

## Ball Canning Back To Basics A Foolproof Guide To Canning Jams Jellies Pickles And More

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From making your own sweet jams and preserving whole fruits, to the fundamentals of brining vegetables, Ball Back to Basics focuses on the building block techniques and classic recipes that every canner should know. The book begins with in-depth information on the equipment you need, preparing your fruits and vegetables, and food safety guidance. Each canning and preserving method is thoroughly explained with step-by-step photographs and beginner-friendly tutorials highlighting key steps.

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[5 Tbsp. Ball ® Real Fruit™ Instant Pectin; Directions: Pulse blueberries in a food processor until finely chopped, stopping to scrape down sides as needed. Place in a medium bowl. Pulse strawberries in food processor until finely chopped, stopping to scrape down sides as needed. Add to blueberries in bowl. Stir in sugar; let stand 15 minutes.](#)

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