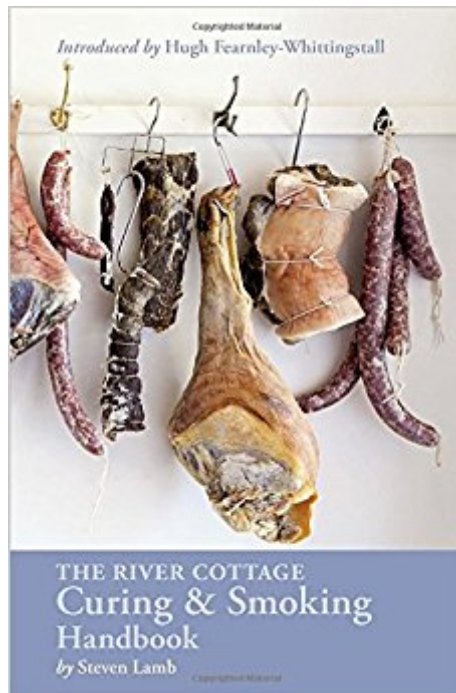




The book was found

The River Cottage Curing And Smoking Handbook



Synopsis

A thoroughly practical guide to curing and smoking meat, fish, cheese, and vegetables at home. River Cottage, a long-standing pioneer for high-quality sustainable food, is all about knowing the whole story behind what's put on the table. In true River Cottage form, this accessible, compact guide is bursting with essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable. Steven Lamb, a respected charcuterie authority, breaks down the traditional methods of curing and smoking to their most simple procedures, with abundant visual resources and 50 recipes. With some salt, pepper, and sugar from the pantry, it's easy to turn good-quality produce into fantastic, exciting food. This thorough, timely handbook begins with a detailed breakdown of tools (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process, including a section on which cuts are best for various methods of curing and smoking. Lamb then dives into each method--from dry-curing to fermentation, brining to smoking--in a straightforward, comprehensive manner. And for each technique, there are many delicious recipes, including chorizo Scotch eggs, hot smoked mackerel, prosciutto, and dry-cured bacon.

Book Information

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Customer Reviews

STEVEN LAMB has been involved with River Cottage since the very beginning, hosting events, living at the farm, and appearing regularly on the TV series and online. Working closely with Hugh Fearnley-Whittingstall and head chef Gill Meller, Steven represents River Cottage in the UK and

abroad. He teaches at the cooking school, where he specializes in curing and smoking meat.

A good solid grounding on what it takes to cure meat. This book focuses on technique more than specific recipes.

Quality printing of book. Steve does a great job modifying steps to fit an American audience with regards to measurements and cuts of meats used.

This book is amazing. Deals and information are solid. Very impressed with it. If you have any interest in meats, it's a must have for your library.

Well written, found font a tad small for tired eyes by end of day, all in all great knowledge sharing

Great info but lacking any info on pink cure #1 or #2

very good book

A good book.

Great book

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