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Frittata and Tea

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COOKBOOKS Rachel Saunders Jams Out

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on Foodcrafters *How The Renaissance
Changed The Way We Eat | Absolute
History* ~~The Blue Chair Jam Cookbook~~

Rachel Saunders is the owner and founder of Blue Chair Fruit Company and the author of the James Beard Award-nominated Blue Chair Jam Cookbook, which is widely regarded as the definitive

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modern work on preserving. A much sought-after teacher and jam and marmalade expert, Rachel offers classes regularly both in the U.S. and abroad and also offers a stream-able online class, Jam & Marmalade the Blue Chair Way.

~~The Blue Chair Jam Cookbook:~~

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Rachel Saunders: Amazon ...~~

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookb Author Rachel Saunders is the owner of the Bay Area's artisanal jam producer, Blue Chair Fruit. Rachel

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Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century.

~~The Blue Chair Jam Cookbook by Rachel
Saunders~~

The Blue Chair Jam Cookbook gives all measurements by weight rather than

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~~The Blue Chair Jam Cookbook by Rachel~~

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~~Saunders | Waterstones~~

- Buy the book: The Blue Chair Jam Cookbook by Rachel Saunders, \$22.15 (Amazon)
- For more information about Blue Chair Fruit Company, check out their website or this video clip of the adorable Ms. Saunders' visit to The Martha Stewart Show.

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~~The Blue Chair Jam Cookbook by Rachel Saunders Book Review ...~~

If, instead, a cook wants jam that is pure fruit, sugar, and seasonings, The Blue Chair Jam Cookbook, by Rachel Saunders, owner of The Blue Chair Fruit Company, offers a good variety of recipes and

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guidance. A few caveats, though: This may be a frustrating book for readers who lack great access to very specific, very fabulous, farm-fresh fruits.

~~The Blue Chair Jam Cookbook - Book~~
Review

Rachel Saunders is the owner and founder

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of Blue Chair Fruit Company and the author of the James Beard Award-nominated Blue Chair Jam Cookbook, which is widely regarded as the definitive modern work on preserving. A much sought-after teacher and jam and marmalade expert, Rachel offers classes regularly both in the U.S. and abroad and

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~~The Blue Chair Jam Cookbook (Volume 4): Saunders, Rachel ...~~

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~~The Blue Chair Jam Cookbook - Kindle
edition by Saunders ...~~

The Blue Chair Jam Cookbook; by Rachel
Saunders; Andrews McMeel Publishing
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Recipes. When Has a Preserve Finished
Cooking? English Marmalade; Italian
Prune & Cardamom Conserve

~~Recipe: English Marmalade~~

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~~The Blue Chair Jam Cookbook eBook:
Saunders, Rachel ...~~

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century.

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In addition to offering more than 100 original jam, jelly, and marmalade recipes,...

~~The Blue Chair Jam Cookbook~~

Author Rachel Saunders is the owner of the Bay Area's artisanal jam producer, Blue Chair Fruit. Rachel Saunders's The

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Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century. In addition to offering more than 100 original jam, jelly, and marmalade recipes, master jam artisan Rachel Saunders shares all of her technical preserving knowledge, as well as her unique jam maker's perspective on fruit.

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~~The Blue Chair Jam Cookbook by Rachel~~

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~~Saunders, Paperback ...~~

The Blue Chair Jam Cookbook gives all measurements by weight rather than volume, making it the most exact and reliable American jam book on the market. More than 20 recipe variations are provided, along with detailed information about common and rare fruits, hybrid

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The Blue Chair Jam Cookbook is not only an exciting and vibrant exploration of fruit and of the seasons, but also one of the few books to clearly explain and illustrate

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preserving techniques. Each recipe includes clear and detailed directions to help ensure success, and Rachel explores a wide range of technical questions as they relate to individual fruits and types of preserves.

~~The Blue Chair Jam Cookbook : Rachel~~

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~~Saunders : 9781449487638~~

Get this from a library! The Blue Chair jam cookbook. [Rachel Saunders; Sara Remington; Blue Chair Fruit (Firm)] -- Written by the founder of Blue Chair Fruit, this cookbook provides nearly 120 original recipes organized around the seasons. Recipes range from the more

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straightforward, such as plum jam, to the
more ...

~~The Blue Chair jam cookbook (eBook,
2010) [WorldCat.org]~~

Above: Alexa follows recipes in The Blue
Chair Jam Cookbook by Rachel Saunders;
it's \$25.08 from Amazon. Image via Hand

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Jobs for the Home. Above: At Blue Chair Fruit Company, Ms. Saunders teaches Jam Making 101. For class information, see Blue Chair Fruit. Image via Shutterbean.

~~Risky Business: Oven Canning Jam~~
Gardenista

Recipe: Italian Prune & Cardamom

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Conserve from The Blue Chair Jam Cookbook by Rachel Saunders. The term conserve typically refers to a jam involving both fresh and dried fruit, often with the addition of liquor, spices, and nuts.

