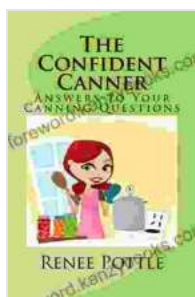


The Confident Canner: Answers to Your Canning Questions

Canning is a great way to preserve food and enjoy the fruits of your labor all year long. But if you're new to canning, it can be a daunting task. That's where The Confident Canner comes in.



The Confident Canner: Answers to Your Canning Questions by Renee Pottle

★★★★☆ 4 out of 5

Language	: English
File size	: 182 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 56 pages
Lending	: Enabled



This comprehensive guide covers everything you need to know about canning, from choosing the right equipment to troubleshooting common problems. With over 100 recipes, The Confident Canner is the only canning book you'll ever need.

Choosing the Right Equipment

The first step to successful canning is choosing the right equipment. Here's what you'll need:

- A canner: This is a large pot with a lid that is used to boil the jars and process the food.
- Jars: Jars are used to store the canned food. They come in a variety of sizes, so choose the size that is right for your needs.
- Lids and rings: Lids and rings are used to seal the jars. Make sure to use new lids and rings each time you can.
- A jar lifter: A jar lifter is used to safely remove hot jars from the canner.
- A funnel: A funnel is used to fill the jars with food without spilling.
- A bubble popper: A bubble popper is used to remove air bubbles from the jars.

Over 100 Canning Recipes

The Confident Canner includes over 100 canning recipes, so you can can all your favorite fruits, vegetables, and meats.

- Fruits: Apples, apricots, berries, cherries, peaches, pears, plums, rhubarb, strawberries
- Vegetables: Asparagus, beans, beets, carrots, corn, cucumbers, greens, onions, peppers, potatoes, tomatoes
- Meats: Beef, chicken, fish, pork

Troubleshooting Common Problems

Canning is a safe and easy way to preserve food, but sometimes problems can arise.

Here are some common problems and how to fix them:

- **The jars didn't seal.** This can be caused by a number of factors, including:
 - Using old or damaged lids and rings.
 - Not tightening the lids and rings properly.
 - Overfilling the jars.
 - Not processing the jars for the correct amount of time.
- **The food is discolored.** This can be caused by a number of factors, including:
 - Using overripe food.
 - Not adding enough acid to the food.
 - Processing the food for too long.
- **The food is mushy.** This can be caused by a number of factors, including:
 - Using overripe food.
 - Not processing the food for the correct amount of time.

Canning is a great way to preserve food and enjoy the fruits of your labor all year long. With *The Confident Canner*, you'll have all the information you need to can safely and successfully.

So what are you waiting for? Free Download your copy of *The Confident Canner* today!

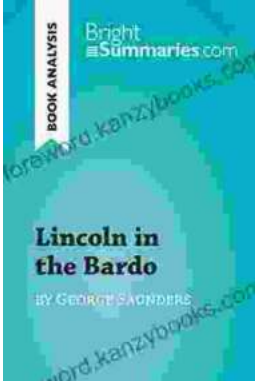


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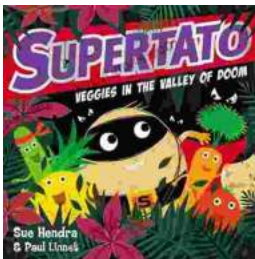
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