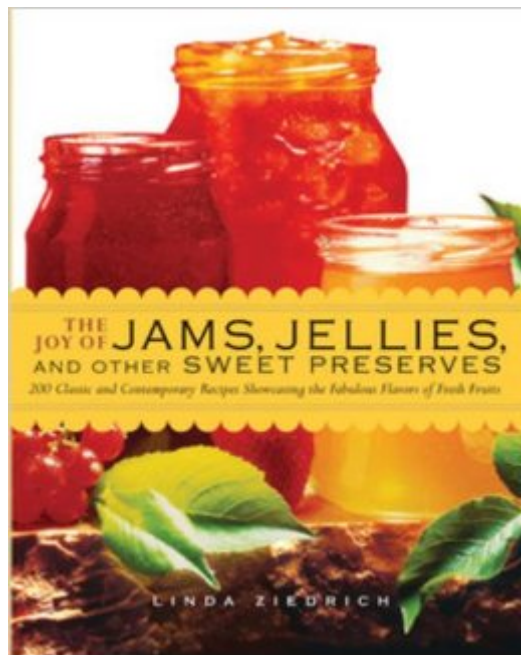


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The Joy Of Jams, Jellies, And Other Sweet Preserves: 200 Classic And Contemporary Recipes Showcasing The Fabulous Flavors Of Fresh Fruits



Synopsis

225 classic and contemporary recipes showcasing the fabulous flavors of fresh fruits. It's summer in a jar! A jar of jam, writes Linda Ziedrich, is a memory brought back to life - a memory of summer's bounty and abundance. With the recipes and techniques in this comprehensive, clear-cut handbook, you can enjoy the sweet taste of the season's fruit all year round. Picture your pantry shelves lined with sparkling, colorful jars of jams, jellies, and other sweet preserves, and imagine the fun and satisfaction of creating these delicious, economical treats. You'll point with pride at your Caramel-Apple Jam, Concord Grape Jelly, Pear-Apricot-Orange Preserves, Strawberry-Kiwi Jam, Lemon Curd, Red Grapefruit Marmalade, Ginger Preserved in Syrup, Brandied Peaches with Vanilla, and much, much more!

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Customer Reviews

I've been preserving for over 15 years now and I've probably collected half a dozen preserving books; most of which feature beautifully photographed jams and jellies on every other page, because I thought I'd need pictures to inspire me. The Joy of Jams, Jellies and Other Sweet Preserves (TJJetc) proved to be inspirational with none of that. In fact, in the four months since I've gotten it, I've been preserving nonstop on the weekends (much to the exasperation of my dh, LOL, who is sick of that stockpot always cluttering up the stove). Guess what all of my friends and family will be getting for Christmas this year :D ?The way I see it, the trouble with the same-old same-old preserving recipes is, you can find most of them already in the grocery store. Strawberry jam, raspberry jam, grape jelly, yawn!! Never fear, TJJetc does have these in case you just need a basic

jam or jelly. But while you're taking the trouble of hauling out your jars, lids and rings, why not try something exotic? This Autumn, I've made: Caramel Apple jam Fig jam (a favorite) Fig and Peach jam Orange jelly Quince jelly Banana jam (with a naughty hint of rum) Strawberry syrup (rave reviews on that one from my pancake lovin' family...real sugar really is better than corn syrup!) Quince paste (a European delicacy to eat with cheese) Pear Preserves in syrup with ginger Cranberry preserves Feijoa jam There are so many more to be tried this spring, I can't wait for my peaches and plums to start ripening. As others have mentioned, these recipes rely less on sugar than most traditional recipes. I like that. Even better, none of them call for commercial pectin.

I was really impressed with the wide range of recipes and lovely flavor combinations--based on flavors and information, I would give this book 5 stars. But I hate it when preserve books categorically snub commercial pectin, regardless of fruit. It's as bad as going the other route and putting piles of pectin and sugar in everything. I agree that commercial pectin is overused and often unnecessary (Ball would probably get you to add it to crabapples), but the alternatives here for preserving low-pectin fruits (that aren't preserved in combination with high-pectin fruits) are to either cook for EVER or to make your own pectin using high-pectin fruits--which you might not have access to in quantity, depending on the season or location. And so making a low-pectin-fruit jam becomes, in effect, making two complete recipes that require constant attention and a good deal more heating energy than just using commercial pectin in those recipes. A 30-minute canning job with a surplus of summer fruit becomes an all-day chore that uses 10x the energy. I appreciate slow food and understand that it's important to know how to cook in the old way--but not for every frackin' thing you make. If you only make one batch of jam a year, maybe that's fine. But if you really want to put up the maximum summer bounty, you just don't have time for making every batch like your great great granny did. Your great great granny probably didn't have a day job. You have to balance the result with the energy cost and pleasure of producing it. Personally, I'd rather be outdoors picking fruit than indoors watching it stew; in other foods, the pleasure is in the production and the tradeoff in time and energy makes more sense.

I've been canning for a couple of decades, and make a good bit of sweet preserves every year. That said, I tried to read and use this book from the points of view of novice and experienced canners. Here's what I like: This book is really well laid out. I really like the alpha arrangement. Peaches are farther in the book than apples. Easy to find things without using the index. I also like the typeset--the overall look of this book is pleasing to and easy on the eyes. Many of the fruits have

a little history of the fruit. That means nothing in the long run, but I found it interesting. I like that there are many no-pectin recipes. I dislike using pectin and this book is a whole volume (372 pages) devoted to pectin-free recipes. Which leads me to what I don't like. What I didn't care for as much: Yeah, I try to not use pectin. Sometimes you just can't get a gel, though. I've ended up with enough pancake syrup over the years because something went wrong, and know that you can almost always get your jam to gel in a pinch with pectin. And, as much as I enjoyed reading about homemade pectin, I just don't have the time or desire to make my own right now. Maybe when I retire. No pictures. I didn't learn to can at my grandma's or mother's knee. I learned it as an adult and from books. A few drawings or pictures would be very useful to a novice canner, such as what a can lifter looks like, and how to stack jars in a BWB. Ball's Complete Book of Home Preserving is a really good beginner reference. I got a big batch of Palisades peaches this weekend and wanted to use a recipe from this book. There were very few recipes for peaches, four in all, and one called for figs and only two were jams. There are, however, nine recipes for quinces.

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