



The Amish Canning Cookbook

Plain and Simple Living at Its Homemade Best

by Georgia Varozza



Non-Fiction - Cooking/Food

Kindle Edition

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Book Review

Reviewed by Anne Boling for Readers' Favorite

I've enjoyed preserving food for many years, from canning, to freezing, to dehydrating. However, most of the things I canned were rather basic: green beans, potatoes, and tomato juice. I was excited to receive a copy of this book to expand my abilities from the basics to something a little more imaginative. *The Amish Canning Cookbook: Plain and Simple Living at Its Homemade Best* by Georgia Varozza has many ideas I had not thought of before. This book is more than recipes; it has a history of canning, a list of tools and supplies you will need, safety instructions, recipes, and guidelines for adapting recipes for your taste. When I think of Amish food, I think of traditional, homemade, and delicious.

This is a high quality book with a spiral binding. That's important in a cookbook because it means it will lay flat, making it easier to read. There is also plenty of room for notes. Canning food is important to me because I know what goes into the foods I have preserved and they taste so much better than store bought. With home canned foods, I don't have to make a trip to the grocery store; I need only to look on the shelf of the pantry. There are two methods to canning, hot water bath and pressure canning. There are also certain foods that should never be canned. The author thoroughly explains all of this and more. There are even menu suggestions. This book will be used again and again at my house and I even purchased several for gifts.