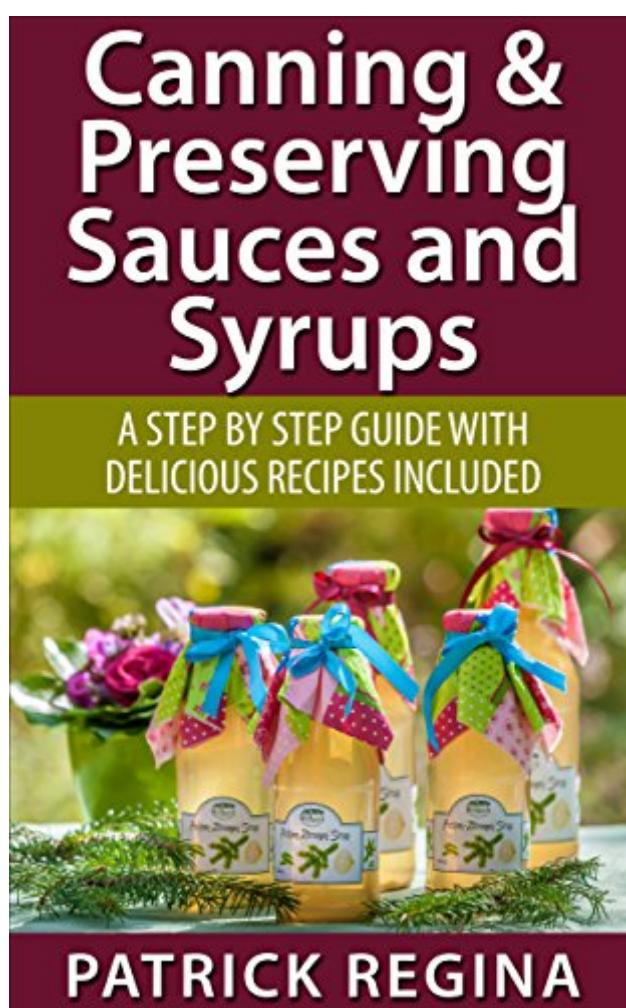


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Canning & Preserving Sauces And Syrups: A Step By Step Guide With Delicious Recipes Included (Canning And Preserving For Novices Book 3)



Synopsis

Preserve the Savory Sweetness of Homemade Sauces and Syrups For many people home canning has been a family tradition every fall after harvest time. Today canning and preserving is gaining in popularity with new equipment and the practical convenience of preserving your own traditional recipes in a jar. In this guide you will find a sweet variety of savory recipes for sauces, toppings and syrups; plus a complete guide to canning fruits and vegetables. Inside you will find my all-time favorite recipes for sauces and syrups... ENJOY!! Sweet Recipes You Will Discover Inside Oktoberfest Beer Mustard Peach Rum Sauce Strawberry Vinaigrette Dressing Danish Cherry Sauce And MANY more! Would You Like to Know More? This book contains a step by step guide to home canning, plus over 30 delicious recipes for savory sauces, toppings and syrups. Would you like to have your cupboards filled with jars of colorful and tasty sweet delights? STOP WAITING! Scroll up and purchase Canning & Preserving Sauces and Syrups

Book Information

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Customer Reviews

Its all so simple. Never have I had someone explain a process in such detail. I can honestly say after reading Canning & Preserving that I am an expert on this. Well written steps and recipes make

it almost impossible to not learn and master the craft of preserving.

Well written and easy to follow

I have just started preserving and canning and now I am hooked on it. This book has so many great recipes and it is a simple step by step guide to canning and preserving.

Great book if you want to learn how to persevere your sauces for future meals instead of having to make the sauce the day of. I definitely would recommend this book.

This would be a very useful book if some of the photos didn't obscure the text. Glad I checked out the sample. I won't be paying \$2.99 for it

This book is full of great information and recipes to get you started. I will definitely be trying a few for my family.

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