

The book was found

Batch: Over 200 Recipes, Tips And Techniques For A Well Preserved Kitchen



Synopsis

In the world of preserving, Joel MacCharles and Dana Harrison are the masters, the authority. Batch packs everything you'll ever need to know about preserving into one cohesive bible. Joel and Dana's passion project takes a deep dive into the fundamentals of preserving and offers both simple and adventurous, and totally flavor-forward recipes. "Chef Curtis Stone, a New York Times bestselling author and chef/owner of Maude Restaurant. Joel and Dana's journey into preserving began with an innocent lesson in making jam. Almost a decade later, WellPreserved.ca is an extraordinary resource for both beginners and experts alike. Their much-anticipated first cookbook showcases seven different preserving techniques—waterbath canning, pressure canning, dehydrating, fermenting, cellaring, salting & smoking, and infusing—and takes readers on a trip to the market in twenty-five ingredients. Within each ingredient chapter, you'll find multiple preserving recipes using the different methods. From apples, pears, peaches and rhubarb, to asparagus, peppers, mushrooms, and tomatoes, and covering a variety of meat and fish, Batch teaches you everything you need to know to get the most out of your kitchen. With their signature approachable and fun style, Joel and Dana showcase techniques for a variety of skill levels, explain how to batch your recipes to make two preserves at once, give you multiple options for preserving in ten minutes or less, and serve up mouthwatering center-of-the-plate meals that take your preserves from the pantry to the table. With personal anecdotes, creative and incredible recipes, and beautiful photography and illustrations, Batch will show you how to incorporate preserving into your life and your community.

Book Information

Hardcover: 352 pages

Publisher: Appetite by Random House (May 3, 2016)

Language: English

ISBN-10: 044901665X

ISBN-13: 978-0449016657

Product Dimensions: 8.3 x 1.3 x 10.3 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars See all reviews (23 customer reviews)

Best Sellers Rank: #25,940 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Regional & International > Canadian #47 in Books > Cookbooks, Food & Wine > Canning & Preserving #59 in Books > Reference > Encyclopedias & Subject Guides > Cooking

Customer Reviews

I really wanted to love Batch. I don't. For a beginning food preserver, it does provide a strong overview of seven methods of preserving along with suggestions for the type of equipment that might be useful. Most of this information is available from other sources, including the free USDA guidelines it suggests readers to download. Then, the recipes. First, if you are not interested in dehydrating as a preserving method, skip this book. In its effort to use every part of the plant, has lots of emphasis on dried fruits and veggies. In my opinion, many just weird, unless you are into strawberry hulls infused with vanilla. On the other hand, if you are into booze, get this book. I estimate about a quarter of the recipes have something to do with alcohol. There is really nothing novel or new about most of the recipes. I am also glad I purchased the new Ball book, which is a far better source of new ideas for canning, freezing and dehydrating.

Batch is a hip book of practical preserve recipes. Every recipe is written clearly with obvious attention to detail that will inform those new to putting up food and inspire those of us who have been filling the larder for years. Batch includes careful descriptions of preserving techniques with modern twists on classic recipes arranged by ingredient. Delightful illustrations and whimsical pictures are interspersed throughout. Thorough conversions and helpful sourcing hints make Batch useful for cooks around the world.

This is a great book unlike many (most) of the other canning and preserving books out there. I loved the formatting and new way of presenting the materials. It expands your ideas of preserving to add smoking, using salts, fermenting in unusual ways and other things I can't remember right now... there was so much to think about with this book. It then had a large portion of space at the end dedicated to recipes using the techniques they wrote about earlier on... and many of the recipes were things I hadn't seen in typical preserving and canning books. Many of the recipes were for things that were very simple... but very useful. Like they talk about 4 or 5 ways to use a lemon to preserve lemon flavors... great ideas to not waste the lemons but also to make something useful to add to dishes (like fish) without much effort. I've been canning and preserving for quite a while but I learned a lot of new things by reading this book. If you think this is just "another canning book" you are wrong... get it and you be inspired to see things differently.

