



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

Autumn Giles

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Putting up another jar of strawberry jam? Yawn. Use this book to take your canning to a whole new dynamic level.

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.

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