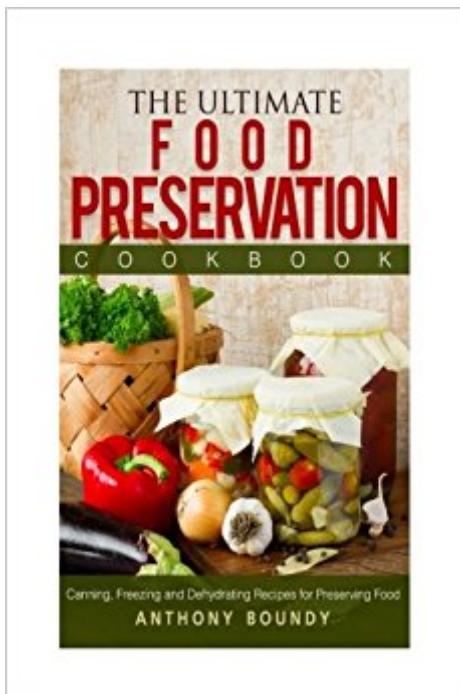


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The Ultimate Food Preservation Cookbook: Canning, Freezing And Dehydrating Recipes For Preserving Food



Synopsis

Food preservation provides a wide array of benefits for both you and your family. Buying in bulk is often cheaper, but when you have no way of properly storing the bulk items for the long haul, you end up wasting money when the food spoils and you have to throw it out. Preserving the bulk foods properly lets you enjoy both the food and the money saved. Another benefit of preserving food is that you can keep fruit and vegetables stored year round even if they are not in season, which also saves you money. Furthermore, preserving your own food is just the excuse you need to finally start that vegetable garden you have been putting off. Despite all the benefits preserving your own food has, some people steer clear of the process because they assume that it's just too hard and time consuming. This just isn't the case! In fact, once you get the hang of it, you can quickly preserve food in as little as a 10 minutes! But where does one go when they want to learn the ins and outs of food preservation? With this book of course! Inside this food preservation cookbook, you will find 25 of the best recipes that can help get you started on your journey through the wonderful world of preserving food. Each has been tested for accuracy, includes serving size and time it will take to prepare and preserve the food, and is written in a simple step-by-step manner that is easy to follow. The recipes include preserving meats, vegetables, fruits, jams, jellies, and sauces. The preserving method (canning, freezing or dehydrating) used for each recipe has proven to be the best option for that particular recipe. No matter what your previous experience with preserving food, this cookbook will guide you through the process or, for the more experienced food preserver, give you some wonderful recipes to add to your collection. So what are you waiting for? Start reading "The Ultimate Food Preservation Cookbook: Canning, Freezing and Dehydrating Recipes for Preserving Food" today!

Book Information

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Customer Reviews

I am totally satisfied with this book. The recipes are very easy to make and incredibly elegant. Most of the pictures of each recipe help you a lot to get a good idea of how your finished recipes will look.

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