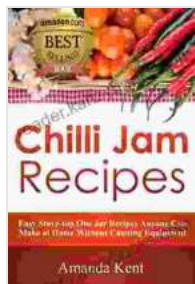


Easy Stove Top Recipes Anyone Can Make at Home Without Canning Equipment



Chilli Jam Recipes: Easy Stove-top Recipes Anyone Can Make At Home Without Canning Equipment

★★★★☆ 4.2 out of 5

Language	: English
File size	: 2319 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 40 pages
Lending	: Enabled



Canning is a great way to preserve food, but it can be a lot of work. If you're looking for an easier way to preserve your food, try these stove top recipes. They're all easy to make and don't require any special equipment.

Easy Strawberry Jam

This strawberry jam is so easy to make, and it's absolutely delicious. It's perfect for spreading on toast, crackers, or yogurt.

Ingredients:

- 2 pounds strawberries, hulled and sliced
- 1 cup sugar
- 1/4 cup lemon juice

Instructions:

1. Combine the strawberries, sugar, and lemon juice in a large saucepan. 2. Bring the mixture to a boil over medium heat, stirring constantly. 3. Reduce the heat to low and simmer for 15 minutes, or until the jam has thickened. 4. Remove the jam from the heat and let it cool slightly. 5. Pour the jam into a jar and seal it tightly.

Easy Peach Butter

This peach butter is smooth, creamy, and full of flavor. It's perfect for spreading on pancakes, waffles, or toast.

Ingredients:

- 2 pounds peaches, peeled and pitted
- 1 cup sugar
- 1/4 cup lemon juice
- 1/2 teaspoon ground cinnamon

Instructions:

1. Combine the peaches, sugar, lemon juice, and cinnamon in a large saucepan. 2. Bring the mixture to a boil over medium heat, stirring constantly. 3. Reduce the heat to low and simmer for 30 minutes, or until the peaches are soft and the butter has thickened. 4. Remove the butter from the heat and let it cool slightly. 5. Puree the butter in a blender or food processor until smooth. 6. Pour the butter into a jar and seal it tightly.

Easy Apple Sauce

This apple sauce is a classic for a reason. It's simple to make and delicious to eat.

Ingredients:

- 2 pounds apples, peeled and cored
- 1/2 cup sugar
- 1/4 cup water
- 1/2 teaspoon ground cinnamon

Instructions:

1. Combine the apples, sugar, water, and cinnamon in a large saucepan. 2. Bring the mixture to a boil over medium heat, stirring constantly. 3. Reduce the heat to low and simmer for 15 minutes, or until the apples are soft and the sauce has thickened. 4. Remove the sauce from the heat and let it cool slightly. 5. Puree the sauce in a blender or food processor until smooth. 6. Pour the sauce into a jar and seal it tightly.

These are just a few of the many easy stove top recipes that you can make at home without canning equipment. These recipes are a great way to preserve your food and enjoy delicious, homemade meals all year long.

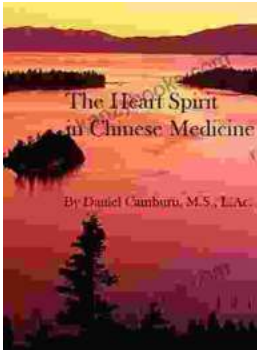


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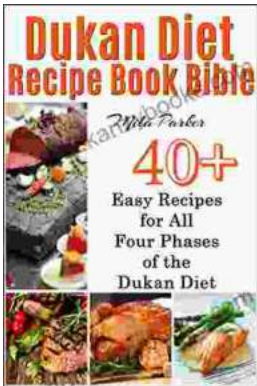
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