

Home Fermentation A Starter Guide For Fermentation Beginners Step By Step Recipes For Fresh Fermented Vegetables And Quick Pickles 2nd Edition Diy Pickling Kombucha Krauts Kimchis

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The Art of Fermentation An In Depth Exploration of

January 30th, 2019 - Winner of the 2013 James Beard Foundation Book Award for Reference and Scholarship and a New York Times bestseller The Art of Fermentation is the most comprehensive guide to do it yourself home fermentation ever published Sandor Katz presents the concepts and processes behind fermentation in ways that are simple enough to guide a reader through their first experience making sauerkraut or

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