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Can It, Bottle It, Smoke It: And Other Kitchen Projects

Karen Solomon

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Karen Solomon : Can It, Bottle It, Smoke It: And Other Kitchen Projects before purchasing it in order to gage whether or not it would be worth my time, and all praised Can It, Bottle It, Smoke It: And Other Kitchen Projects:

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Have you ever wanted to . . . Bottle your own soda? Press your own tofu? Smoke your own cheese? Boil your own bagels? Ferment your own miso? Can your own tomatoes? Roast your own coffee? Can It, Bottle It, Smoke It walks you through a slew of satisfying culinary projects to stock your larder and shower your friends with artisan foods and drinks, kitchen staples, and utterly addictive snacks. Karen Solomon veteran food writer, kitchen explorer, and author of Jam It, Pickle It, Cure It brings forth a new collection of 75-plus recipes for condiments (Plum Catsup), cereals (Cornflakes), crunchy snacks (Tortilla Chips), beverages (Soy Milk), and more. Whether you're a beginning or seasoned home cook, you'll be inspired to pump up the power of your pantry. With detailed instruction on essential

techniques, time commitments for each project (from 20 minutes to 2 hours to a weekend), and labeling and wrapping tips, *Can It, Bottle It, Smoke It* will help you get creative in the kitchen. So leave the grocery aisles mass-produced packaging and mystery ingredients behind and join the urban homesteading revolution as you whip up a bevy of jars, bottles, and bags full of outstanding hand-labeled eats.

.com Featured Recipe: Sweet Pepper and Corn Relish Makes: About 6 cups (3 pints) Time commitment: About 1 day
Ingredients 1 tablespoon vegetable oil 3 3/4 cups diced red bell pepper (3 or 4 peppers) 1 tablespoon kosher salt 4 cups fresh or thawed frozen corn kernels 1 3/4 cups diced red onion (1 very large onion) 1 1/2 cups apple cider vinegar 1 1/2 cups sugar 1/2 teaspoon ground turmeric Instructions Heat the oil in a large skillet over medium-high heat. Add the peppers and salt and saut for approximately 12 minutes, stirring often, until the peppers soften and begin to caramelize. Add the corn, stirring to combine, and cook the vegetables for 3 to 4 minutes longer, until the corn is hot. Turn off the heat and add the onion to the pan; stir well. In a small saucepan over medium heat, combine the vinegar, sugar, and turmeric and stir just until the sugar dissolves, about 2 minutes. Pack the vegetables tightly into 3 clean pint jars, and pour the warm brine over the vegetables to cover completely, discarding any unused brine. To can the relish for longer storage, process the jars according to the instructions on page 28. Otherwise, cover tightly, and let the relish sit at room temperature for 1 day before moving it to the refrigerator. How to Store It Refrigerated, this will keep for up to 6 months. Canned, it will keep for up to 1 year. This is an excellent book and resource for those of us who've been bitten by the DIY bug. You'll make these recipes again and again, and you'll thank yourself every time.
TheKitchn.com, 7/27/11 Attention cooks looking for a friendly guide through the world of DIY corn flakes, hot dogs, and even cheese curls your ultimate instruction manual has arrived. Karen Solomons *Can It, Bottle It, Smoke It* will show you how to make so many of your beloved grocery store standards right in your own kitchen. Marisa McClellan, *FoodinJars.com* Karen has done it again. Another super-fun lineup of strong recipes. Eugenia Bone, author of *Well-Preserved* About the Author Food and lifestyle writer KAREN SOLOMON is the author of *Jam It, Pickle It, Cure It* and *The Cheap Bastards Guide to San Francisco*, and a contributor to *Chow! San Francisco Bay Area*. She also writes for the *San Francisco Chronicle* and is a former editor and columnist for the *San Francisco Bay Guardian*. Her writing has appeared in *Fine Cooking*, *Yoga Journal*, *Prevention*, the *SF Zagat Guide*, and dozens of Bay Area and national publications. Visit CanItBottleItSmokeIt.com.