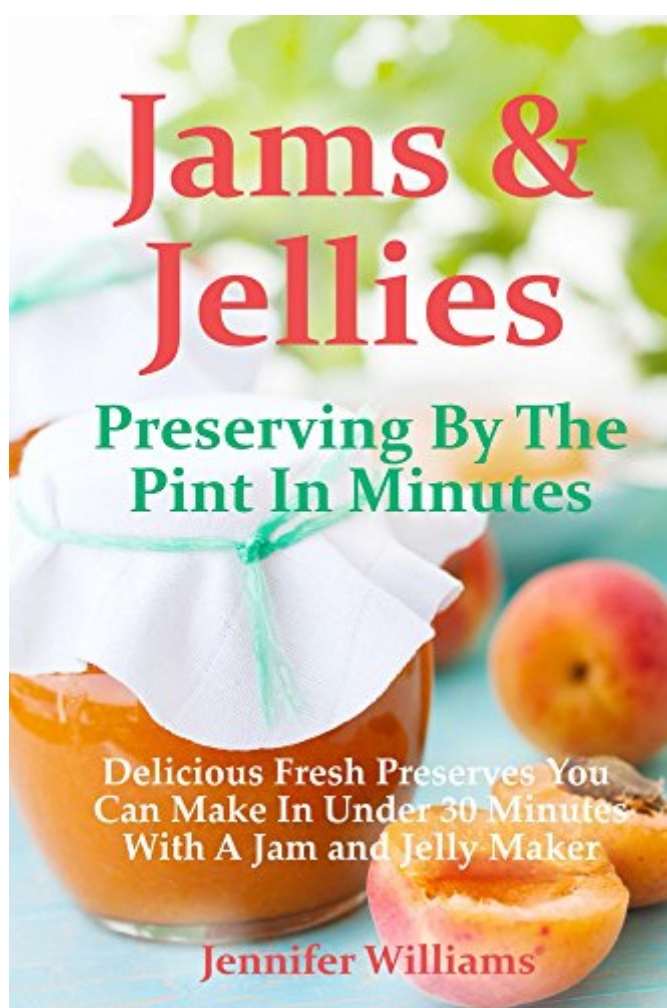


The book was found

Jams And Jellies: Preserving By The Pint In Minutes: Delicious Fresh Preserves You Can Make In Under 30 Minutes With A Jam And Jelly Maker



Synopsis

Make Delicious Fresh Jams and Jellies Easily In Under 30 Minutes Preserving the fruits and berries of the season is easier than ever using these delicious recipes and a jam and jelly maker.

Sumptuous jams and jellies can be a breeze: quick and delicious, easy to make, and ready in under 30 minutes with little guesswork and cleanup afterwards. You no longer need to be intimidated by the process of making your own sumptuous, colorful, glistening jams and jellies from the fresh berries and fruits that you see at your farmers market and local grocery. If you love to sample and buy the endless variety of gourmet jams and preserves that grace the aisles near the cheese, bread and fresh produce sections in your grocery store, now you can make your own varieties at home. The Jams and Jellies: Preserving By The Pint In Minutes gives you the recipes you want to make delicious, new and exciting preserves to enjoy throughout the year. Even better, with a jam and jelly maker and these recipes you can make these delicious jams quickly and easily with no guesswork. Perfect for Enjoying Fresh Jams and Jellies Yourself or for Gift Giving Here is just a sampling individual and crowd pleasing recipes in this book:
Blackberry Jam
Strawberry Rhubarb Jam
Low Sugar Mixed Berry Jam
No Sugar Strawberry Jam
Pineapple Mango Green Chile Jam
Carrot Cake Jam
Tropical Daiquiri Jam
Mint Jelly
And more including jams and jellies made with jalapenos, sriracha, cider and more ... You are going to love the delicious, fast and easy jam and jelly recipes you will be able to make with these recipes in under 30 minutes with a Ball® FreshTECH Automatic Jam & Jelly Maker or any other similar Jam & Jelly Maker.

Book Information

File Size: 516 KB

Print Length: 130 pages

Simultaneous Device Usage: Unlimited

Publisher: Highlands Press (July 16, 2014)

Publication Date: July 16, 2014

Language: English

ASIN: B00LZ7PA20

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #308,138 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #73

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits

#141 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Canning & Preserving

#202 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits

Customer Reviews

I got super lucky after Christmas and nabbed a Ball Freshtech Jam and Jelly maker for half off. I was raised by a mother who canned and froze everything so making jams and jellies was not a huge mystery to me. Being a very small household with no children I stopped making my own preserves for obvious reasons. I am now back to making very small batches of my childhood favorites and this book is helping me with learning to use my Ball Jam and Jelly maker. I HIGHLY recommend the mulled cider jelly. I am not a fan of "store" apple jelly because it's way too sweet and where is that nice apple flavor? I juiced my own apples and made this recipe and I could sit and eat it by the spoonful. I WILL be making that again and taking the time to make my own apple juice was time well spent. Bottom line here.....this is just a good book with lots of good, EASY recipes and you can also be as creative as you want to be or stick with the recipe until you feel like expanding out of your comfort zone. A bonus? YOU control the sugar.....YOU control your ingredients and YOU are creating something yummy and it's just FUN!

