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For lovers of all things dry cured, award-winning chef, owner of Charlito's Cocina, and creator of charcuterie Charles Wekselbaum has written an unconventional entry-level guide to the process. Drawing on his Cuban-Jewish background and inspired by flavors from Asia to Italy, "Charlito" includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and more ...

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Cutting the Curd | Episode 270: Book Review - Cured: Handcrafted Charcuteria & More. In this episode of Cutting the Curd, host Diane Stemple interviews Charles Wekselbaum, owner of Charlito 's Cocina and author of " Cured: Handcrafted Charcuteria & More ". In his book, Charles provides instructions for easily constructing your drying and fermentation chamber, putting together the perfe...

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Chef Steve McHugh 's new restaurant, Cured, makes use of the purest regional ingredients, paired with organic methods and is built on a foundation of lovingly hand-crafted cured foods, from charcuterie to pickles. The restaurant 's renovated historical building, built in 1904 as Pearl 's Administration Building which included the president ...

CURED --- Charcuteria, Salumi in San Antonio, Texas.

Buy Cured: Handcrafted Charcuteria & More by Wekselbaum, Charles (ISBN: 9781454917014) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders. Cured: Handcrafted Charcuteria & More: Amazon.co.uk: Wekselbaum, Charles: 9781454917014: Books

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Details & Specs. Title: Cured: Handcrafted Charcuteria & More Format: Hardcover Product dimensions: 216 pages, 10 X 8 X 0.98 in Shipping dimensions: 216 pages, 10 X 8 X 0.98 in Published: June 21, 2016 Publisher: Sterling Epicure Language: English. The following ISBNs are associated with this title: ISBN - 10: 1454917016.

Cured: Handcrafted Charcuteria & More: Book by Charles ...

Cured: Handcrafted Charcuterie and More Charles Wekselbaum. Sterling Epicure, \$24.95 (216p) ISBN 978-1-4549-1701-4. Buy this book. Even the most optimistic foodies would have to admit that the ...

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For lovers of all things dry cured, award-winning chef, owner of Charlito 's Cocina, and creator of charcuterie Charles Wekselbaum has written an unconventional entry-level guide to the process. Drawing on his Cuban-Jewish background and inspired by flavors from Asia to Italy, " Charlito " includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and ...

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Cured: Handcrafted Charcuteria & More - My Slice of Life

Cured: Handcrafted Charcuteria & More For lovers of all things dry cured, award-winning chef, owner of Charlito 's Cocina, and creator of charcuterie Charles Wekselbaum has written an unconventional entry-level guide to the process.

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The award-winning chef and owner of Charlito s Cocina has written an unconventional entry-level guide to dry curing. Drawing on his Cuban-Jewish background and beyond, Charles Wekselbaum includes recipes for pork and beef salami and dry-cured whole muscles along with unique seafood and vegan options. He provides instructions for constructing a drying and fermentation chamber, putting together the perfect charcuterie board, wine and beer pairings, and recipes to incorporate your dry-cured delicacies."

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

The Edible series travels to the Twin Cities! There, eating local is a way of life, resulting in one of America's largest sustainable food communities. Meet the area's chefs, growers, and shop owners, who uphold organic ideals, and savor more than 100 locavore recipes like Butternut Squash Pancakes, Layered Vegetable Torte, Salsa Verde Beef Stew, and more!

Cured meat products arose from the need for preservation, in a time when cooking and refrigeration were not always available. Today, charcuterie is an embodiment of art in the kitchen, combining precision, balance, patience, and creativity; an economy of ingredients, as poetry is an economy of words. The confluence of these elements, along with the purest of ingredients, can enable anyone to craft cured meats in their home. Pure Charcuterie is a practical and artistic look at the techniques for curing meat at home both as a creative hands-on craft and as a fantastic and sustainable way to preserve highly valuable food. This accessible, beautiful, visual guide walks the reader through the process of making charcuterie, including: sourcing ingredients clear explanations of charcuterie technique creative recipes balancing tradition and invention smoking meats and building your own smoker The analogies drawn between art and food, along with creative and accessible photographic discussions of charcuterie technique, make this book an essential primer on the basics of charcuterie: the mystery, the science, the art, and the technique. Ideal for home cooks working in small spaces, Pure Charcuterie is a must-have for experienced and new cooks alike — and any home artisan.

Over one hundred recipes capture the culinary diversity of the Seattle food scene, featuring such local ingredients as pumpkins, farmstead cheeses, craft cider, and foraged mushrooms.

"Brooklyn, New York is a foodie destination, but not a snobby one, and this cookbook follows suit. It is filled with unpretentious recipes from the local—artisans and chefs and ordinary folk—who love their New York borrow and go out of their way to celebrate the vast array of local foods produced there. And, like the eclectic population—Italian, Asian, Polish, Mexican, you name it— you never know what you are going to find when you turn the page. The fun comes in reading about the contributor, finding out what that person does, then seeing what they have created. Even the chapters are a little bit unusual. When was the last time you saw one for fingerfood, pickles, and sides? Part travel guide, part cookbook, part great read, this book, the first in a series of FOUR Edible cookbooks, offers a front row seat to one of America's most exciting food fests!"--

The secret's out! Get cooking the very best homemade sausage with techniques from Nashville's Porter Road Butcher. Homemade Sausage is an extremely accessible guide for making sausage right in your own kitchen. James Peisker and Chris Carter of Nashville's Porter Road Butcher will guide you through all the necessary steps to create the very best sausage - just like they do. Learn important information on sourcing your meat from local farms for the highest quality and top flavor. From there, you'll discover techniques and trade secrets for grinding. You'll even find a list of the best tools for the job and how to use them successfully. Now comes the fun part, seasoning your sausage to create deep flavor profiles is one of the greatest benefits of making sausage at home. You control the spices, sodium, and more! Stuff and smoke your sausage - or don't - and create classic links, patties, brats, kielbasas, chorizos, andouilles, and more! Finally, enjoy your locally sourced, perfectly flavored sausage in mouth-watering recipes, like: Tomato Meat Sauce with Italian Breakfast Pinwheels Bangers and Mash Bratwurst with Sauerkraut and Mustard Jambalaya with Andouille Hot Chicken Sausage Sandwich Chorizo Torta Merguez with Couscous Boudin Balls Cotichino and Lentils - Italian New Years Dish Beer-Braised Bratwurst with whole grain mustard and sauerkraut Roasted Currywurst with spatzle and braised cabbage Grilled Kielbasa with Roasted Potatoes and Chimichurri Sauce Whether you're a beginner or a seasoned pro, Homemade Sausage is your go-to guide for making better sausage.

Presents a collection of one hundred recipes based on the culinary traditions of Africa, Europe, and indigenous America, influenced by his family's Creole cuisine.

A combination how-to manual for 32 types of fresh or cured sausage and cookbook with 175 recipes.

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