredients sure to open your mind, Beyond Canning is an invaluable resource for home preservers and small-scale homesteaders who know the basics but are looking to expand their skill-set and repertoire. A deep dive into multiple methods of home preserving, this book features unexpected flavors, smart techniques, and root-to-stalk recipes to give you practical ways to eat better and reduce waste. You will not want to miss the wide variety of techniques! - Vinegar preserving that goes beyond pickles. - Water bath canning for new tastes and textures. - Do you like kimchi? You'll love recipes to ferment and culture for amazing results and a world of variety.

### **BEYOND CANNING NEW TECHNIQUES INGREDIENTS AND FLAVORS TO PRESERVE PICKLE AND FERMENT LIKE NEVER BEFORE**

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