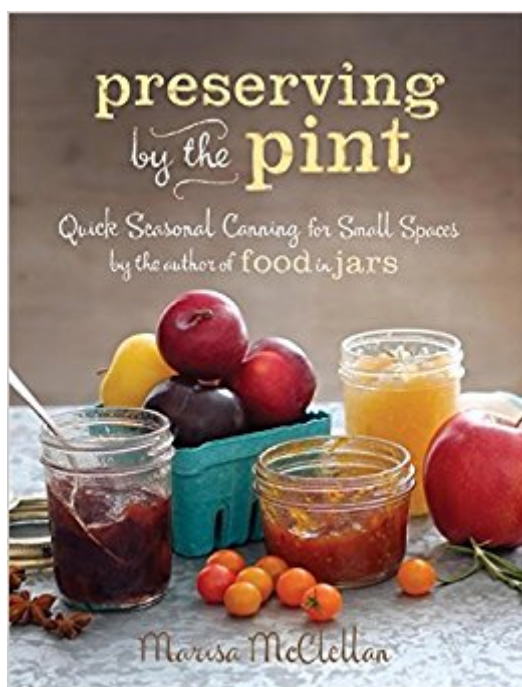


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Preserving By The Pint: Quick Seasonal Canning For Small Spaces From The Author Of Food In Jars



Synopsis

Seasonal Canning in Small Bites Marisa McClellan was an adult in a high-rise in Philadelphia when she rediscovered canning, and found herself under the preserving spell. She grew accustomed to working in large batches since most vintage recipes are written to feed a large family, or to use up a farm-size crop, but increasingly, found that smaller batches suited her life better. Working with a quart, a pound, a pint, or a bunch of produce, not a bushel, allows for dabbling in preserving without committing a whole shelf to storing a single type of jam. Preserving by the Pint is meant to be a guide for saving smaller batches from farmer's markets and produce stands; preserving tricks for stopping time in a jar. McClellan's recipes offer tastes of unusual preserves like Blueberry Maple Jam, Mustardy Rhubarb Chutney, Sorrel Pesto, and Zucchini Bread and Butter Pickles. Organized seasonally, these pestos, sauces, mostardas, chutneys, butters, jams, jellies, and pickles are speedy, too: some take under an hour, leaving you more time to plan your next batch.

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Customer Reviews

"An essential guide for anyone enrolled in a farm-share, growing a backyard garden, or just looking to extend the life of seasonal produce."--The Philadelphia Inquirer

Marisa McClellan is a full-time writer, teacher, and blogger at Food in Jars (three times nominated by Saveur magazine for a Best Food Blog award, and winner of Best of Philly from Philadelphia

Magazine). Her writing appears on The Food Network blog, Saveur.com, and Food52.com. She lives in Philadelphia with her husband. Visit her at foodinjars.com.

As an experienced canner I have become skeptical, if not outright alarmed by a number of the recent books on canning that dismiss safety precautions as something unnecessary and old fashioned, when in fact they represent modern methods established to eliminate potential dangers - an improvement of methods that our great great grandmothers used. No point wasting time and money or possibly putting our friends and loved ones at risk. If just starting out or in doubt, check with your county extension service which usually provides safety information and canning information/recipes at no cost designed for the part of the country in which you reside. Being safe does not have to be complicated and this book is a perfect example of clear, straightforward instructions that incorporate proper safety methods. I would add that before use jars first be washed, either in the dishwasher or by hand, as an initial step although sitting in hot water would probably take care of most issues. Instructions on how to properly preserve food are a necessity and, in this book, done as painlessly as possible, but the fun part are the recipes, and this is where the book truly shines. The author has taken some usual canning recipes and re-invented them. If you look at enough canning books you see many of the same recipes presented almost in identical form over and over again. Corn relish recipe, dilly beans and peach jam are just a few and granted are a good starting point, but now I want more complex flavors than those I was satisfied with when I began canning. This book is the perfect example of why I keep searching out new recipes -- the author has created interesting combinations like Salted Brown Sugar Peach Jam, Pear Jam with Chocolate and even Pickled Nectarine slices. These are recipes not found in every book on preserving, and they create special canned goods not found sitting on every shop shelf. More examples -- I have a go-to recipe for a tomato based Mango Salsa that I like very much but tried and liked the one in this book which does not use any tomatoes. The pickled garlic recipe I prepare year around does not use red wine vinegar like the one in this book, so I tested it and found another winner. And since the batches are small, so is the risk just in case something is not to the user's taste. Oh, I did notice the recipe for Blender Salsa did not mention the required head space but the author's general directions found at the front of the book permit the user to handle any minor problem - and according to those instructions, since this is a thicker product, 1/2 inch head space should be used. Note there are a number of refrigerator canning recipes which are preserved and stored in the fridge, rather than the pantry shelf. I appreciated that there was not any weird pectin required that is only available by mail order, or recipes filled with other difficult to find ingredients. Almost everything in this book is readily

