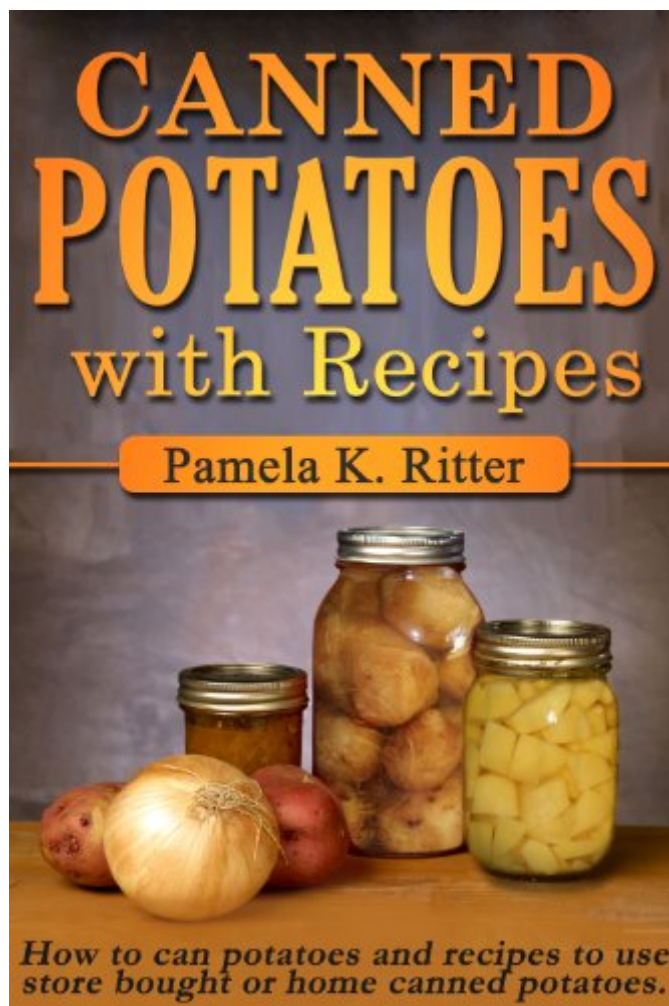


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# Canned Potatoes And Recipes



## Synopsis

Do you have an abundance of potatoes? Are you a canner or a wannabe canner? Or do you have store bought canned potatoes? If so, then this is the book for you! It explains how to can your own potatoes and then how to use them or store bought canned potatoes in different recipes for quick and easy meal preparation. This book is full of recipes using canned potatoes and two bonus recipes.

## Book Information

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> Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Seasonal

## Customer Reviews

If you are looking for a book that tells you how to can potatoes, then what to do with them once you have a pantry full of spuds in jars... this is the book for you. This book has some great ideas and serves as inspiration for even more. I am sure once you try Pam Ritter's recipes, it won't be long before you are adapting your own favorite potato recipes to use your home canned potatoes.

Peeling and cooking potatoes are what takes so much time, but with the potatoes already peeled (or not if you use red potatoes), you can put together a great potato dish in no time. If you are reading this review to decide whether or not to part with a few dollars to get this book, stop wondering, it's good and you will be glad you made the small investment in learning how to stock your pantry with

this inexpensive staple ingredient. The author's writing style is friendly and well done. I look forward to more of her books in the future!

Jennifer Shambrook, Ph.D. Author of

- I CAN CAN BEEF!! How to can beef to save money and time with quick, easy, delicious family recipes (I CAN CAN Frugal Living Series)
- I CAN CAN CHICKEN!! How to home can chicken to save money and time with quick, easy, tasty family recipes (I Can Can!! Frugal Living Series)

The Cornbread Bible: A Recipe Storybook

We grow a lot of potatoes in our garden, and by mid-winter they're getting wrinkly and 'rubbery'. This book gave me a solution: Can some of the potatoes! Now we can eat fresh ones the first part of the winter, then have all those ready-to-use canned potatoes! An extra bonus is the recipes. There are really good recipes and ideas in there, and the potato soup recipe is easier and tastier than the one I've used for years. Those jars of canned potatoes are going to be useful for quick breakfasts too. This is a handy addition to my cookbook collection, plus I love having my recipes on my kindle where I can just bring them up and set my kindle on the counter. We've even taken the kindle camping so that we have the recipes without lugging along cookbooks. So--double good: I love the book, and I love my kindle!

As an experienced cook and canner, I thought I had tried potatoes every way possible. After I looked through this cookbook, Canned Potatoes and Recipes, by Pamela K. Ritter, I experienced new enthusiasm for potatoes. Canning potatoes makes sense, especially for quick meals. Her recipes are written with a personal slant, almost like she is sitting there telling you how to do it. I like cookbooks like that. She has included as a bonus, How To Can Caramelized Onions, and a couple of recipes on how to use them. I have never made caramelized onions before and I am now making plans to can these for future meals. Very good!

I used it and have loved the potatoes ... they canned well and the family cannot tell the difference when I fry, scallop or mash these potatoes. Most important it is so quick to yank these off the shelf when I'm in a hurry for stew, or pot roast. Now I don't worry about the 20 mile trip to the grocery when we are out of potatoes.

I'm sorry but I did not know canned, home or bought tasted so good. There is not one recipe in this book that I don't want to try!

Canning instructions and recipes are concise, easy to follow, and result in good products.

Great information. I always lose Potatoes because they go bad before we eat them all. I will be trying this this season.

some people have said they don't like the taste of canned potatoes. my husband and I like them. they are common and I make mashed potatoes right in the jars

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