

Pickle Up Box Set: Simple and Quick Preserving, Fermenting, and Canning Recipes All in One! (SHTF Stockpile Guide)

Samantha Stewart



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Pickle Up Box Set (2 in 1)

Book One: Let's Pickle Up: Simple and Quick Preserving, Fermenting, and Canning Recipes All in One!

Are you upset by the thought that the season of your favorite food is passing? Do you want to enjoy that food throughout the year? Or Are you troubled by the excess of food in your house?

Don't know what to do? Oh, do not nod your head like that, you do know about your next step to eliminate all these worries. You have the solution to all these problems in your hand.

Yes, pickling and preserving will let you relish all the delicious and appetizing flavors whenever you desire. Now you could enjoy the tasty taste of mango, delicious strawberries, inviting juicy tomatoes and what not by this simple method.

There is no doubt that this technique is very easy and fun to carry out. This book will not only help you to conserve your food but also tell you about some simple and yummy recipes that are made by pickling and fermenting the foods. You will have a chance to try some new recipes that will not only add into your cooking menu but once you learn the spirit of preserving, I am sure you'll find them much easier and enjoyable to make.

In this book, you will learn:

- Preserving is fun
- Veggie pickling
- Fruiti pickles
- Pickling seafood
- Tips while pickling

Book Two: Food Fermentation for Beginners: Step-by-Step Fermentation Guide for Tasty Vegetables Year-Round

If you have ever wished that you could somehow have all of summertime's vast range of tasty and colorful vegetables for your table year-round, you actually can! This is a beginner's guide for countertop fermentation of vegetables of all types. Contrary to canning, which requires heating and cooking foods to preserve them for a long period of time, countertop fermentation keeps your garden fresh vegetables in and an enhanced raw state. Enhanced? Yes, fermentation enhances probiotic content, creating more gut- and immune-health benefits for you from your vegetables.

In this book, you will learn:

- the health benefits from your countertop fermented vegetables
- what you need to easily start fermenting raw, garden-fresh vegetables today
- how to know when the fermentation process is complete
- a little bit about the science behind fermentation
- a few basic recipes for fermenting vegetables with herbs and spices to get you started

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From reader reviews:

Roberta Petty:

Now a day folks who Living in the era where everything reachable by talk with the internet and the resources inside can be true or not involve people to be aware of each details they get. How a lot more to be smart in receiving any information nowadays? Of course the correct answer is reading a book. Reading through a book can help individuals out of this uncertainty Information particularly this Pickle Up Box Set: Simple and Quick Preserving, Fermenting, and Canning Recipes All in One! (SHTF Stockpile Guide) book because this book offers you rich info and knowledge. Of course the details in this book hundred % guarantees there is no doubt in it you may already know.

Billie Sneed:

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Raymond McMillion:

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Tom Johnson:

What is your hobby? Have you heard that question when you got pupils? We believe that that issue was given by teacher for their students. Many kinds of hobby, Everyone has different hobby. And you also know that little person like reading or as reading through become their hobby. You must know that reading is very

important and book as to be the matter. Book is important thing to increase you knowledge, except your own teacher or lecturer. You discover good news or update in relation to something by book. Many kinds of books that can you choose to use be your object. One of them is Pickle Up Box Set: Simple and Quick Preserving, Fermenting, and Canning Recipes All in One! (SHTF Stockpile Guide).

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