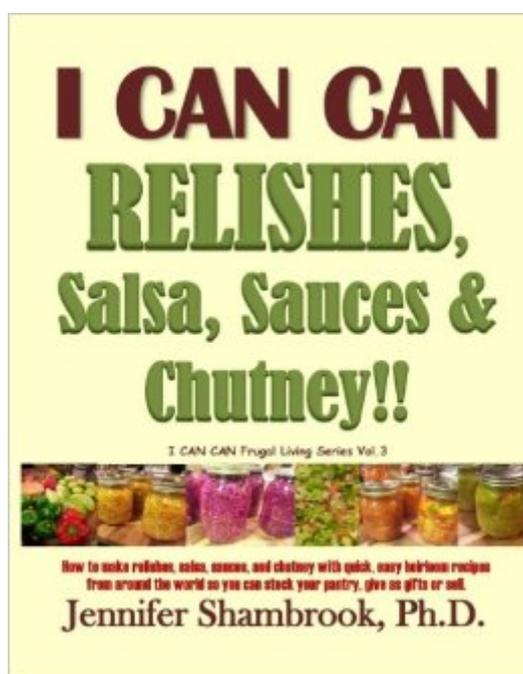


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I CAN CAN RELISHES, Salsa, Sauces & Chutney!!: How To Make Relishes, Salsa, Sauces, And Chutney With Quick, Easy Heirloom Recipes From Around The ... (I CAN CAN Frugal Living Series) (Volume 3)



Synopsis

I CAN CAN RELISHES, Salsa, Sauces & Chutney!! the latest in the Top Rated I CAN CAN!! Frugal Living Series is now available in paperback! I CAN CAN RELISHES, Salsa, Sauces & Chutney!! How to make relishes, salsa, sauces and chutney with quick, easy heirloom recipes from around the world so you can stock your pantry, give as gifts, or sell. will give you all the information you need to easily and safely create home canned delicacies for your family and friends. This book is ideal for the first-time home canner or the experienced pro looking for exciting new recipes. Order today for: Step-by-step instructions Gain the confidence to add home canning to your skillset. Each recipe is written with simple, crystal clear instructions to promote safe canning technique that can be followed by even a first time home canner. Great recipes Enjoy delicious recipes from the Deep South and around the world that will appeal to even the most experienced home-canner who wants to add some new items to their pantry or farm stand sales items. Folk stories Read stories that add context and meaning to the recipes. They bring elements of humor and love to every recipe that will stir memories of your own. What do readers say about the I Can Can Frugal Living Books by Jennifer Shambrook? • Fun to read... Love the stories!!! Makes you feel like you are part of the family! • --Patricia H., OH • A great reading experience for the part-time hobby cook or seasoned chef • --Aaron J., AL • Thanks for all the great step-by-step advice for this canning novice! • --Nicole S., SC • I really think I Can Can after reading this! • --Nancy W., PA • I feel like I am sitting in her kitchen • --Bridget P., VA About the Author Dr. Jennifer Shambrook is an academic instructor and behavioral scientist who grew up in the Appalachian foothills of Alabama surrounded by family elders who taught her the old ways of frugal living. She has never lost touch with her heritage and although she might be teaching a class to graduate students on Friday, she is gardening or canning or sewing on the weekends. After years of writing for professional journals and giving seminars about academic research around the world, she now combines her talents for teaching, writing, and cooking with her down-home heritage in her recipe storybooks to pass along the old ways of frugal living to a new generation as she becomes comfortable being an elder. Scroll back to the top of the page and select BUY NOW to purchase your copy or send as a gift.

Book Information

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Customer Reviews

If you are interested in learning how to can and create your own salsa and sauces then this is definitely a must read for you! I was intrigued by the title so I downloaded the book. Although I don't know if I would be making the relishes, I definitely enjoyed reading the recipes and just may attempt one sometime soon.

My only wish is that there was a way to ask Dr Shambrook a question other than Facebook, I don't do Facebook. Other than that this book is great. I used to can with my Mom when I was a teenager and have done a bit on my own through the years but never did the vast selection of things the good Dr. does. Also I have been looking for a cranberry chutney recipe everywhere and while this doesn't have one, it does have a chutney recipe that I think I can tweek to make what I want. Hope to get more of her books as I love the stories as well as the recipes.

It's not often I write that a canning cookbook is fun to read, but the I Can Can Relishes, Salsa, Sauces & Chutney!! cookbook by author Jennifer Shambrook, Ph.D is a delight to read. Her writing is witty and informative. Her recipes look pretty good too. Some of those recipes include: Blue Ribbon Sweet Pickle Relish Recipe Jerushy Recipe Kentucky Ketchup Recipe Uncle Terry's Mexican Meatloaf Recipe (the recipe uses salsa and there is a salsa recipe in her cookbook) Please buy her cookbook as I am sure you will enjoy her down home folksy writing that teaches how to can using hot water bath based canning recipes. There is an interactive table of contents making navigation easy. Recommend. Penmouse

I'm so pleased with this book, partly as I contributed a recipe here but also because these recipes are "heirloom" recipes that have been handed down for years and have now been immortalized in

this ebook. Well done Jenny all of your books are just wonderful

I so enjoyed this book. I am a huge fan of the author, so of course had to buy the newest book in her collection. I must say, she has done it again! Before I knew it, I had read through the whole thing. I enjoyed this book for all of the great stories and the mouth watering recipes and pictures! This book is a new favorite for me, right beside The Cornbread Bible. When family is important to you like it is in my family, it's necessary to have the stories that go with the recipes. Great job and congrats on another fabulous book!

Book? Cookbook? Both are excellent. The recipes leave you wanting to rush to the kitchen and start cooking. The book part makes you want to hug your grandmother. It's folksy and homespun, but very authentic. A wonderful read, a wonderful fix!

She writes well and explains every step in the canning process. I can't wait to start canning. Love this author.

I just loved this book. I thought when I was reading the contents that the recipes were doubled up. I found this in the past where some books were poorly edited. But Jennifer (I hope you allow me to call you that. It is like you and I are sitting at the kitchen table comparing and getting our recipes out ready to put up the garden over production.) takes the time to write a few paragraphs about each recipe explaining how it came about. Very easy reading and so interesting. Like above I feel she is sitting at the kitchen table. More than worth your time and money.

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