



DIY Canning and Preserving Box Set: Simple Recipes for Canning and Preserving Fruits, Vegetables and Meats (Fermentation and Canning Recipes)

Madeline Hansen, Jessica Meyer

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DIY Canning and Preserving Box Set (2 in 1)

Book One: DIY Canning: Simple Recipes for Canning and Preserving Fruits, Vegetables and Meats

Canning food is enjoying a modern day resurgence. Many years ago our grandparents canned seasonal produce so that they could enjoy it at all times of the year. These days it is easy to pick stuff up at the supermarket but often it is not ecologically friendly, it may have been flown thousands of miles or intensively farmed to bring it to your plate out of season. Chutneys and preserves are either so high end as to be expensive or so cheap as to be of inferior quality.

This book will show you how to can your own food in your own kitchen and enjoy high quality produce year round for a fraction of the price.

Inside You Will Learn:

- How the process of home canning works;
- What equipment you need to can your own food;
- What foods can be canned;
- How to make delicious jams and jellies;
- How to make your own curds and pie fillings;
- The secret behind scrumptious salsas and curious chutneys;
- How to can and pickle vegetables;
- Tips and tricks for preserving meats and soups;
- And much, much more

Many people think that home canning is complex and time consuming. That could not be further from the truth. Once you know and understand how the process works many of the recipes take less than an hour from start to finish. So download this book today and get started!

Book Two: Easy Way to Can and Preserve: Simple Canning and Preserving Process for Your Food

Have you ever wonder how does the canned and preserved food you usually see or consume in the grocery stores get there? Have you ever thought of how to make one yourself?

Here is how, inside this book, you will learn how to can and preserve your own food with the right instruction and easily understood processes.

Inside, you will learn to can and reserve different kinds of foods. You will also learn to compare from the common mistakes that people usually do while canning, also the successful methods that people use in canning.

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