

Pickled Delicacies: In Vinegar, Oil, and Alcohol



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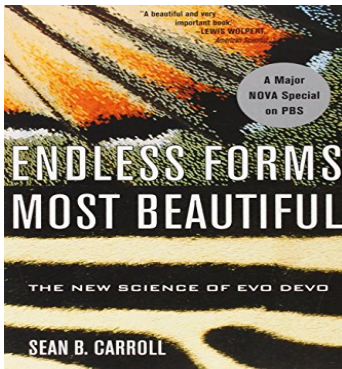
Pickled Delicacies: In Vinegar, Oil, and Alcohol

If you enjoy experimental cooking, take the first steps to becoming a master pickler by diving into this world of pickled delicacies. Experts have compiled 174 recipes with instructions for pickling fruit, vegetables, mushrooms, eggs, fish, cheese, and more in numerous types of alcohol, vinegar, and oil as well as sweet syrups, savory salts, and other seasonings. Clementines in whiskey, pickled radishes, curry pears, goat cheese provençal, and eggplants in syrup are just a handful of delicious concoctions to indulge in or give away as gifts. Detailed ingredients, essential prep work (blanching, steaming, and filtering), and storage tips are included with the recipes, which are written



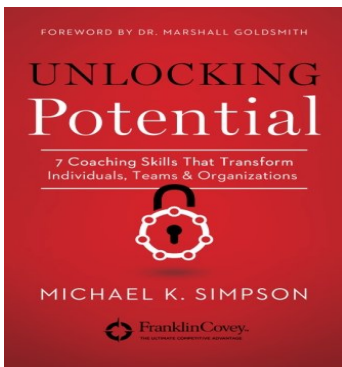
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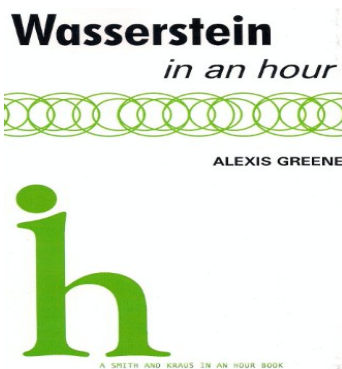
Endless Forms Most Beautiful: The New Science of Evo Devo

"A beautiful and very important book."?Lewis Wolpert, American Scientist For over a century, opening the black box of embryonic development was the holy grail of biology. Evo Devo?Evolutionary Developmental Biology?is the new science that has finally cracked open



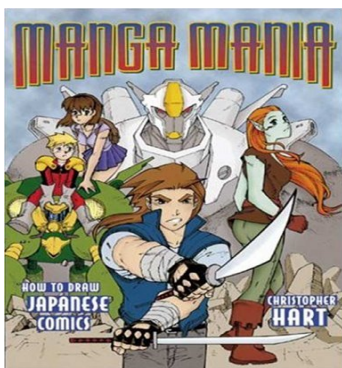
Achieving Peak Performance

Great dreams, inspiring visions, creative innovations--these are all important pieces of the puzzle, yet they are worthless unless we can implement them. Knowing what to do is not enough--you must do what you know, and act, executive and translate your dreams into behavior. You must close the "



Wasserstein in an Hour

She always will be Wendy, a funny, skilled playwright and a funny, complicated, in some ways mysterious woman. Beginning with "Uncommon Women and Others," rising to the Pulitzer-Prize-winning "The Heidi Chronicles" and culminating in her last play, "Third," Wendy Wasserstein



Manga Mania: How to Draw Japanese Comics

The only step-by-step guide ever published on drawing this wildly popular style of comic book art—perfect for every age! Take a look at the wild popularity of such shows as Pokémon, Digimon, and Dragonball Z, and you'll see the Manga style of comic-book art in action. There's no

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What others say about this ebook:

Review 1:

What a beautiful book!

I have been reading this through our (Australian) summer and have just been enjoying the journey through studying the many recipes and tips, with their beautiful photos which give a visual feast for the eyes as well.

I really look forward to winter now, when I can settle in and prepare some of the lovely enticing recipes here.

This book is not just about recipes, it is a wonderful resource for procedures with useful tips and hints, and would make a lovely gift.

I have a digital copy but would love to seek out a had copy to keep at hand and refer to often. Everything you need to know from sterilizing utensils to making spice bags!

Can't wait to get started on some serious pickling!

I would highly recommend this for anyone who loves to dabble in the kitchen. 5*s Many thanks to NetGalley and the publishers for my digital copy to read and review.

Review 2:

There really isn't enough of this sort of stuff happening at present, we seem to live in an instant society without a care for the future. I suppose everything is plentiful and we can eat whatever we want, when we want, even if it isn't in season.

For some years there has been a "slow movement" in food where the pleasure of eating come from preparation and using our own products, whether fresh or our own preserves.

This book reminds me of my mother and my grandmother preserving fruit, a reminder of the times when not much was wasted, especially since the ever present memories of the shortages during and after the Wars.

This book is wonderfully presented lovely photos and very clear text, it covers oil, vinegar and alcohol and provides a wonderful aria of foods that can be preserved in this forms. All the produce are very now and all look delicious, and easy to make. At the end there are also some ways of using the products.

Review 3:

In the years I have been a NetGalley reviewer I have looked at a lot of Schiffer cooking and craft books and they never fail to disappoint. Whether it is with color choices, fonts, or content, the editors at Schiffer don't seem to be able to pull modern book design together.

Pickled Delicacies is set in Helvetica Narrow, making it hard to read. The "how to" photographs are in a different color palate from the graphics. The translations of the recipes from the original German are flawed and the instructions are not correct. (See Pickled Artichokes, and Pickled Eggplant).

The book was originally published in Austria and does not have any safety instructions about pickles in oil.

There are much better sources of pickling ideas than this book. If you can find them, the old Ortho book on Canning, and the one on Pickling, have marvelous, safe recipes that will please every family.

I received a review copy of "Pickled Delicacies: In Vinegar, Oil, and Alcohol" by Eva Aufreiter, Bernadette Baumgartner, Birgit Hauer, Christine Mahringer-Eder and Anna Obermayr (Schiffer) through NetGalley.com. It was published in 2008 by Leopold Stocker Verlag, Graz "Eingelegte Köstlichkeiten" and was translated from the German by Jonee Tiedemann.

Review 4:

There is no safety section in a book that covers canning and oil preserving only giving cursory mentions to water bath canning (but not explaining its limitations or even the purpose).

This are several potentially dangerous recipes that recommend preparations that could grow botulism (e.g. garlic oils that are not heat treated and then stored at room temp).

In addition, the reader is told to experiment with the recipes with no guidelines on how to do that safely. That could be deadly advice if the reader doesn't understand important factors like ph and heat treatment (which the book doesn't even bother to explain).

I reviewed this book through Netgalley.com.

Review 5:

What a wonderful book of pickled delicacies that I can see myself making over and over again and I look forward to experimenting and making some homemade Christmas gifts. Just reading through the recipes and techniques I have learnt a lot and look forward to many of these. I particularly like the vinegars and oils with herbs as well as pickled vegetables.

I can highly recommend this recipe book

Thanks so much to NetGalley and Schiffer Publishing

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