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



## Synopsis

âœIn the world of preserving, Joel MacCharles and Dana Harrison are the masters, the authority. Batch packs everything youâ™ll ever need to know about preserving into one cohesive bible. Joel and Danaâ™s passion project takes a deep dive into the fundamentals of preserving and offers both simple and adventurous, and totally flavor-forward recipes.â•â "Chef Curtis Stone,Â New York Times bestselling author and chef/owner of Maude Restaurant Â Â Joel and Danaâ™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 techniquesâ"waterbath canning, pressure canning, dehydrating, fermenting, cellaring, salting & smoking, and infusingâ"and takes readers on a trip to the market in twenty-five ingredients. Within each ingredient chapter, youâ™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,Â BatchÂ 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

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## 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 others 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

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