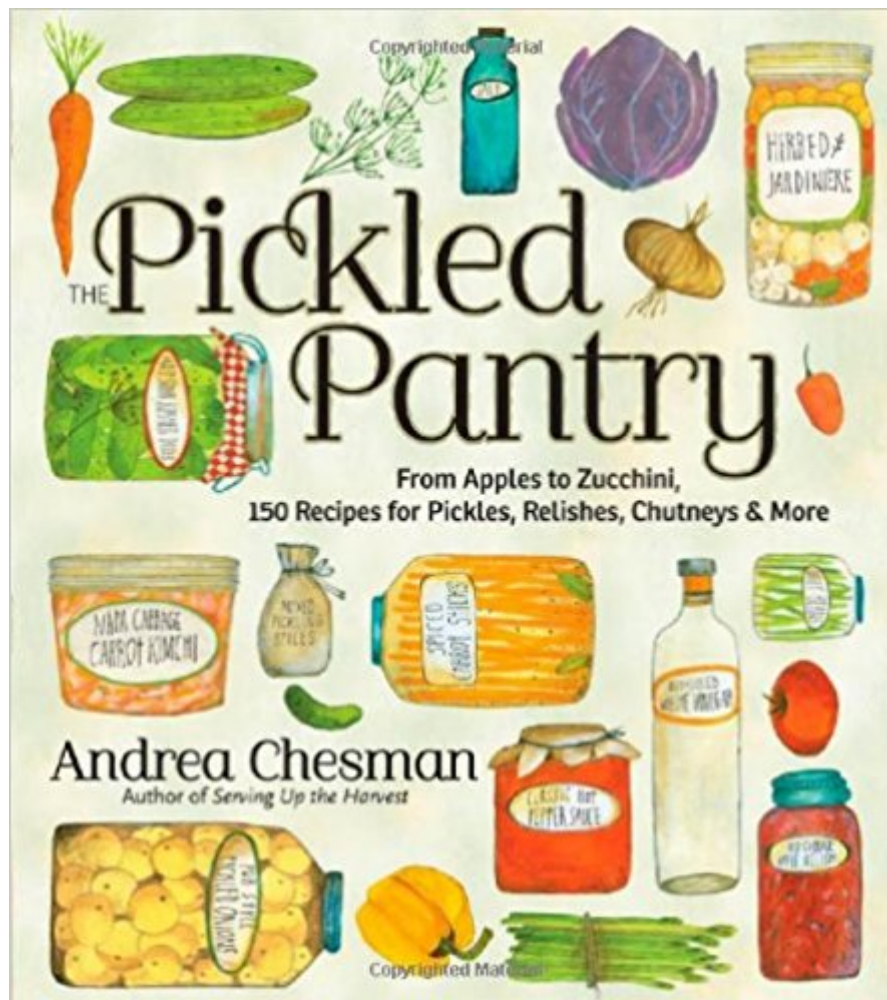




The book was found

The Pickled Pantry: From Apples To Zucchini, 150 Recipes For Pickles, Relishes, Chutneys & More



Synopsis

Blending your grandmother's pickling know-how with today's Internet resources, Andrea Chesman shows you how easy it is to fill your pantry with tasty homemade sauerkraut, Salt-Cured Dilly Beans, and Rosemary Onion Confit. Explaining classic techniques in simple language, guiding you to helpful websites, and making you laugh with humorous stories, Chesman provides inspiration and encouragement for both first-time picklers and dedicated home canners. With tips on pickling everything from apples to zucchini, you'll enjoy exploring the stunning variety of flavors that can fill a Mason jar.