Jams and Jellies by Jennifer Williams was a GREAT find. It brought back wonderful memories of those summer days when fresh fruit would arrive by train in those unforgettable wooden crates and my grandma and mother would spend hours in the hot kitchen canning delicious jams and jellies for the long Winter that would soon arrive. To this day, I love my jams and jellies, but as a diabetic, I find it difficult to purchase tasty jams and jellies that are low in sugar and meet my strict diet requirements. This book has solved that problem. Even I have been able to create healthy jams and jellies with this wonderful, easy to follow book using my Ball Automatic Jam and Jelly maker and fruits that I can buy, any time, at my local supermarket. I am reliving my childhood memories without the hot kitchen, hours of preparation, and, yes, all the clean up. Thank You...Jennifer Williams!

I absolutely loved this book throughout its whole entirety; the jam and jelly recipes are straightforward, easy-to-follow and definitely quick - without sacrificing quality. Although I have read

a few other jam and jelly cookbooks before coming across this one, I can definitely say that this is one of the most informative and I'm sure anyone that has tried any of the recipes can agree with me. A huge bonus from this book for me is how many of the recipes are low in sugar, so they're definitely MUCH healthier than most of the recipes that I was following prior to coming across this book. My favorite jam recipe so far is most definitely the 'Low Sugar Blackberry Jam', though there's also still a few others that I haven't had a chance to try yet, and I am excited to see how they compare. I highly recommend this book for any jam and jelly lovers out there, as I am left more than satisfied.

Dissatisfied, only 50 recipes. Most I won't even use. I have the Jam & Jelly Maker, recipes are limited. The recipe book that came with it has about 7 recipes. The book is printed on a heavy stock, with spiral binding. The list the ingredients for regular jams/jelly and low sugar recipes side by side. I would like to see that format used in this book. The low sugar recipes are separate. No instructions on how to convert. cheap paper stock pages. No pictures. I got this so I wouldn't have to convert recipes. I will have to convert recipes for smaller batches...trial and error

This is a great book to pair with your Jam and Jelly maker by Freshtech. It has some unusual recipes and that is exactly what I was looking for. Yesterday I made the Blueberry Jam with a surprise twist. There's a bit of nutmeg and allspice in there. Yum!! Today I made the Wrangler Jam, pineapple, jalapenos and cayenne pepper, sweet and savory. This will make a great appetizer over cream cheese. I plan to make all of the recipes, love the small batch canning idea. I hope Ms. Williams writes another book for the Freshtech jam and Jelly maker, I'll be sure to buy.

Very good recipes for jams & jellies. A few editing errors but nothing you can't figure out. I ordered the ball jam maker and have enjoyed making jams with whatever fruits or berries are in season. There are some unique flavor combinations in her recipes like peach cardamom jam. It's delicious.

You have to have the Ball Auto Tech jam maker for the recipes in this book. So saying the recipes are quick and easy but also kid friendly. Great way to control what you are eating without compromising flavor. I really like the variety of recipes to get you started. Enjoy!

LOVE THIS BOOK for us beginners! The recipes are so easy to use! I must have made 4 cases of Jam and Jelly this summer using this book and a few helpful hints from others. Great purchase for

the Ball Jam and Jelly maker!!! 1000% recommended!The Ball Jam and Jelly maker is AWESOME and goes well with this book!

[Download to continue reading...](#)

Jams and Jellies: Preserving By The Pint In Minutes: Delicious Fresh Preserves You Can Make In Under 30 Minutes With A Jam and Jelly Maker The Joy of Jams, Jellies, and Other Sweet Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits Blue Ribbon Preserves: Secrets to Award-Winning Jams, Jellies, Marmalades and More Blue Ribbon Preserves ~ Secrets to Award-Winning Jams, Jellies, Marmalades & More Preserving with Pomona's Pectin: The Revolutionary Low-Sugar, High-Flavor Method for Crafting and Canning Jams, Jellies, Conserves, and More Foolproof Preserving: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More Jams & Jellies: Ridiculously Easy Artisan Recipes Anyone Can Make (Summer Flavors in Jars Book 1) Jams & Jellies: Ridiculously Easy Artisan Recipes Anyone Can Make (Summer Flavors in Jars) Ball Canning Back to Basics: A Foolproof Guide to Canning Jams, Jellies, Pickles, and More Jam Recipes: The Top 50 Most Delicious Jam Recipes (Recipe Top 50's Book 44) Canning and Preserving Guide for Beginners: Canning and Preserving Cookbook for Fresh Food Year Round Super Narwhal and Jelly Jolt (A Narwhal and Jelly Book #2) Preserving by the Pint: Quick Seasonal Canning for Small Spaces from the author of Food in Jars Jelly's Last Jam Jungle Jam and Friends: Wild Times in God's Creation (Audio Cassette) (Jungle Jam and Friends Radio Show) I Love Jam (Blue Chair Jam) The Joys of Jewish Preserving: Modern Recipes with Traditional Roots, for Jams, Pickles, Fruit Butters, and More--for Holidays and Every Day Canning and Preserving Soups, Stews, and Chili: A Step-by-Step Guide to Canning Delicious Food (Canning and Preserving for Novices Book 1) Primal Blueprint Quick and Easy Meals: Delicious, Primal-approved meals you can make in under 30 minutes (Primal Blueprint Series) Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)