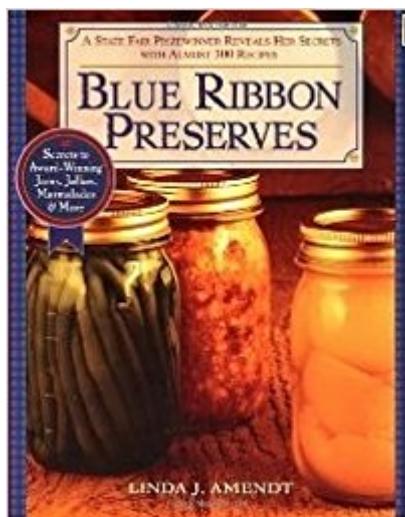


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# Blue Ribbon Preserves ~ Secrets To Award-Winning Jams, Jellies, Marmalades & More



## **Synopsis**

A STATE FAIR PRIZEWINNER REVEALS HER SECRETS WITH ALMOST 300 RECIPES .

## **Book Information**

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## **Customer Reviews**

A STATE FAIR PRIZEWINNER REVEALS HER SECRETS WITH ALMOST 300 RECIPES .

I have been putting up jams and other preserved food for more than thirty years, and of the many books I have on preserving, this is my favorite. It would probably be overwhelming for first-timers, who should buy the Ball Blue Book to start, but for anyone with experience these recipes are wonderful. I cannot vouch for the pickling sections - my husband cannot eat pickles so I don't make them, but the jam, jelly and marmalade recipes are fabulous. The nectarine jam recipe alone is worth the price of this book - I made several batches of nectarine and next year I will make more - these jars are flying off the shelf. The "Peach Melba" recipe, using the classic combination of peach and raspberry is incomparable, and the Apricot-Plum and Apricot-Pineapple recipes are just excellent. I have not been disappointed in any recipe, and I envision using a number over the coming seasons for which I didn't have time this summer.

I used to do a lot of canning in my 30s and 40s. Now I'm 65 and I have the urge to do it again. Unfortunately I can't find my canning booklet. The Blue Ribbon Preserves book has everything in it to get me going again. Canning takes a little work but at least you know what is in your jar with your fruits, vegetables, meat, or fish.

I'm slowly starting to get all her books. Love the style of writing and the recipes are awesome. I would say once you have this book and her new book you almost don't need any other recipes from other places and you're set to begin preserving all the summer bounty. I'm grateful she has shared her knowledge in this field and doesn't hold any secrets back. The bread and butter pickles were unbelievable and were gone as soon as we opened the jar. I know I'll be making a lot more this year.

I bought this book on the recommendation of a friend. I made the Strawberry Marmalade with my kids. It was delicious! Can't wait to try more recipes out of this book.

I have made two recipes from this book...strawberry pineapple jam and the Bartlett pear marmalade, and both came out very tasty although did not gel as well as I would have liked. To this day, the pear marmalade is still a bit runny. Granted, I am fairly new to making jam, but I was a little disappointed. The other thing I would have liked to have seen in this book was recommended times for processing with a pressure canner. I have a flat-top range and can't use any of the enameled canners, and so bought a pressure canner to use instead. I had to just go by the manufacturer's recommended times for the pressure canning which is fine, but considering that pressure canning is the most recommended method for safe at-home preserving, I would have liked it if the author would have included recommended times along with the water bath canning times. Good book though...looking forward to making more recipes from it.

I recently purchased four of the top rated Canning/Preserve books on . Blue Ribbon Preserves has become my favorite for its recipes and I'm giving it 4-stars. My only criticism is it doesn't have any photographs or diagrams. Beyond that, this book contains a wealth of information, wonderful, simple, easy to follow recipes that made this novice look like a pro. Every recipe I tried was perfection. I've had so much fun with this book that I've ordered Linda Amendt's newest book ; 175 Best Jams, Jellies, Marmalades and Other Soft Spreads. I can't wait to try more of Linda's recipes. This is one author who really knows her stuff and you can trust her award winning recipes. Thank you Linda for sharing your wealth of experience with us.

After picking and choosing recipes out of many different canning/preserving cookbooks, I can truly say this one stands out. It is beneficial for both the beginner and the expert, as it covers the basics in clear detail, and has a wide range of recipes from the delicious basics to the exotics. Those

interested in competing or in just having their canned gifts make the best impression will find practical information on how to make their products look and taste as good as possible--even how to clean the jars so they sparkle! (use vinegar) My hats off to the author! My only wish is that this would be available in hardcover or in lie-flat binding, because I know it is going to get used for YEARS in my canning kitchen.

YUM ! This retired cook loved this ..ok , many will have to tweak the recipes because there is WAY too much sugar used . But terrific nonetheless , and capable of inspiring ones' own inventions in the genre !

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