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Nota di contenuto	Intro -- Contents -- Introduction -- Canning Basics -- Chapter 1: Canning Isn't Rocket Science -- Chapter 2: Water Bath Canning, Step-by-Step -- Chapter 3: Fruit Spreads and Tomatoes -- Chapter 4: A Pickle Primer -- Recipes -- Chapter 5: Winter -- Chapter 6: Spring -- Chapter 7: Summer -- Chapter 8: Autumn -- Ideas and Solutions -- Chapter 9: Can Jam: Can, Drink, and Be Merry -- Chapter 10: Canning Conundrums -- Acknowledgments -- Index.
Sommario/riassunto	Think You Can't Can? Think Again... The craft of canning has undergone a renaissance, attracting celebrity chefs, home cooks, and backyard gardeners alike. Canned and pickled foods have become a cornerstone of the artisanal food movement, providing an opportunity to savor seasonal foods long after harvest and to create bold new flavors. <i>Tart and Sweet</i> by Kelly Geary and Jessie Knadler is the essential canning manual for the 21st century, providing a modern tutorial on small-batch canning accompanied by easy-to-follow photos and instructions as well as more than 101 sweet and savory recipes for preserved fruits and pickled vegetables, including jams, chutneys, marmalades, syrups, relishes, sauces, and salsas. With traditional favorites like canned peaches and bread-and-butter pickles as well as more inventive flavor combinations such as kumquat marmalade and pickled ramps, <i>Tart and Sweet</i> offers endless possibilities for creative preserving. In addition, you'll find recipes and inspiration for using your canned goods in delicious and unique ways, from cocktails to cakes.

Whether you're assembling a plate of pickled hors d'oeuvres, baking with fresh apple butter, or gifting jars of blueberry jam in December, you'll find countless uses for your homemade preserves.
