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Marisa McClellan's first book for accessible home preserving for jams, jellies, pickles, chutneys, and more, as seen on her beloved food blog Food in Jars. Popular food blogger and doyenne of canning, Marisa McClellan, is using small batches and inventive flavors to make preserving easy enough for any novice to tackle. If you grew up eating home-preserved jams and pickles, or even if you're new to putting up, you'll find recipes to savor. Sample any of the 100 seasonal recipes: In the spring: Apricot Jam and Rhubarb Syrup In the summer: Blueberry Butter and Peach Salsa In the fall: Dilly Beans and Spicy Pickled Cauliflower In the winter: Three-Citrus Marmalade and Cranberry Ketchup Marisa's confident, practical voice answers questions and quells any fears of accidental canning mistakes, and the book is written for cooks of any skill level. Stories of wild blackberry jam and California Meyer lemon marmalade from McClellan's childhood make for a read as pleasurable as it is delicious; her home-canned food-learned from generations of the original "foodies"-feeds the soul as well as the body.

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