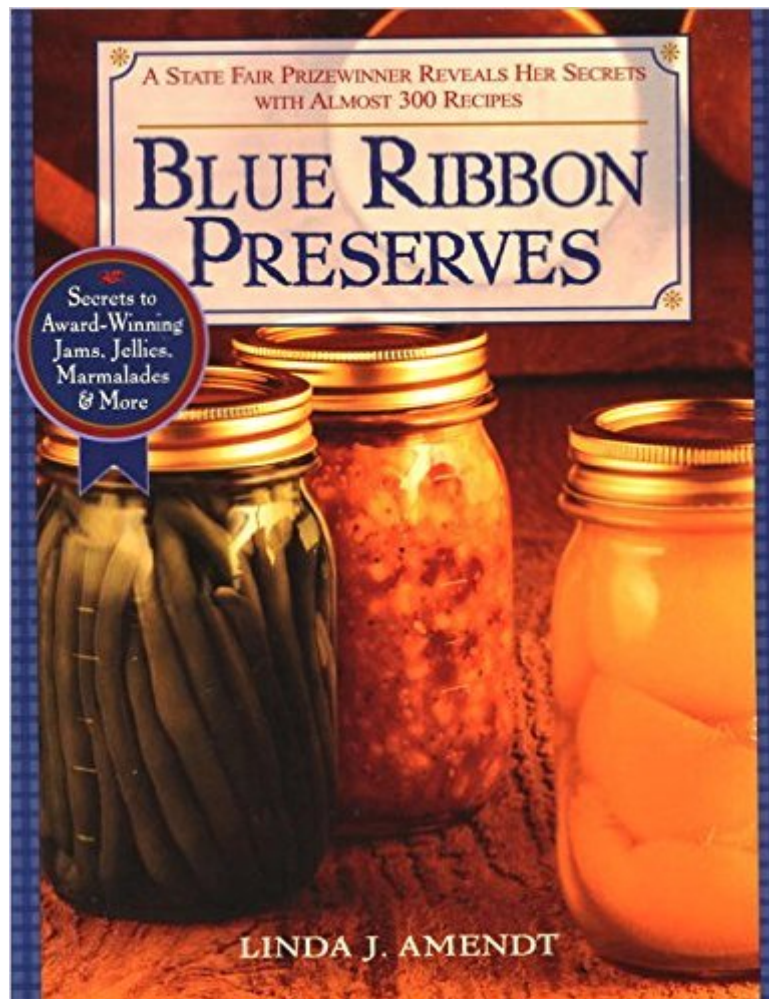


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# Blue Ribbon Preserves: Secrets To Award-Winning Jams, Jellies, Marmalades And More



## Synopsis

Blue Ribbon Preserves features the award-winning recipes, canning tips, and methods for making preserves that have made Linda J. Amendt one of the top prize-winning cooks in the nation. This handy and helpful volume explains how to make the finest jams, jellies, marmalades, preserves, conserves, butters, curds, fruit, vegetables, juices, sauces, pickles, vinegars, syrups, and specialty preserves. Plus, it has a complete canning guide with the latest methods and safety precautions.

## Book Information

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Best Sellers Rank: #75,471 in Books (See Top 100 in Books) #16 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings](#) #101 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #134 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#)

## Customer Reviews

This book is wonderful! The recipes are outstanding and the selection is impressive -- from jams and jellies to ice cream toppings and pie fillings, and everything inbetween. The text at the beginning of each recipe chapter and the separate chapters on tools and ingredients are very interesting and informative. I appreciate the author's attention to detail and her emphasis on using proper canning techniques so that the food you prepare for your home table will be both delicious and safe to serve. I have made dozens and dozens of recipes from this book and they have all turned out great -- outstanding flavor with beautiful color and perfect texture. The Salsa Jam, Banberry Jam, Cherry Marmalade, Peach-Pineapple Preserves, Jalapeno Jelly, Strawberry-Raspberry Jelly, Asian Marinade, Basil Marinara Sauce, Pineapple Upside-Down Ice Cream Topping, and many more have become family favorites. I never had much luck with jams made using the long-cook method, or homemade pectin. They took forever to make, it was nearly impossible to figure out when they were done, and they just never worked right. My jams ended up

being either thin and watery or overcooked and hard as rubber. So, I really appreciate the wide variety of traditional and exotic soft spread recipes the author offers that use packaged pectin. Now, my jams turn out perfect every time and they are very quick to prepare. For people who still prefer to make spreads using the long-cook method, there are several chapters in this book filled with many other wonderful recipes that make it well worth the purchase. There are recipes for butters, curds, fruit, juices, vegetables, pickles, sauces, vinegars, syrups, liqueurs, pie fillings and ice cream toppings.

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