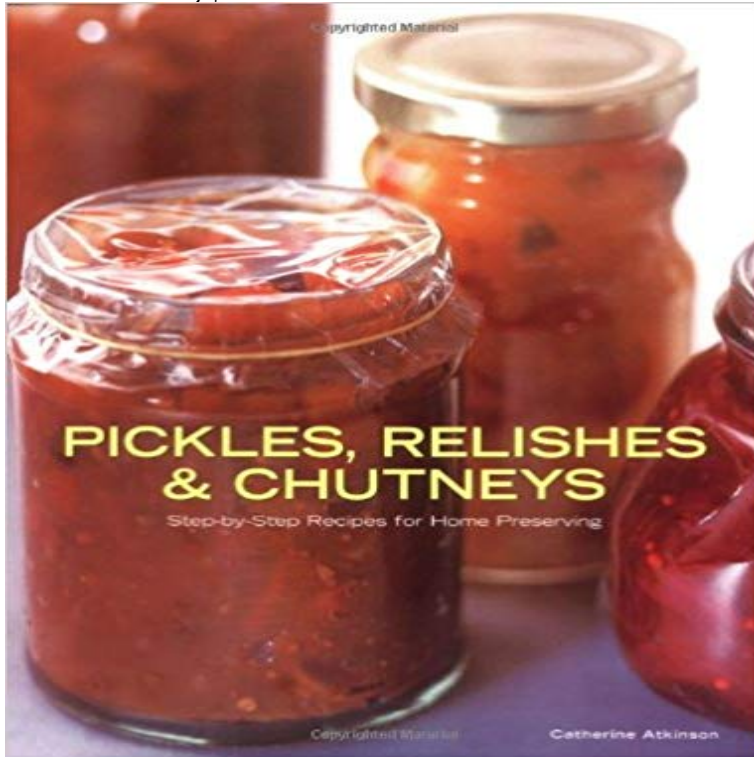


Pickles, Relishes and Chutneys: Step-by-step Recipes for Home Preserving



This comprehensive guide opens with a history of preserving and pickling, which provides an insight into the traditional techniques and local delicacies. Practical advice and information about techniques, equipment and choosing the best ingredients follow in the authoritative and wide-ranging introduction, which is followed by the heart of the book: over 75 recipes covering every kind of chutney, pickle and condiment. Explore accompaniments to meats and poultry, from traditional basics, such as Horseradish or Mint Sauce, to modern flavours, such as Roasted Red Pepper and Chilli Ketchup or Cranberry and Red Onion Relish. Accompany seafood with Lemongrass and Ginger Jelly or serve oysters with Bloody Mary Relish. With its wonderful photography and comprehensive and exciting recipe list, this is the perfect sourcebook for every cook who wishes to know more about chutneys and pickles. Catherine Atkinson is a trained Cordon Bleu cook who has worked in a number of restaurants including the Roux Brothers patisseries. She also worked as Deputy Cookery Editor on Womans Weekly magazine.

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