

Step-by-Step Canning, Curing, and Smoking: A Back-to-Basics Guide

Food preservation is an essential skill that has been practiced for centuries. In today's world, it's more important than ever to know how to preserve food safely and effectively. This book will teach you the basics of four popular food preservation methods: freezing, canning, curing, and smoking.



The Complete Guide to Preserving Meat, Fish, and Game: Step-by-Step Instructions to Freezing, Canning, Curing, and Smoking (Back to Basics Cooking)

by Sara Tercero

★★★★☆ 4.6 out of 5

Language : English
File size : 12365 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 290 pages



With clear, step-by-step instructions and beautiful photography, this book will empower you to:

- * Preserve your favorite fruits and vegetables
- * Create delicious and nutritious meals
- * Save money by preserving food in season
- * Enjoy the peace of mind that comes with knowing you can feed your family healthy, homemade food all year round

Chapter 1: Freezing

Freezing is one of the easiest and most convenient ways to preserve food. It's perfect for fruits, vegetables, and meats. In this chapter, you'll learn:

* How to choose the right foods for freezing * How to prepare food for freezing * How to freeze food safely * How to thaw frozen food

Chapter 2: Canning

Canning is a method of preserving food by sealing it in jars and processing it in a boiling water bath. Canning is a great way to preserve fruits, vegetables, and sauces. In this chapter, you'll learn:

* How to choose the right foods for canning * How to prepare food for canning * How to can food safely * How to store canned food

Chapter 3: Curing

Curing is a method of preserving food by rubbing it with salt and spices. Curing is a great way to preserve meats and fish. In this chapter, you'll learn:

* How to choose the right foods for curing * How to prepare food for curing * How to cure food safely * How to store cured food

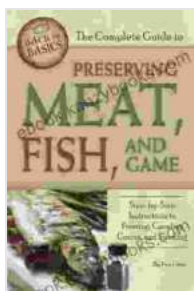
Chapter 4: Smoking

Smoking is a method of preserving food by exposing it to smoke. Smoking is a great way to preserve meats, fish, and cheese. In this chapter, you'll learn:

* How to choose the right foods for smoking * How to prepare food for smoking * How to smoke food safely * How to store smoked food

This book is a valuable resource for anyone who wants to learn how to preserve food safely and effectively. With clear, step-by-step instructions and beautiful photography, this book will empower you to enjoy the benefits of fresh, homemade food all year round.

Free Download your copy of Step-by-Step Canning, Curing, and Smoking: A Back-to-Basics Guide today!



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