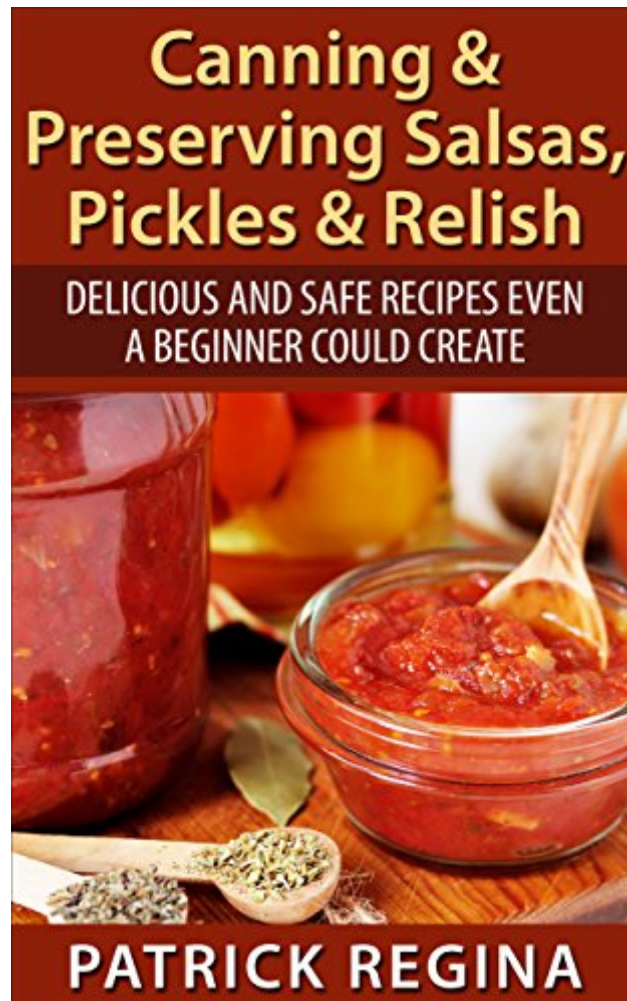


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Canning & Preserving Salsas, Pickles & Relish: Delicious And Safe Recipes Even A Beginner Could Create



Synopsis

Add a Little Flavor to Your Life Where would we be without the flavors that spice up our lives like salsa, pickles and relish? Bread and butter pickles and canned vegetables were food staples we always had in my home when I was a child, and home canning was a family tradition every fall after harvest time. Home canning and preserving today has become a popular and practical way to keep your cupboards filled with healthy, ready to eat foods. This guide has all the instructions for home canning plus a variety of recipes for pickles, salsas, chutney, and relishes. Inside you will learn all about home canning plus amazing recipes... ENJOY!! Recipes You Will Discover Inside Tomatillo Salsa Garlic Pickles Carrot Cucumber Relish Forever Crisp Dill Pickles And MANY more! Would You Like to Know More? This book contains all you need to know about home canning, plus over 2 dozen recipes for salsas, pickles, chutney and relishes. Would you like to have your own Mason jars filled with foods that will spice up your life? STOP WAITING! Scroll up and purchase Canning & Preserving Salsas, Pickles & Relish

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Customer Reviews

Use these recipes daily for my wife and children when I cook. Since the first day I broke out these recipes they've been HOOKED. Absolutely in love with the simplicity of the recipes and yummy they

come out. Will never stop using these recipes.

I have just begun canning and preserving fruits and vegetables and it is so much fun to do. The preserving of condiments helped me allot with learning how to season food. If you are a beginner like me you will love these recipes.

This book was super helpful. Bought it as a gift for my family who lives in Mexico and they absolutely loved it, very easy to follow and lets them save their food for months.

Good book you learn a lot about Preserving foods like salsas, pickles, and relish. If your looking to keep your salsas stocked up for months read this book.

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