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Better Homes And Gardens Make It, Don't Buy It: 300+ Recipes For Real Food Made Better



Synopsis

The complete book for the DIY kitchen: Enjoy homemade alternatives to store-bought staples including condiments, cheese, pretzels, jerky, liqueurs, marshmallows and more. Make It, Don't Buy It is the complete compendium for a new generation of cooks who want to make wholesome food at home instead of purchasing mass-produced items made with artificial ingredients. From cocktail mixes to pizza sauce to beef broth, everything tastes better made at home, and allows for the ultimate in personalization. Make Sriracha with just the right heat, your own herb blends, Sweet Pickle Relish that's not too sweet, and Garden Vegetable Soup from your backyard, not a can. More than 300 recipes and 200 photographs cover the entire pantry—beverages, breads, candy, soups, sauces, condiments, salad dressings, cheeses, jams, basic pantry items such as flavored vinegars and oils, syrups, desserts, and vegetable blends. Learn freezing, preserving, canning, pickling, drying, and more, to be a whiz in the kitchen. Whether your aim is to capture seasonal bounty, avoid additives, or enjoy homemade food, you'll find everything for the DIY kitchen here.

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Cooking Methods > Quick & Easy

Customer Reviews

View larger Apple Sriracha-Style Hot Sauce from Make It, Don't Buy It Prep: 1 hour 15 minutes | Ferment: 3 days | Cook: 10 minutes | Makes: 9 cups Note: The process of blending and boiling the mixture will produce strong vapors, so be sure you have proper ventilation before you begin. How to Make It 1. In a 6-qt. ceramic crock or glass container combine the water and salt;

stir to dissolve. Add chiles, apples, and garlic. Place a plate that fits just inside the container on the chile mixture to keep it submerged. Cover container with a kitchen towel. Ferment at room temperature (70° F – 75° F) 3 to 5 days or until bubbles form around the edges, skimming off any white residue that forms on the surface. 2. Using a slotted spoon, transfer chiles, apples, and garlic to a 6- to 8-qt. stainless-steel, enamel, or nonstick pot. Add 6 cups of the liquid. Stir in sugar and vinegar. Bring to boiling, stirring occasionally; reduce heat. Simmer, covered, 10 minutes or until apples are tender. Using an immersion blender, blend mixture until smooth. (Or cool slightly and process in batches in a blender until smooth.) 3. Firmly press mixture through a fine-mesh sieve into a bowl (the more solids that are pressed into the liquid, the thicker the sauce will be). Discard solids remaining in sieve. If desired, return strained mixture to pot and boil gently, uncovered, 10 minutes or until desired consistency. Transfer sauce to clean jars or bottles; seal and label. Store in the refrigerator up to 6 months. Variations Banana Pepper-Green Apple Hot Sauce: Prepare as directed, except use hot banana peppers for the red chile peppers and Granny Smith apples for the apples. Beet-Apple Hot Sauce: Prepare as directed, except add 1 lb. red beets, finely chopped, to the mixture in Step 1. Ingredients 3 qt. bottled spring water 4-1/2 Tbsp. all-natural fine sea salt 3 lb. red chile peppers, such as Fresno, stemmed and quartered 2 lb. red apples, cored and cut into chunks 1 head garlic, cloves separated, peeled, and coarsely chopped (about 1/4 cup) 1/4 cup sugar 1/4 cup cider vinegar

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