



## Summer in a Jar: Learn to Preserve Fruits and Vegetables and Make 40 Tasteful Recipes of Compotes and Juices: (Salting and Pickling for Beginners, Best Pickling Recipes) (Paperback)

By Sonya Alden

Createspace Independent Publishing Platform, United States, 2017. Paperback. Condition: New. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Summer In A Jar: Learn To Preserve Fruits And Vegetables And Make 40 Tasteful Recipes Of Compotes And Juices Instead of buying compotes and juices from the market, you can make them at home. Protecting you and your family from harmful ingredients is important. Homemade compotes and juices are healthy because these are free from extra sweetness and preservatives. The compote is a unique dessert made of fruits in sweet syrup. Whole grains or pieces of fruits are cooked in liquid (water) with spices and sugar. You can make delicious juices of fruits and vegetables make them secure for later use. Juices are delightful for summer and easy to preserve. They require only water bath instead of one pressure-canner. This book offers: Download this unique book and get the advantage of 40 delicious recipes in this book. Canning and Preservation Tips Preserve Vegetables Compotes Recipes Preserving Fruit Juice Recipes Canning Recipes for Vegetable Juices Download your E book Summer In A Jar: Learn To Preserve Fruits And Vegetables And Make 40 Tasteful Recipes Of Compotes And Juices by scrolling up...



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