All I can say is FINALLY! Finally a preserving book that addresses it all. It's clear, it's complete, and it even does it sustainably. Thank you Joel and Dana (& team) for making this book. I feel like

driving up to Toronto to shake their hands. If you get a chance look their Well Preserved blog up. It features wonderful tutorials.

This book is not optimized for electronic use; no search function available, no Index. Requires page-by-page review to find a recipe...I never found what I was looking for...just returned the Kindle version; not sure I'm going to get another version.

This book was purchased as a gift for an ambitious organic backyard gardener. Liked that it discussed a variety of options for using and preserving the harvest.

Yeah!!!! What a fabulous addition to my cook book library..Whether you are new to preserving or have lots of practice you will benefit from the ideas and procedures created by this amazing team. Batch is fun, informative, gorgeous and provides the knowledge and experience to help you create delicious homemade wonders even in a small space with great results. Buy a copy for your self right away as this is the time our gardens start to give up their bounty, better yet buy one or more copies for your food loving friends. They will thank you many times over as I am thanking Joel and Dana for this beautiful and useful tool!!!

Didn't give clear directions was kind of of course with ingredients the ideas in the book are great but more help with amount of ingredients would of been helpful it's a nice addition to my library

[Download to continue reading...](#)

Batch: Over 200 Recipes, Tips and Techniques for a Well Preserved Kitchen 200 Beading Tips, Techniques & Trade Secrets: An Indispensable Compendium of Technical Know-How and Troubleshooting Tips (200 Tips, Techniques & Trade Secrets) Hungry Girl: 200 Under 200: 200 Recipes Under 200 Calories The All New Ball Book Of Canning And Preserving: Over 200 of the Best Canned, Jammed, Pickled, and Preserved Recipes Iluminaci3n / Lighting: 200 trucos en decoraci3n / 200 Tricks in Decoration (200 Trucos / 200 Tricks) (Spanish Edition) The Essential Ketogenic Meal Prep Guide: Spend Less Time in the Kitchen and More Time Living Life (Ketogenic Diet Meal Plan, Meal Prep, Ketosis, Meal Preparation, Batch Cooking, Budget Cooking) Prep-Ahead Meals From Scratch: Quick & Easy Batch Cooking Techniques and Recipes That Save You Time and Money American Heart Association Quick & Easy Meals: More Than 200 Healthy Recipes Plus Time-Saving Tips for Shopping, Planning, and Eating Well The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick Meal

Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Indian Spice Kitchen: Essential Ingredients and Over 200 Authentic Recipes Le Cordon Bleu's Complete Cooking Techniques: The Indispensable Reference Demonstrates Over 700 Illustrated Techniques with 2,000 Photos and 200 Recipe Meat Recipes and Outdoor Cooking Box Set (5 in 1): Over 200 Smoking Meat, Slow Cooker Beef, Dutch Oven, Foil Packet and Jerky Recipes for True Meat Lovers (Smoker Recipes & Jerky) 200 Items To Sell On eBay Right Now Box Set (6 in 1): Learn Over 200 Items To Sell On eBay Right Now For Huge Profits (eBay Mastery, How To Sell On eBay, eBay Secrets Revealed) Grow Fruit Indoors Box Set: 22 Cultivating Tips to Make Your Own Garden With Extra Gardening Tips To Grow Your Favorite Exotic Fruits Plus Tips How to ... Set, Grow Fruit Indoors, Gardening Tips) 200 Tips, Techniques, and Recipes for Natural Beauty Small Batch Preserving Made Easy: Freezer and Fridge Jam, Jelly, Marmalade, Preserve and Conserve Recipes Punch Bowls and Pitcher Drinks: Recipes for Delicious Big-Batch Cocktails Meal Prep: The Essential Guide To Quick And Easy Meal Prepping With 50 Delicious Recipes For Weight Loss (Meal Planning, Batch Cooking) The Russian Heritage Cookbook: A Culinary Heritage Preserved in 360 Authentic Recipes Pokemon Go : The Complete Guide (Strategies For Rare and Legendary Pokemon): Pokemon Go Ultimate Guide : A Robust Tutorial Backed By Over 200 Hours Of Research and Data With Daily Tips (iOs, Android)

[Dmca](#)