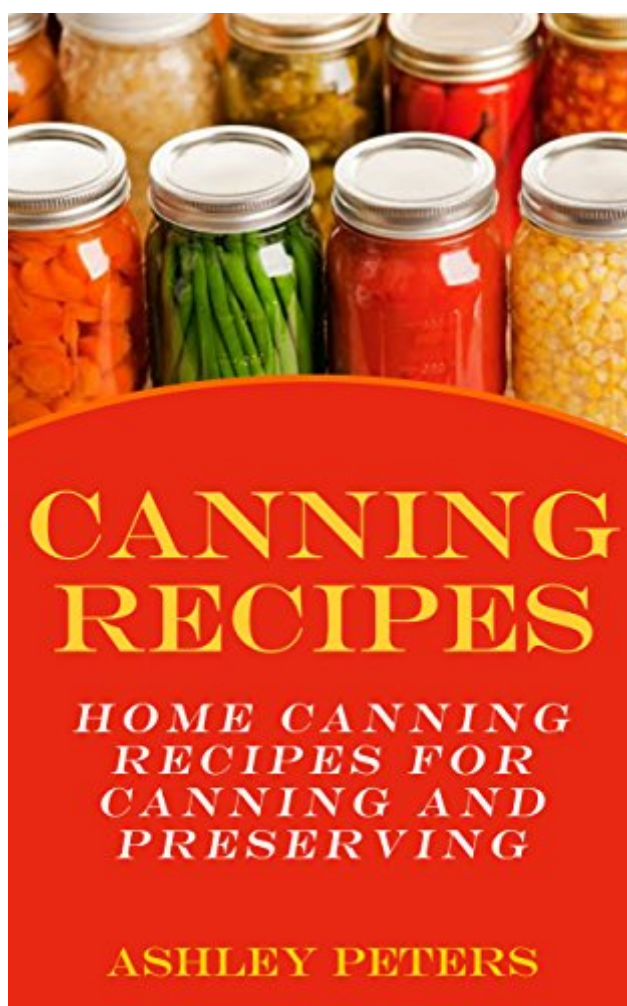


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# Canning Recipes: 150 Home Canning Recipes For Canning And Preserving (Home Canning Recipes, Preppers Food)



## Synopsis

Learn the Basics of Canning & Preserving with these amazingly simple Canning Recipes\*\*\*Read this book for FREE on Kindle Unlimited - Download Now!\*\*\*There are few other techniques when it comes to food that are more satisfying to learn than canning and preserving. The method of canning has been around for centuries, and as you will learn throughout this book, it can be a very fulfilling and easy process for you to take part in. Luckily, this book has 150 recipes so that you will not have to wrack your brain to come up ideas You can be sure that within just a few days of using this book, you and your loved ones will have picked out some recipes that will become family favorites in no time!To Get Started, Scroll Up And Grab Your Copy! --Download Now-- HERE ARE JUST A FEW OF THE AMAZING RECIPES INSIDE THIS BOOK

- Garlic Pickle
- Rhubarb & Pineapple Jam Canning Recipe
- Canned Vegetable Soup Canning Recipe
- Spicy Salsa Canning Recipe
- Tangy Tomato Spaghetti Sauce
- Canned Beef Roast

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## Customer Reviews

As an avid canner I enjoyed this book. Recipes were easy to follow.

Okay book but no new or groundbreaking recipes.

ok

Its pretty good.

Good little recipes. I'm very interested in the canned mushrooms and the garlic green beans. They look delicious and fun.

Lots of good info. I'm just learning to can and need all the help I can get!

lots of interesting info

My wife finds them very helpful!

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