available when in season. About the book -- there are color photos sprinkled through the book which is generous and not nearly as important with canning recipes as with other cookbooks where the final appearance of the dish is sometimes hard to predict. Black ink is used throughout the book which makes reading the recipes from the distance of standing height to the counter top possible, although the font size is a small 9 point but mercifully the font is bolded for the ingredient portion of the recipe. The headings are a muted red color ink. Reasonably sturdy paper is used but spills should be wiped up quickly because the paper warps almost on contact. A cookbook holder might be a good idea to protect the pages. Organized by season the focus is logically on the availability of produce. Canning is not just about the preserving, but also involves the experience of picking your own fruits and vegetables or hand selecting items at farmers markets and farm stands, buying locally when items are in season. So, the user can turn in the book to the appropriate season and search out recipes to try and watch for the items as they appear at market. Looking ahead and planning what to make for each season is an enjoyable anticipatory activity. Homemade jam and pickles are favorite gifts to give because people always seem happy to receive a jar, and it is such a small gesture that it seems to avoid any need the recipient might feel to reciprocate. For me, this is the best kind of gift - one without strings. I can show my genuine appreciation or affection and not create any obligation. The book is full of fresh and new ideas. The project is obviously carefully crafted and I am so impressed with the final result. Highly recommend.

I love that this book has recipes and instructions on small batch canning. I think a lot of people, myself included, have been intimidated about canning because we imagined it involved cooking a giant batch of jam all day. That being said, I would say I am interested in about 1/2 of the recipes in the book. Not bad, that's generally the case with most cookbooks. She does include some "weird recipes" that seem really trendy. I also like that there are a few non-canning options like herb preserved sea salt, refrigerator pickles, and flavored salt.

This is the second book I have purchased by this author. I was not disappointed. Love the concept of variety in the pantry vs. 10 jars of the same item. The Candied Lemon Slices in syrup was fast, easy and delicious.

This book is GREAT! I had never canned before I purchased this book. After a short class at my community nature center I decided I wanted to try canning but wanted recipes that were simple to follow to start out with. These recipes may be simple but they are so delicious and unique that

people will be surprised you made this all by yourself. I also found that I can easily tweak what ingredients I use, but still stay true to the recipe and the end product will turn out well. I would recommend following Marisa's blog as well, she shares great things on there!

I am really enjoying this book. Marisa McClellan follows USDA guidelines for canning, this is really important in canning cookbooks to look for. Her approach in making small batches so that you try something out, without messing up your whole kitchen and making up something in a short amount of time is great. The recipes are good, I've made up a number of them. Her blog "Food in Jars" is worth following. I recommend you buy the small green plastic starter canning basket to use for small batches if you want an easy way to do her amounts. Only problem for me is that I always end up with more product than the recipe says it will make. I'm going to be giving this book for Christmas to some members of my family along with the little canning basket.

I just got this and I already see several recipes I want to try. I have learned that Marisa McClellan and I have different palates. I enjoy the bulk of her sweet recipes, mostly jams and jellies. I find that I do not enjoy the bulk of her pickle or savory recipes. That said, I am willing to try some of them in this book as it does not take too much product to try them out and several look enticing.

I've had Preserving by the Pint for a week now and have already made three of the recipes with total success. I saw Marisa's latest book highly recommended in Edible Seattle and immediately ordered it. The recipes require few ingredients and are a breeze to make--even for someone who just started canning this year! I especially enjoy the jams that include herbs. Making the recipes in pint-sized jars gives me plenty of opportunities to try more jams and have an ample supply to give away as Christmas presents. Thank you, Marisa!

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