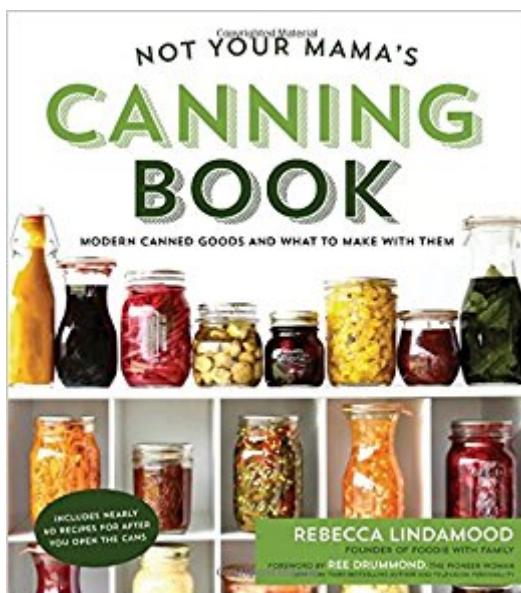


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# Not Your Mama's Canning Book: Modern Canned Goods And What To Make With Them



## **Synopsis**

Are you interested in learning how to can food or to try new recipes for canning food? Do you enjoy both savory and sweet canned goods? Rebecca Lindamood has the recipes for you! Rebecca will not only teach you how to can food with basic recipes, but she will provide alternative versions to take your canned food flavors up a notch. She will also provide recipes that highlight these unique flavor combinations so you can make use out of every canned good! From jams, jellies and preserves to pickles and relishes to drunken fruit and pressure canning, this book has something for everyone. Some recipes will require the use of pressure canners, but not all. Make your mama proud but don't tell her you can can better than her!

## **Book Information**

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## **Customer Reviews**

Rebecca Lindamood is the founder of the blog Foodie with Family. She's a former full-time cook and Traverse City Record-Eagle food columnist, who has been featured on The Pioneer Woman and in Better Homes and Gardens. She lives in Belfast, NY.

I have been waiting for this book to land on my front step. Full disclosure: I am a Foodie With Family FanGirl. If there was a t-shirt, I would own it and wear it straight from the dryer every time. So yes, I expected that I would enjoy Rebecca's cookbook. But seriously, y'all, I had no idea about how much I would love Not Your Mama's Canning Book. Pro tip: when you add it to your cart, choose napkins or paper towels as an add-on item so that you can daintily dab away the drool that is inevitably and spontaneously going to erupt from your face. I know, pictures of food in jars, how good can that really be, Pamela? BLESS YOUR HEART. Cranberry ketchup. Candied jalapeños. Vanilla fig

jam. Korean barbecue sauce. Stuff with booze for extra beauty. Hand on the Bible, I haven't swooned this hard for a cookbook since Yotam Ottolenghi's "Jerusalem". Here's the reason that this book is the canning book you buy this year: Not only are there enormously delicious recipes (Bourbon Brown Sugar Peaches, I'm looking at you), the second half of the book is recipes that use up the things you've canned. I was raised a Ball Canning Girl, but what's the point of making your fancy schmancy homemade whatevers if you don't use them? It's a lot of time and effort wasted to have a cupboard full of pretty but useless jars. There is not one useless canning recipe in this book. Each canning recipe is a major ingredient in a soup, salad, entree, or dessert. This cookbook gives your canning hobby a legit end game. You not only get to experience the sweaty joy that is canning, but you are given extremely desirable ways to eat what you've canned.

I've been canning for about 4 years and this is only my second canning book. I was intrigued by some of the reviews I saw so I bought the Kindle edition. I'm not disappointed. I've made the Bourbon Peaches, Candied Jalapenos, and the Asian Sweet Chile Sauce. All are now sitting in the pantry to become gifts at Christmas.

I love that this book is super user friendly- no need to be a seasoned "chef" in the kitchen! Rebecca lays out the how to in a very easy to understand manner and her ideas for how to incorporate various canned items into recipes is the best! I personally enjoy the "instant hummus in a jar" and "lightning fast party hummus" recipe (also shared on her blog Foodie with Family- yeah, definitely check that out too, tons of ideas and how to's there as well!) so excited to enter the world of canning and upping my recipe game! Great photography of the items as well, the pictures will certainly work your salivary glands!

Beautiful photography, guaranteed fool-proof recipes, and one of the best and simplest introductions to canning I've seen - not a surprise from a natural-born mentor and writer like Rebecca. This book is more than I even expected; it's a canning guide with canning recipes, yes (and delicious, unique ones to boot!), but also a delightful collection of recipes in which to USE your canned goodies. Appetizers, snacks, beverages, main dishes, breakfasts, sandwiches. I've currently got my eye on the Smoky Roasted Salsa so I can turn around and use it in the loaded black bean chili, smoky roasted salsa pulled pork, and tortilla soup recipes. Oh yeah. After that, the Whole Grain Dijon Mustard and Canned Chipotles in Adobo Sauce might have to get made for back stock. Then maybe the Instant Hummus-In-A Jar to give away as gifts. And the Pizza Sauce and the Blackberry

Lemon Thyme syrup and and and...Pro tip: do yourself a favor and make the Candied Jalapeños ASAP. Not only are they a great introduction to the whole canning process, but they are the BEST condiment/topping/eatthemplainwithaspoon item you can imagine. You're welcome.

THE ABSOLUTE BEST CANNING BOOK!!! I am owner to dozens of canning books from the latest Ball Blue Book of Canning to vintage paper pamphlets with ambiguous canning instructions. This is by far my favorite. Modern recipes including many for spicy things (which is my personal favorite). The best part about the book is probably that fact that she includes recipes that actually USE the canned products. Often times I will can some strange sauce or jam and then once winter hits, I can't think of how to actually use it to get a meal out of it. This solves the problem! Very creative ideas in here. While I haven't made it through every recipe in the book yet, my favorite so far is the Caribbean Hot Sauce. The lime and curry are such a wonderful addition!! The author definitely makes it easy and comfortable for a new canner, but not boring for a seasoned one. Thank you Rebecca for this wonderful gem of a book. I've recommended it to a few friends already and they have purchased it and really enjoy your recipes as well! P.S. I love your blog!!!

I love this book! The illustrations are beautiful, and the recipes live up to the cover statement "Not our mamma's canning book". I have ordered a copy for one of my sons in Kenya as food preservation is not common there, and he is a culinary arts graduate. I believe it will open a whole new world for him, and possibly one day, his students.

Love the recipes, dug into the book as soon as I received it! Hubby was so sweet to find it in my wish list and bought it for me on a whim! The pickled carrots were a hit with the hubby and son-in-law. Can't wait to get into some other recipes!

Beautifully written and great pictures! Nice collection of unusual as well as some standard canning recipes. Great basic canning instructions as well. Would definitely recommend to someone new at canning as well as an experienced canner.

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