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SALT SUGAR SMOKE: HOW TO PRESERVE FRUIT, VEGETABLES, MEAT AND FISH



Mitchell Beazley. Paperback. Condition: New. 272 pages. Now in paperback. This comprehensive book takes a fresh look at preserving. Jams and jellies, chutneys and pickles, smoked and potted meats and cured fish, cordials and alcohols, vegetables in oil, mustards and vinegars - here are recipes to fill the larder with the most delicious conserves of all kinds. Award-winning food writer Diana Henry has sourced preserves from many different cuisines, from familiar fruit jams to more unusual recipes such as Georgian...

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- Authored by Diana Henry
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