~~Recipe: Italian Prune & Cardamom~~

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Conserve

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Rachel Saunders's The Blue Chair Jam Cookbook, now available in paperback, is the definitive jam and marmalade

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cookbook of the 21st century approaching the nostalgic preserving kitchen with a modern, sustainable eye. If you love to cook, are crazy for fruit, or have even a passing interest in jam or marmalade, this James Beard Award-nominated cookbook is the book for you. Rachel's legendary Bay Area jam company, Blue Chair Fruit,

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earned instant fame for its intensely flavored preserves when it launched in 2008. Rachel's passion for fruit shines through every part of this lavishly photographed 384-page book, which is the culmination of nearly ten years of research. Nearly 120 original recipes organized around the seasons including

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offerings ranging from plain Lemon Marmalade and Plum Jam to Strawberry-Blood Orange Marmalade with Rosemary and Black Fig and Candied Citrus Jam, she vividly captures the joyful essence of fruit and of the preserving process. The Blue Chair Jam Cookbook is not only an exciting and vibrant exploration of fruit

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and of the seasons, but also one of the few books to clearly explain and illustrate preserving techniques. Each recipe includes clear and detailed directions to help ensure success, and Rachel explores a wide range of technical questions as they relate to individual fruits and types of preserves. Whether you make jam or

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marmalade once a year or every week, and whether you are a home or professional cook, The Blue Chair Jam Cookbook is sure to claim a special place in your cookbook library.

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and

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marmalade cookbook of the 21st century. In addition to offering more than 100 original jam, jelly, and marmalade recipes, master jam artisan Rachel Saunders shares all of her technical preserving knowledge, as well as her unique jam maker's perspective on fruit. Rachel combines nostalgia with a modern, sustainable

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approach to creating fresh and vividly flavored preserves. The recipes are divided into chapters based on the seasons, and each chapter is organized by month and type of fruit. Sample recipes include Strawberry-Marsala Jam with Rosemary, Italian Lemon Marmalade, and Early Girl Tomato Jam. More than 100 stunning

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photographs by Sara Remington illustrate each part of the preserving process--from the different stages of cooking to testing for doneness to the final canning stage. Each recipe includes an approximate yield and a suggested shelf life, in addition to details on recommended equipment, including Rachel's beloved copper jam

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Nothing is left to chance or overlooked; Rachel explains every aspect of jam and marmalade making in step-by-step detail. The Blue Chair Jam Cookbook is a one-of-a-kind, must-have resource for home and professional cooks alike.

Not your grandma's jam book, Blue

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Chair Fruit: Jam, Jelly & Marmalade is the definitive jam book of the 21st century approaching the nostalgic preserving kitchen with a modern sustainable eye.

Author Rachel Saunders is the owner of the Bay Area's artisanal jam producer, Blue Chair Fruit. Rachel Saunders's The Blue Chair Jam Cookbook is the definitive

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Building on the success of her James

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Beard Award-nominated Blue Chair Jam Cookbook, Rachel Saunders' Blue Chair Cooks with Jam & Marmalade is the definitive modern guide to using preserves in the kitchen. Far from merely a narrow look at obvious ways to incorporate jam, Blue Chair Cooks with Jam & Marmalade is a rich and wide-ranging general

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cookbook for every day. Organized by time of day, Rachel's recipes are nuanced and unusual and cover the broadest possible array of techniques and ideas. Rachel both includes and transcends such jam-filled classics as Victoria Sandwich and Classic Jelly roll to reveal an entire world of tempting sweet and savory

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possibilities. Blue Chair Cooks with Jam & Marmalade explores not only breakfast and tea time, but also numerous savory lunch and dinner options, including sausages, soups, salads, hors d'oeuvres, and paella. With over 150 recipes ranging from Fruited Irish Brown Bread to Brussels Sprouts with Kumquats &

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Smoked Salt to Poppy Seed-Cacao Nib Torte, this much-anticipated sequel to the classic Blue Chair Jam Cookbook is sure to occupy a special place in your kitchen.

Over twenty-five delectable recipes for making your own jams and marmalades at home, as well as several exciting sweet

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and savory dishes made with jam. I Love Jam is the ultimate gift for first-time and experienced jam makers alike to discover and perfect the art of jam making.

Complete with clear instructions and eye-opening recipe flavor variations and tips, I Love Jam will brighten your pantry every month of the year. Learn how to use your

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jams in a wide range of sweet and savory delicacies including Strawberry Sangria, Braised Short Ribs, and Brussels Sprouts with Kumquats and Smoked Salt. Jam expert Rachel Saunders, author of the James Beard Award-nominated Blue Chair Jam Cookbook and Blue Chair Cooks with Jam & Marmalade, shares her advice and

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full-proof techniques, from how to make the perfect classic berry jam to how to create a beautiful lattice-crust jam tart. I Love Jam reveals a world of fruits and flavors enabling you to create your own mouth-watering variations. This compact yet jam-packed book will be sure to claim a special place on your cookbook shelf.

