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Preserving Everything

Can, Culture, Pickle, Freeze, Ferment, Dehydrate, Salt, Smoke, and Store Fruits, Vegetables, Meat, Milk, and More The ultimate guide to putting up food. How many ways can you preserve a strawberry? You can freeze it, dry it, pickle it, or can it. Milk gets cultured, or fermented, and is preserved as cheese or yogurt. Fish can be smoked, salted, dehydrated, and preserved in oil. Pork becomes jerky. Cucumbers become pickles. There is no end to the magic of food preservation, and in Preserving Everything, Leda Meredith leads readersboth newbies and old handsin every sort of preservation technique imaginable.

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