

Recommended Equipment... Food Mills, Gadgets, etc.

By [Pamela Smith Staples](#) on Sunday, July 28, 2013 at 11:32am

by Judy Friend Wirkkala

I use a **victorio food strainer** for tomato sauce and apple sauce.

I use a **steam juicer** for jams, jellies and beef stock.

Another of my favorite tools is a **chop wizard**....especially when I'm canning things like soups and have to chop onions or celery or vegetables of any kind. I LOVE that thing.

=====

by Suzanne Lepkowski

Use a **roaster on low, 250 F**, to reduce large batches over night

Kitchen Aide Food Mill

Recipes can be held up with **clothes hangers!**

And jars can be labeled quickly with **computer labels, I used Avery 5160.**

=====