

Chapter 1 : The Blue Chair Jam Cookbook by Rachel Saunders

Rachel Saunders's The Blue Chair Jam Cookbook, now available in paperback, is the definitive jam and marmalade cookbook of the 21st century approaching the nostalgic preserving kitchen with a modern, sustainable eye.

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Chapter 2 : Raspberry Jam Recipe | Leite's Culinaria

The Blue Chair Jam Cookbook is a one-of-a-kind, must-have resource for home and professional cooks alike. Other cookbooks by this author. Blue Chair Cooks with Jam.

First up for fall: Place a saucer with 5 metal teaspoons in your freezer for testing the jam later. Working over a small, nonreactive saucepan, gently squeeze the flesh from each grape. Put the skins in a bowl and set aside. Bring the grape pulp and juices to a simmer over medium heat, cover and cook until soft, about 4 minutes. Push the pulp through a fine-mesh strainer and discard the seeds. In a wide, nonreactive pot, combine the grape pulp with the sugar, lemon juice, orange zest, orange juice and grape skins. Bring to a boil over high heat. Continue to cook, stirring frequently, until glossy and thickened slightly, about 20 to 30 minutes. If the jam starts sticking, lower the heat. After 20 minutes, test the jam for doneness see Note to avoid overcooking the fruit. When the jam is done, skim off any foam from the surface with a spoon. The jam will keep for 1 year. To test the jam for doneness, remove it from the heat and transfer a half-spoonful to one of the frozen spoons. Place the spoon in the freezer for 4 minutes, then remove and feel the underside of the spoon. Tilt the spoon vertically to see how quickly the jam runs; if it is reluctant to run and has thickened to a spreadable consistency, it is done. If it runs quickly, cook it for another minute or two, stirring, and test again as needed. Want the inside scoop? Please check your inbox to verify your email address. Would you make this recipe again?

Chapter 3 : The Blue Chair Jam Cookbook, Saunders, Rachel | eBay

In many ways, The Blue Chair Jam Cookbook couldn't be more perfectly timed. Among foodies, at least, we're at a fever pitch in this country for artisanal, seasonal, small-batch, local-ingredient foods.

Notes about this book michellepainter on September 27, Seville with cinnamon marmalade This is one of the best marmalades I have ever made - and I make a lot of marmalade. I am so pleased with this book, and have several other marmalades ready to try it is citrus season in Australia. Notes about Recipes in this book Rhubarb-rose conserve with cherries spharo00 on June 05, This conserve is very sweet and sticky, with plump cherries throughout. It tasted completely like cherry jam to me. The author recommends adding a few drops of rose water at the end. I use rose water often and ended up adding a full teaspoon before I could truly taste and smell it. She did add that the flavor of the rose water would be muted after the conserve cools so it seemed a good amount to me. It may be too much for others. I did have some trouble with a couple of my jars not sealing. Hers is a different method than most, so I am not sure if this was due to some error on my part or to the canning method itself. Even without these, this recipe made such sweet and lovely peach jam. The color was beautiful and light and the flavor was perfectly peach. The jam was sweet, but not cloyingly so, and rich with strawberry flavor. It was also remarkably pretty, bright red with flecks of seeds throughout. I halved this recipe and filled three half-pint jars. This recipe was very simple and the jam came together quickly. East coast blueberry jam spharo00 on June 20, This jam is sweet and fruity, with an added depth from the vanilla. The recipe suggested a few drops of vanilla extract, but I used a full teaspoon. This would be perfect on pancakes, as it is a looser jam than others I have made in the past. Orange-vanilla dream marmalade spharo00 on January 27, The only change I made to this recipe is that instead of adding a splash of vanilla vodka at the end of cooking, I added two vanilla beans and let them cook down in the marmalade. This marmalade is beautiful and probably one of my favorite marmalades to make yet. It is sweet and a bit tart, but not too tart, and the consistency is just as I like it. Summer in a bottle. Worked well spread on brie. Was a favorite of my jam making season. Would make a wonderful cheesecake topping. The recipe wants you to simmer most of the liquid off but leave the pan lid on. By following these directions, it took me most of an entire day to make. Next time I will take the lid off much sooner. You must Create an Account or Sign In to add a note to this book. Reviews about this book.

Chapter 4 : The Blue Chair Jam Cookbook

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century. In addition to offering more than original jam, jelly, and marmalade recipes.

Chapter 5 : The Blue Chair Jam Cookbook : Rachel Saunders :

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 varieties, and flavor combinations.

Chapter 6 : The Blue Chair Jam Cookbook - Rachel Saunders - Google Books

*While I can get Blue Chair jam locally (like the author, I live in the San Francisco Bay Area), the price makes me hesitate to throw a jar into my grocery cart, even though I'm well aware of how much labor goes into that little jar, and as much as I *love* Rachel's fig jam with ginger.*

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"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 varieties, and flavor combinations.

Chapter 8 : Book Review: A Knead To Read - Food - The Austin Chronicle

Not your grandma's jam book, Blue 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.

Chapter 9 : Cookbook: The Blue Chair Jam Cookbook

Raspberry jam made with nothing but lipstick-red raspberries and sugar. Barebones as can be yet you'd never guess it from the taste. As the author of the much ballyhooed "and deservedly so" The Blue Chair Jam Cookbook explains, it takes a very large pan to make even a relatively small batch.