



Preserving by the Pint: Quick Seasonal Canning for Small Spaces

Marisa McClellan

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Preserving by the Pint is meant to be a guide for saving smaller batches from farmer's markets and produce stands -- preserving tricks for stopping time in a jar. McClellan's recipes offer tastes of unusual preserves like Blueberry Maple Jam, Mustardy Rhubarb Chutney, Sorrel Pesto, and Zucchini Bread and Butter Pickles. Organized seasonally, these pestos, sauces, mostardas, chutneys, butters, jams, jellies, and pickles are speedy, too: some take under an hour, leaving you more time to plan your next batch.

Preserving by the Pint: Quick Seasonal Canning for Small Spaces Details

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From Reader Review Preserving by the Pint: Quick Seasonal Canning for Small Spaces for online ebook

Emily says

I checked this out of the library because I was interested in making jam, but not interested in having a zillion jars of one kind for just two of us to eat. I made several small batches using recipes from this book and they all turned out quite well.

Selket Nicole says

things i love about this book include: (1) the fact that it's written specifically for small spaces, and my kitchen is nothing if not a small space. seriously, so many canning books are assuming that you're in some huge farmhouse kitchen rather than an urban "galley kitchen" (which is really more of a hallway); (2) it's divided by what's seasonal, which i appreciate since i'm doing all of my shopping based on what's at the farmer's market that week; (3) in addition to the recipes to can, it also includes a handful of recipes with ideas about how to use what you've just canned. for example, follow the recipe for apricot rosemary jam, then follow the recipe for jam-glazed chicken legs. it's a great addition to my cookbook library.

Katie Hopkins says

The PERFECT follow up to McClellan's "Food in Jars", "Preserving by the Pint" breaks down recipes by season. Each recipe sounds delicious and was fairly unique to other canning books I have seen.

As usual, the greatest thing about McClellan's recipes is that they are created in small batches so you don't commit yourself to having 8-12 jars of something you may or may not like.

I'm getting a copy for my birthday and I can't wait to start canning! Strawberry season is coming!

Lisa says

I didn't love this nor did I hate it either. The book was just not what I thought it was going to be. There were not enough pictures and the page set up was not what I would have liked either. Moreover, the recipes themselves were a little on the strange side as well.

Alexandra says

I realized while reading this book that I knew a lot more about proper canning techniques and preserving food than I thought I did. I did learn a couple more tips about canning that will really help me in the future. There were a lot of great recipes, and I saved a few to make in the different seasons. That's one thing I really

enjoyed about this book, it was broken into four sections: one for each season. This helps because it shows what will be in season and when, to help better prepare for preserving the fruits and vegetables you grow or purchase. Very useful book for someone who is learning to preserve food. The author also mentions a few books and blogs to check out!

Jen Visser says

Hard to believe, but this book is even better than Ms. McClellan's first. I'm so thrilled to have a new series of recipes to try going into 2015. She gets full credit for my canning adventures, without her books I probably would have never moved past pickle relish and tomato sauces. Lots of fun and delectable goodies ahead!

Lisa says

This was just ok. Not one of the better ones that I have seen, even by this particular author. The one plus that I did like about the book was that it was divided into seasons. I am taking it that was for seasonal items. What I did not like was that there were not many pictures in the book and many of the flavor combos to me were quite odd.

Natalie says

I bought this book without seeing it first and was sorry. Tattered Cover has it now. Layout and instructions were fine, but the recipes are so hipster that apart from the strawberry champagne jam, I wasn't interested in eating any of the final products. Also, I want to know how to make the basics before flying off into the world of "Mustardy Rhubarb Chutney". (See, told you: Hipster.)

Kimberly says

Meh. This is a boring collection of ideas you've seen before. I guess these itty bitty recipes make sense if you're some rich white dude who shops at the farmer's market ironically, but it's not for practical people who want to put up what they grow.

Lindsay says

I read every word of this book. Marisa Mc is perhaps the most compelling and engaging food writer in the history of forever. Seriously WHO CRIES reading a cookbook? (me.)

I'm making everything. We are one.

Sarah says

once again, Marisa has hit a home run! page after page of recipes I'm dying to make, or flavor combinations similar to those that come to me when I'm jam planning. I checked this out from the library today and am now anxious to have a copy in my home library.

Laura says

For what this is, it's perfect. It's a small-batch canning and pickling book. Her recipes are super clear and easy. Since you're only making a jar or two, there isn't a lot of the specialized equipment that makes canning and preserving intimidating. Her recipes are creative, and perfect for using up leftovers or a garden surplus. And the pics are beautiful.

This isn't an everyday cookbook, but if you're an avid gardener or creative cook, it's worth a look. It's also good for the budget-conscious, since you're using every last odd bit of produce.

Matthew Stuart says

This totally works. I was a little dubious that one could make only a few pints of jam at a time but it worked out smashingly. Takes a lot less time too. I was a afraid a little batch would take all afternoon but it only took about an hour included sterilizing. The blueberry ginger tasted good too.

Jan Patetta says

Beautiful little book for small-time canners like me. Recommend.

Robynn says

These recipes are a little more ... interesting than her first book, Food in Jars, because her first book was so complete. Just because these ideas aren't conventional though does not mean they aren't delicious! I've tried some from her website previously and I'm super excited to enter the growing season with this new book in hand!
