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Charcuterie: The Craft of Salting, Smoking, and Curing

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Charcuterie-a culinary specialty that originally referred to the creation of pork products such as salami, sausages, and prosciutto-is true food craftsmanship, the art of turning preserved food into items of beauty and taste. Today the term encompasses a vast range of preparations, most of which involve salting, cooking, smoking, and drying.

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2018 pdf\$ Charcuterie: The Craft of Salting, Smoking, and

The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling Charcuterie. Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, Charcuterie.

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Charcuterie is an important and definitive work which deserves to stand proudly and forever in every serious cook's kitchen. -- Anthony Bourdain, author of Kitchen Confidential Charcuterie provides an open window on the delicious possibilities available to the home cook and professional chef alike.

Charcuterie: The Craft of Salting, Smoking, and Curing

Without the faintest hint of apology, Ruhlman and Polcyn present an arsenal of recipes that take hours, and sometimes days, to prepare; are loaded with fat; and, if ill-prepared, can lead to botulism.

Charcuterie: The Craft of Salting, Smoking, and Curing

Charcuterie covers sausagemaking while Salumi is about dry curing whole cuts of meat. Both books focus heavily on the Italian styles. The books contain a great deal of information regarding their topic (the word charcuterie encompasses sausages, cured meats and other foods such as pates and terrines).

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