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Praise for I Love Jam “It’s a great pick for experienced or novice jam and marmalade makers. In addition to discovering new, delicious jam flavors, I’m looking forward to making the Braised Short Ribs in Berries & Red Wine recipe!” —Barb Webb, Rural Mom

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Fresh, hip cookbook takes jamming out of grandma's kitchen and into the 21st century In Jam On, New York's "Jam Queen" Laena McCarthy shares her love of making inventive handmade jam with delicious recipes and canning techniques. Her down-to-earth approach and unique, easy method allows even the novice cook

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to make fresh and exciting jam. The recipes in Jam On use less sugar, making the jams not only healthier, but more intensely flavorful than your average fruit concoction. With step-by-step instructions and four-color photographs throughout, McCarthy guides readers through the canning process and offers inventive herb

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and spice combinations for a range of signature jams. Recipes include: •
Grapefruit & Smoked Salt Marmalade •
Strawberry Balsamic Jam • Easy Like
Sunday Morning Blueberry Preserves •
Tiny Strawberry Preserves with Thai Basil
• Rhubarb Hibiscus Jam • Spiced Beer
Jelly • Hot Fireman's Pear Jam • Lime &

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Pandan Marmalade • and much more

Lee Murphy, a passionate and knowledgeable jam master and owner of Vista D'oro Farms & Winery, presents a vibrant look at the pleasures of creating and using beautiful, seasonal preserves. A short drive from Vancouver, and an even

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easier trip over the border from Washington, The Preservatory is located on the bucolic ten-acre farm and winery in South Langley, British Columbia, Canada, and is home to a growing international brand where the star of the show is the in-season, locally grown fruit. At the Preservatory, Lee Murphy and her team

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create delicious artisanal preserves in small batches using copper pots for locals and visitors alike. In *The Preservatory*, Lee demonstrates how to create your own unique preserves and how to use them in delicious recipes (preserves are not just for toast!). The creative options are truly endless, and this book will make jam

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masters out of everyone. Organized by season, the book features 55 recipes for preserves, such as Strawberry with Rose Petals, and Banana Passion Fruit & Rum; and 45 recipes using preserves, among them Gorgonzola Gougere with Pear; Indian Spiced Meatballs with Green Tomato & Garam Masala; and Pan Seared

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Scallops with Green Walnut & Grappa.
Filled with luscious, vibrant photography,
The Preservatory is both an inspiring
combination of traditional techniques and
creative ideas and a celebration of locally
grown food, seasonal cooking, and
enjoying life with family and friends.

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A beautifully illustrated, comprehensive guide to turning your favorite fruits and vegetables into jams, chutneys, salsas, sauces and more. With Williams Sonoma's *The Art of Preserving*, you can savor your favorite seasonal produce all year-round. Packed with creative and classic recipes for preserves—from Apricot

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Jam to Pickled Fennel with Orange Zest, Preserved Lemons, and many more—this volume provides inspiration for making the most of your farmers' market or home garden harvest. Additional recipes showcase the many ways that preserved foods can be used in finished dishes, from savory starters and main courses to sweet

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desserts. Lush photography celebrates the natural beauty of seasonal produce, while step-by-step instruction are enhanced by helpful tips from preserving professionals. With more than 130 recipes, this comprehensive cookbook provides everything you need to master the art of preserving in your own kitchen.

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- 'Pam Corbin is the master, and the first person I turn to for everything to do with preserving. I've learnt so much from her' –
DIANA HENRY Pam Corbin is the expert who professional cooks consult when they want to make jams, jellies, marmalades, chutneys, pickles or anything else to do

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with preserving. They know her as 'Pam the Jam', and this book is the culmination of her years of experience, distilled into more than 100 tried-and-tested recipes. Her jams, marmalades and fruit spreads contain far less sugar than traditional recipes, which means that they taste astonishingly fruity and delicious.

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Likewise, her chutneys and pickles are lighter and sprightlier than the old-fashioned kind. Pam will show you how to make more unusual preserves too – such as glossy fruit cheeses to serve with everything from Stilton to manchego (which calls for her classic quince membrillo). Or creamy yet zesty fruit

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curd: there's a recipe for classic lemon curd, and also a wonderfully light lime and coconut one. If you have an array of Pam's preserves in your store cupboard, you can transform any meal in an instant. She'll inspire you to dig into your jars of preserves to make spin-off recipes such as scrumptious lime cheesecake, cherry pie

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or spicy sausage rolls. Packed with detailed instructions, explanations and tips, this is the only preserve-making bible that you will ever need.

A recipe collection of the James Beard–nominated chef Jessica Koslow's famed jams, preserves, jellies, and breads

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“This is food whose time has come,” declared Mark Bittman about Sqirl, the much-beloved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Sqirl all began with jam—organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet—the kind of jam you eat with a spoon. The Sqirl Jam

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Book collects Jessica Koslow's signature recipes into a cookbook that looks and feels like no other preserving book out there, inspiring makers to try their own hands at canning and creating. With photography and a design bound to inspire imitators, The Sqirl Jam Book will make you fall in love with jam.

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