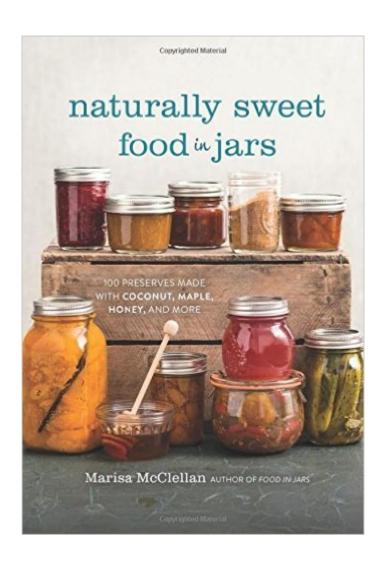
The book was found

Naturally Sweet Food In Jars: 100 Preserves Made With Coconut, Maple, Honey, And More





Synopsis

The Preserves You Love, SWEETER THAN EVERAfter years of addressing questions reducing sugar, substituting sugar, and leaving it out altogether, accomplished canner and author Marisa McClellan began to rejigger her recipes, helping her home canners enjoy the flavors of the season without the refined sugars. The result is Naturally Sweet Food in Jars, preserving in the tenor of todayâ TMs health-conscious audience. The inventive spreads, dips, pickles, and whole fruits in McClellanâ TMs third preserving book use only unrefined sweeteners like maple sugar and syrup, coconut sugar, dates, agave, honey, and dried fruits and juices—and less of them. The book is organized by sweeteners, and includes recipes like Sriracha-style Hot Sauce (using honey), Date Pancake Syrup (with maple), Cantaloupe Basil Jam and Marinated Multicolored Peppers (both sweetened with agave), and Fennel and Parsley Relish (sweetened with fruit juice). Her trademark flavor combinations, seasonal awareness, and manageable small batches are here, too, for her longtime readers and a whole new audience, and are just as sweet.

Book Information

Hardcover: 216 pages

Publisher: Running Press (March 22, 2016)

Language: English

ISBN-10: 0762457783

ISBN-13: 978-0762457786

Product Dimensions: 8.6 x 6.6 x 1.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars Â See all reviews (24 customer reviews)

Best Sellers Rank: #26,359 in Books (See Top 100 in Books) #37 in Books > Cookbooks, Food &

Wine > Special Diet > Diabetic & Sugar-Free #39 in Books > Cookbooks, Food & Wine >

Canning & Preserving #62 in Books > Cookbooks, Food & Wine > Cooking by Ingredient >

Natural Foods

Customer Reviews

As the previous reviewer, I too love this author. I have her two other books and enjoy using them for their ease and simplicity and straightforwardness. I'm relatively new to this hobby and I need simple! I thought perhaps this book would be a lot of repeats of her other books and nothing much to hoot and holler about, but I went through it from cover to cover with my sticky tags and have almost 2 dozen ready to dig into of new and innovative recipes. She must have stayed up nights thinking

about all the ways to expand our canning recipe horizons. I can't wait to get started again. I am going to first make some Boiled Cider Jelly bc I have some cider to use up. Then some Beet Ketchup caught my eye, bc I do not like cooked beets, I only like them shredded raw as in coleslaw. Beets are very healthy for you...and in this recipe, I could find myself eating more beets as a tasty ketchup. I also like how Marisa uses gram weights in her listing of ingredients bc when needing 2 1/2 cups of cut up onions, peppers, fruit, etc., the gram weight is also given so you are sure you are getting the amount you need. I just am funny that way, I really like the option of using a digital scale for some items since weight measurement gives consistent results jar after jar. Not only is it helpful for solid measuring, but she mentions that when measuring honey, maple syrup, agave, etc., it is easier to pour it directly into the pot to heat up instead of putting it in a measuring cup then scooping it out...we all know how we lose some of the contents that way and use a rubber spatula to get out every morsel. Bc she knows this, she wants to make even that user friendly, so she gives gram weights for those liquids too, you can pour it into the pot on a digital scale, and no scraping is needing.

Download to continue reading...

Naturally Sweet Food in Jars: 100 Preserves Made with Coconut, Maple, Honey, and More Mason Jars for Extreme Preppers, Vol.2: A Beginner's Guide to Using Mason Jars to Prepare for Emergency Situations Coconut Oil and Apple Cider Vinegar Handbook: Use Coconut Oil and Apple Cider Vinegar for Healing, Curing, Beauty, and Glowing Radiant Skin Vegan $\hat{A}f\hat{A}$ la Mode: More Than 100 Frozen Treats Made from Almond, Coconut, and Other Dairy-Free Milks The Joy of Jams, Jellies, and Other Sweet Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond Storey's Guide to Keeping Honey Bees: Honey Production, Pollination, Bee Health (Storey's Guide to Raising) Honey... Honey... Lion! The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Preserving by the Pint: Quick Seasonal Canning for Small Spaces from the author of Food in Jars Gluten-Free Cupcakes: 50 Irresistible Recipes Made with Almond and Coconut Flour Whole Food Bowl Food: Naturally Gluten Free, Delicious Home Cooking Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More Blue Ribbon Preserves ~ Secrets to Award-Winning Jams, Jellies, Marmalades & More Robbing the Bees: A Biography of Honey--The Sweet Liquid Gold that Seduced the World Naturally Sweet: Bake All Your Favorites with 30% to 50% Less Sugar (America's Test Kitchen) Maple Syrup Cookbook, 3rd Edition: Over 100 Recipes for Breakfast,

Lunch & Dinner Brown Eggs and Jam Jars: Family Recipes from the Kitchen of Simple Bites The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Jars of Hope: How One Woman Helped Save 2,500 Children During the Holocaust (Encounter: Narrative Nonfiction Picture Books)

<u>Dmca</u>