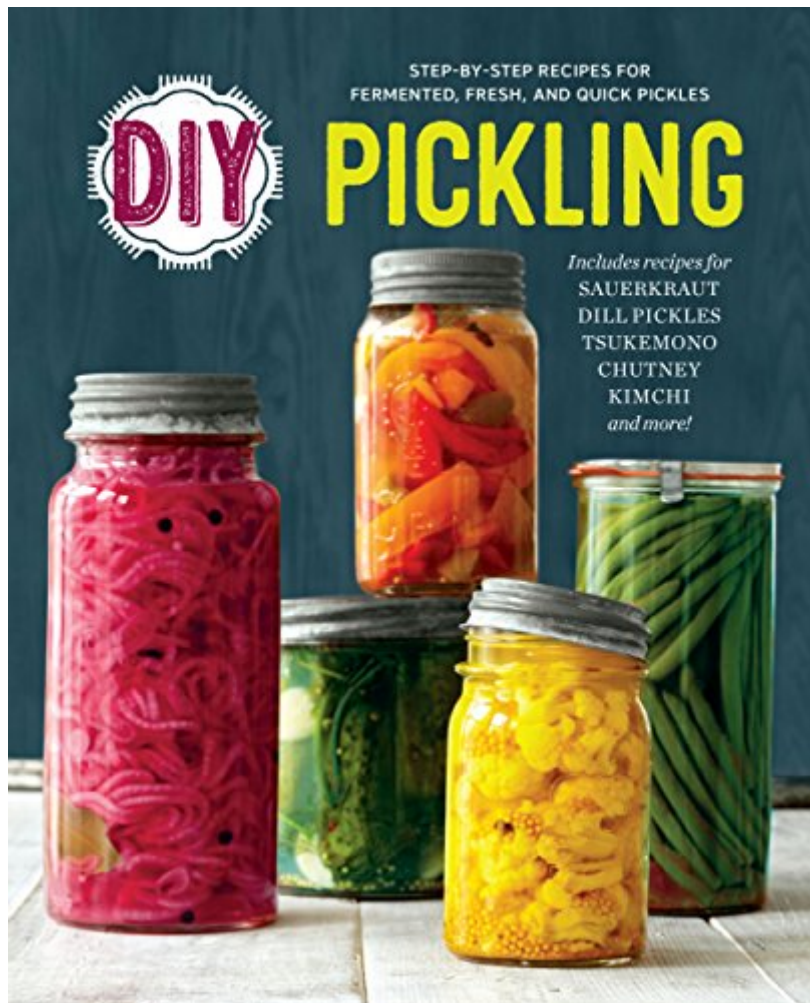


The book was found

DIY Pickling: Step-By-Step Recipes For Fermented, Fresh, And Quick Pickles



Synopsis

Make the time-honored tradition of pickling simple and accessible with this handy DIY guide. From Japanese Tsukemono to Korean kimchi, from German sauerkraut to Indian chutney, pickling is part of a long and rich tradition of food culture around the world, and with DIY Pickling, making delicious sweet, sour, spicy and fermented pickles in your own kitchen has never been easier. Included are the fundamental pickling techniques that you'll turn to again and again in your pursuit of pickling perfection. Work your way through a wide range of pickling projects with:

- Over 100 step-by-step pickling recipes
- Detailed troubleshooting guides to ensure pickling success
- Insider tips and anecdotes from pickling experts
- Chapters dedicated to fermented pickles and Asian pickles
- Instructions for canning and storing your pickles
- A bonus chapter about how to integrate pickles into your everyday cooking

Whether you are new to pickling or looking to go beyond the basics, DIY Pickling will give you the tools and tips you need to unleash your inner kitchen crafter and master your pickling skills.

Book Information

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Customer Reviews

Already possessing more canning jars and paraphernalia most women do shoes and jewelry (due to being from a long line of midwest Irish farmers who have canned for generations), I was a bit skeptical that this book would offer much that was new to me. Pleased to (literally) eat my words! Perfect for those who have never fired up a water bath canner, this incredible book spells out in detail everything from the history of pickling (back all the way to the Egyptians, who knew!) to detailed instructions on complex recipes, this book will now be my Holy Grail to pickling and canning. In a home where there is always a gigantic jar of sauerkraut fermenting away on the counter, this is a HUGE endorsement! This is thankfully not your granny's canning book! Everything from basic fermenting pickles to the extreme, these recipes are mouth-watering and amazing sounding. They will provide a new, lovely treasure trove of flavors and nutrition to anyone's cabinet. This book was easy and straightforward enough that my 13 year old son was interested in participating and trying the basic Fermented Garlic Pickles (this child eats his weight in pickles a week, so this book is already going to save us some serious coin!) all by himself. Score! Something to consider-- have leaky gut? Autoimmune disease? IBS? Any other host of medical issues that taking hold of your nutrition can either aide or completely allow you to recover? This book should be a mainstay in your household! Organic or fresh farmer's market fruits and veggies packed and pickled on your own enables you to take hold and control exactly the quality of food that goes into your body, and for a fraction of the cost.

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