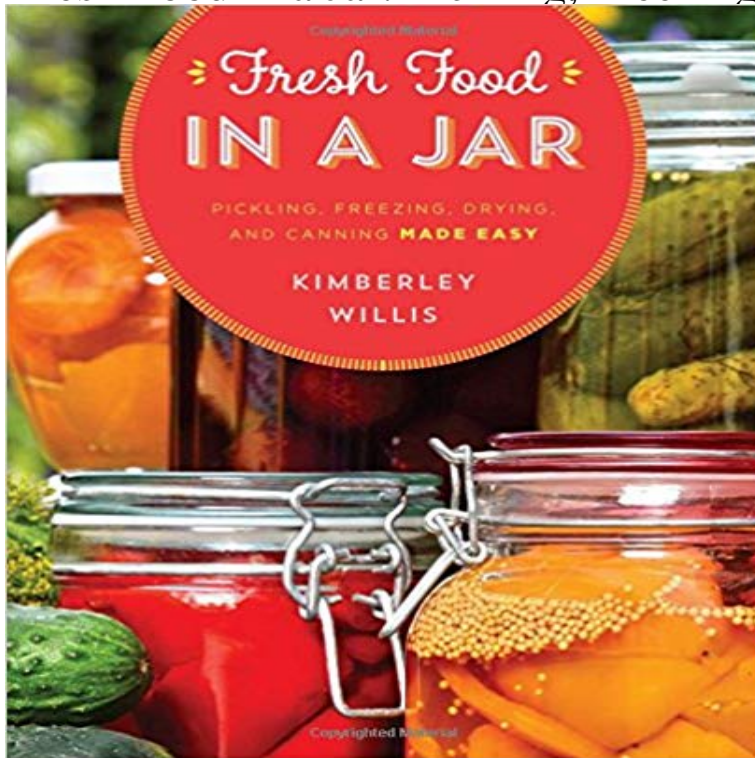


# Fresh Food in a Jar: Pickling, Freezing, Drying, and Canning Made Easy



Fresh Food in a Jar includes everything you need to know about canning, pickling, freezing, and drying tips, techniques, and equipment as well as hundreds of recipes for jams, jellies, pickles, relish, sauces, meat jerkies, and more. Includes simple and step-by-step techniques and photos with over 150 recipes and variations.

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