



A Beginner's Guide to Bottling Fruit and Vegetables: With Tips on How to Prepare and Preserve Food for Long-Term Use

By Dueep Jyot Singh, Managing Director John Davidson

Createspace, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.A Beginner's Guide to Bottling Fruit and Vegetables With tips on How to Prepare and Preserve Food for Long-Term Use Table of Contents Introduction Rules of Bottling Types of Jars and Bottles Sterilizing Tips Equipment Necessary for Bottling Methods of Sterilization Hot Water Bath Method Hot-Water Sterilization - Quick Method Oven Method Second Oven Method Boiling Tomatoes Tomato in Their Own Juice Preserving Tomatoes in Brine Tomato Puree Tomato Juice Bottling Methods for Vegetables Blanching and Sterilizing Process for Vegetables Water Bath Method Acid Brine - Lemon Juice Method Using Bottled Vegetables Preparation of Fruit and Temperature Chart Timetable for Sterilizing Vegetables in Pressure Cooker Conclusion Author Bio- Introduction We are everlastingly grateful to that homemaker millenniums ago, who decided that she needed to preserve food, for the coming winter. That was a little step for her, but it was a giant step for mankind. Soon people began to preserve food in stoneware jars. The principle of preserving these fruit/food items depended firstly upon the destruction by need of all the mold and bacteria in the air,...



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