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Saving the Season: A Cook's Guide to Home Canning, Pickling, and Preserving

Kevin West

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Saving the Season: A Cook's Guide to Home Canning, Pickling, and Preserving Kevin West
One of *The Atlantic*'s Best Food Books of the Year
A *Los Angeles Times* Holiday Gift-Giving Pick
An Amazon Best Cookbook & Food Writing Book of the Year

Strawberry jam. Pickled beets. Homegrown tomatoes. These are the tastes of Kevin West's Southern childhood, and they are the tastes that inspired him to "save the season," as he traveled from the citrus groves of Southern California to the cranberry bogs of Massachusetts and everywhere in between, chronicling America's rich preserving traditions.

Here, West presents his findings: 220 recipes for sweet and savory jams, pickles, cordials, cocktails, candies, and more; plus 300 full-color photographs. From Classic Apricot Jam to Green Tomato Chutney; from Pickled Asparagus with Tarragon and Green Garlic to Scotch Marmalade, *Saving the Season* is the ultimate guide for cooks — from the novice to the professional — and the only book you need to save (and savor) the season throughout the entire year.

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