Book Information

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Customer Reviews

You Can Pickle It! Why limit yourself to cucumbers when pickling brings out the best in so many vegetables and fruits? Andrea Chesman offers dozens of zesty possibilities in *The Pickled Pantry*, a comprehensive guide to pickling that features recipes for the crisp cucumbers you've always loved---dills, half-sours, bread and butters---plus delicious ideas for pickling everything from carrots to rhubarb, cabbage to pineapple. It doesn't matter whether you have a few fresh-picked cucumbers or ten pounds of beets. Single-jar recipes, big-harvest ideas, relishes, chutneys, fermented pickles and krauts, and freezer and refrigerator variations provide pickling solutions for every situation. And once your pantry is fully stocked, Chesman provides recipes for 36 delicious ways to use your pickles in prepared dishes.

Andrea Chesman has written more than 20 cookbooks, including Storey's 101 One-Dish Dinners, The Backyard Homestead Book of Kitchen Know-How, The Pickled Pantry, Recipes from the Root Cellar, Serving Up the Harvest, and Mom's Best Crowd-Pleasers. She has also written a number of books on grilling, including the James Beard Award nominee The Vegetarian Grill. She has contributed to many publications, including the New York Times, Cooking Light, Vegetarian Times, Fine Cooking, and several regional and local newspapers. She teaches and does cooking demonstrations and classes at fairs, festivals, book events, and garden shows across the United States. She lives in Ripton, Vermont. ~ ~

Great guide for the beginner. Amazing that you can pickle way more things than you probably think. It is not only about pickling cucumbers, but all sorts of fruits and vegetables. Extremely creative. Wonderful introduction and simple (very easy) recipes in "The Pickled Pantry". Pretty comprehensive guide to pickling. Do not doubt it, you can do this. It is not beyond your ability to easily do in your own home. This guide makes it easy. It is fun to pickle food and great to have a pickling party (where all guests get to pickle fruits/vegetables and take home a jar for their home). It is a great theme party for children and adults. We have tried a few of the recipes which were great. Experiment and have some fun with a pretty inexpensive pickling recipe. The book has information on the process of pickling, different technique, what you need and the ingredients used most. Don't get me wrong some of the recipes are more complicated and take much longer (like a month), but some are simple and done quickly and within a few days they are delicious. Easy to read and follow well written. Lots of recipes to use the pickled produce that you have made -- everything from appetizers, sides, and entrees. Be cautious though as to volume as we have found some of the volume produced is different than what the book expects (sometimes more and sometimes less). Highly Recommended

This book gives great detail and explains how to do the pickling in plain English. It has a tremendous amount of recipes and how to for lots of foods. Would definitely recommend this one for starters and anyone wanting to pickle their vegetables or anything.

I received this as a Christmas present and found it quite thorough. A little heavy on straight pickles (I was looking for other odd things to pickle), but an excellent book. I highly recommend it!

I love recipe books that include a wide cultural variety of recipes. In one book I can find a recipe for

Kimchi, Sauerkraut, Pickles, Chutney, and some hot sauces. Using ingredients that are not that difficult to find, Andrea Chesman created a wonderfully written book that is easy to follow, full of delicious recipes, and a fresh insight compared to other pickling books. Book came promptly and wrapped very well. I will purchase from seller again.

You can pickle anything, just about, and this book will tell you how in the easiest and most interesting way, with fantastic illustrations and up-to-date information on pickling and canning, along with some great stories from the pickling pros. There's also a section on fermenting, which I was happy to see. After perusing its pages, I want to try every mouth-watering recipe "The Pickled Pantry" has to offer.

This was exactly what I was looking for - a book on canning pickles and relishes. She has a section on just making one pint and a section on making a batch. If you are looking for a book on canning pickles - this is it! I would buy this book just for her zucchini relish recipe (I have had rave reviews!!) and her classic pickle relish (another favorite!!). This is my go-to book for pickles.

Some pretty interesting recipes in here, some I really liked and some I felt were nothing that I would ever make. A good book, but one that I feel like I will be picky with.

I love that there are both fermented and canned pickles in this book - who knew that there were so many different types of pickles! She writes in a very easy to read style that will appeal to all levels of experience. So many great ideas - hard to know where to start!

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