

## On Trend: WE CAN PICKLE THAT!

Behind pantry doors across the country, you'd be surprised how many shelves are lined with jars of homemade tomato sauce, applesauce, dill pickles and pickled beets, and raspberry, apricot, and strawberry jams. Canning, pickling, and preserving foods at home were once considered tasks for older generations, when food was more scarce and families had to make the harvest last all year. Now they're bigger than ever, and even young cooks are in on the act. Jarden Home Brands, the Indiana-based manufacturer of the iconic Ball and Kerr canning jars, reported that enough Ball brand canning jars were sold in 2014 to nearly circle planet Earth!

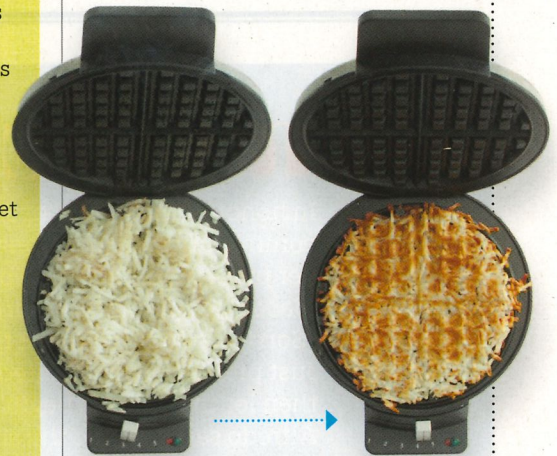
Some trace the canning resurgence back to the recession of 2008, when everyone became painfully aware of how much they spent on groceries and how often their family was eating out instead of cooking at home. But there's more to it than thrift. Many home cooks are into canning because they like

knowing exactly what's in their food (no additives or chemical preservatives), and they can customize the flavors with favorite seasonings. In a 2013 Allrecipes survey, 51 percent of respondents said they preferred homemade pickled foods simply because "they tasted better than store-bought." Then there's the satisfaction of making something that perfectly captures the season—who doesn't love a spoonful of summer-sweet blackberry jam in the dark depths of January? And pickles and preserves make fabulous and affordable gifts for the holidays.

The preserving trend dovetails perfectly with the growing interest in artisanal and handcrafted foods, the wealth of heirloom and organic produce in grocery stores and farmers markets, and an increased awareness of where and how our food is grown and processed. Something this appealing on so many levels isn't likely to disappear anytime soon. —SCANVOGIRL

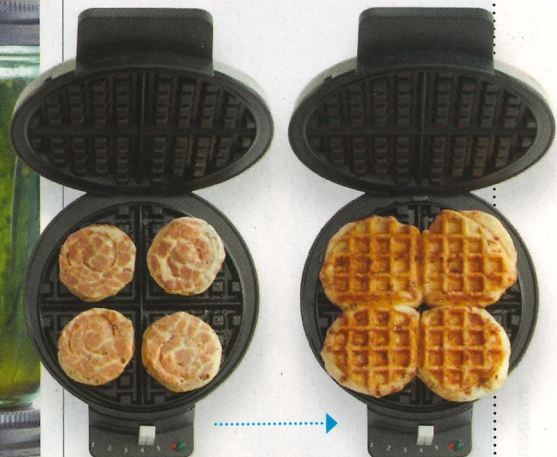


## Kitchen Hack: Waffle Iron



### Hash browns

Preheat a nonstick waffle iron on medium. Pile on partially thawed hash browns, close lid, and cook until golden brown, 3 to 4 minutes.



### Cinnamon rolls

Preheat a nonstick waffle iron on medium. Put 1 packaged refrigerated cinnamon roll on each quarter, close lid, and cook 2 minutes. Remove and drizzle with icing.

**PS:** People also use their waffle irons to make "waffled" scrambled eggs, kale chips, chocolate chip cookies, and mac and cheese. We didn't test those, so you're in uncharted territory if you want to try.