

Make Your Own Jams, Chutneys, Pickles, and Cordials - 14 Recipes to Try Today!

Are you tired of the same old store-bought jams, chutneys, pickles, and cordials? Why not try making your own at home? Not only is it a fun and rewarding experience, but you also get to customize the flavors to suit your taste buds perfectly. In this article, we will share 14 delicious recipes that will elevate your homemade condiments game to the next level!

1. Classic Strawberry Jam

If you love the sweet taste of fresh strawberries, this classic strawberry jam recipe is a must-try. Spread it on toast, scones, or use it as a filling for cakes and pastries. The possibilities are endless!



Do Preserve: Make your own jams, chutneys, pickles and cordials (Do Books Book 14)

by Teresa Moore (Kindle Edition)

★★★★☆ 4.5 out of 5

Language : English

File size : 12875 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled
Print length : 160 pages
Lending : Enabled



2. Tangy Mango Chutney

Add a burst of flavor to your meals with this tangy mango chutney. It pairs perfectly with Indian curries, sandwiches, or even as a dip for your favorite snacks. Say goodbye to boring meals!



3. Spicy Pickled Jalapenos

Add a kick to your dishes with these homemade spicy pickled jalapenos. Whether you use them in tacos, burgers, or salads, they will provide that extra zing you're looking for. Bring on the heat!



4. Fresh Raspberry Cordial

Quench your thirst with a refreshing glass of homemade fresh raspberry cordial. Not only does it taste amazing, but it also makes for a delightful ingredient in cocktails and mocktails. Cheers to homemade goodness!



5. Zesty Lemon Marmalade

If you're a fan of tangy flavors, you'll love this zesty lemon marmalade. Spread it on warm toast or use it as a glaze for baked goods. It's the perfect balance between sweet and sour!



6. Fiery Habanero Hot Sauce

For all the spice enthusiasts out there, this fiery habanero hot sauce will blow your taste buds away. Use it as a condiment, marinade, or dipping sauce for an extra kick of heat in your meals. Handle with care!



7. Chunky Tomato Salsa

Nothing beats the freshness of homemade chunky tomato salsa. With just the right amount of tanginess and spice, it's the perfect accompaniment to tortilla chips or as a topping for Mexican dishes. Get ready to dip!



8. Sweet Cinnamon Apple Butter

Indulge in the cozy flavors of fall with this sweet cinnamon apple butter. Slather it on pancakes, toast, or even use it as a filling for baked goods. It's like a warm hug in every bite!



9. Tangy Lime Pickle

If you're a fan of Indian cuisine, you're likely familiar with the tangy goodness of lime pickle. This homemade version will take your curries, rice dishes, and snacks to a whole new level of deliciousness. Don't forget to pucker up!



10. Spiced Pear Jam

Capture the essence of autumn with this delightful spiced pear jam. It's the perfect way to preserve the flavors of seasonal fruits and enjoy them year-round. Spread it on warm bread or use it to elevate your cheese platter. Pure pearfection!



11. Smoky Barbecue Sauce

Add a smoky and tangy twist to your barbecues with this homemade smoky barbecue sauce. Brush it on grilled meats, use it as a dipping sauce, or even slather it on burgers for a flavor-packed experience. Get ready to become the grill master!



12. Tangy Tamarind Chutney

Bring the flavors of India to your table with this tangy tamarind chutney. It's a perfect combination of sweet, sour, and spicy, making it an excellent accompaniment to samosas, pakoras, or any Indian snack. Embrace the burst of flavors!



13. Sweet and Spicy Bread and Butter Pickles

Say goodbye to boring pickles with this sweet and spicy bread and butter pickle recipe. Whether you enjoy them on sandwiches or as a side to your favorite comfort food, they'll add that perfect balance of sweetness and heat. Get ready for a flavor explosion!



14. Raspberry Red Wine Jelly

If you're a wine connoisseur, this raspberry red wine jelly will surely tickle your taste buds. It's a fancy and elegant addition to any cheese platter or can be enjoyed on warm bread. Cheers to preserving the flavors in style!



Now that you have these 14 amazing recipes at your disposal, there's no excuse not to embark on your own jam, chutney, pickle, and cordial-making adventure. Enjoy the process, experiment with flavors, and delight in the satisfaction of creating homemade condiments that are sure to impress everyone!



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How do you capture the intense flavour of freshly picked seasonal produce to enjoy all year round?

Combining their experience as cooks, caterers, foragers and farmers, three friends bring you the essential guide to preserving. With techniques and recipes handed-down through the generations and deliciously inventive recipes from their own kitchens, you'll soon learn:

- Basic principles and methods of preserving
- Equipment and ingredients you need to get started
- Best preserving agents to use: sugar, vinegar, alcohol, oil and salt
- Over 80 stunning recipes from Green Tomato Chutney to Strawberry Gin Fizz

Let the slow art of preserving become your new favourite pastime – and delight in having nature's most vibrant flavours and colours in your kitchen.

Anja Dunk grew up in the Welsh countryside where homegrown produce and wild foraging were part of daily life. Here began her love for preserving. She now lives with her young family just outside London where she is a caterer and freelance cook.

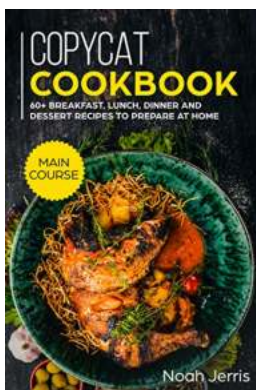
Mimi Beaven and her husband Richard, founded the brand Made In Ghent a few years ago. For them, preserving the flavours of the year's harvest is essential preparation for the cold winter months on the family farm that they are rebuilding in the Hudson Valley, New York. They raise pigs, bees and chickens. Mimi bakes sourdough and cooks super-seasonal goods in the farm kitchen which is sold to the local community from their farm store.

Jennifer Goss lives on a smallholding in West Wales with her family following a lifelong dream to live by the sea and work the land. Her produce – and that from surrounding hedgerows - provides ample supplies for Our Two Acres, her catering company.



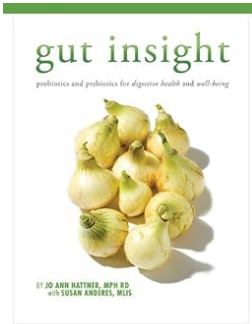
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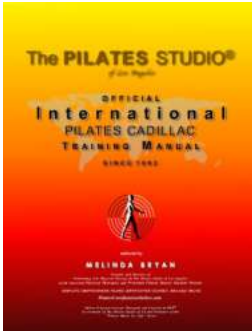
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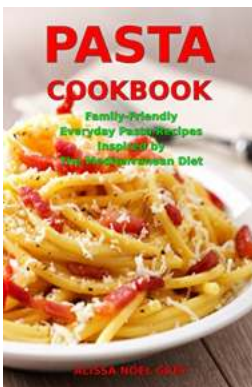
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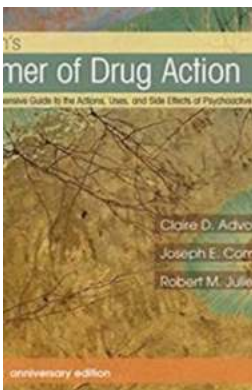
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