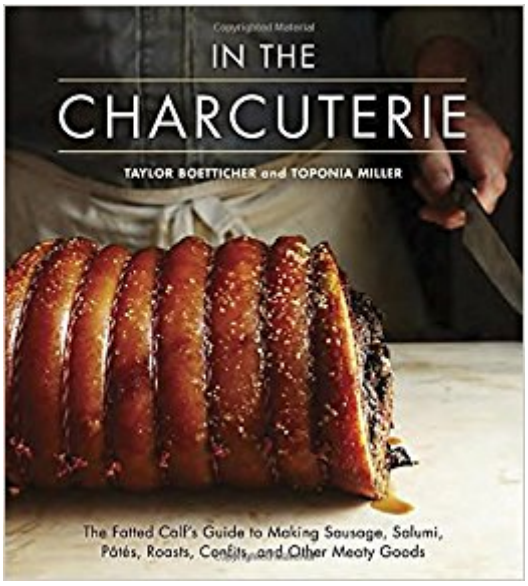
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In The Charcuterie: The Fatted Calf's Guide To Making Sausage, Salumi, Pates, Roasts, Confits, And Other Meaty Goods



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Synopsis

A definitive resource for the modern meat lover, with 125 recipes and fully-illustrated step-by-step instructions for making brined, smoked, cured, skewered, braised, rolled, tied, and stuffed meats at home; plus a guide to sourcing, butchering, and cooking with the finest cuts. The tradition of preserving meats is one of the oldest of all the food arts. Nevertheless, the craft charcuterie movement has captured the modern imagination, with scores of charcuteries opening across the country in recent years, and none is so well-loved and highly regarded as the San Francisco Bay AreaÃ¢â ¬â„¢s Fatted Calf.In this much-anticipated debut cookbook, Fatted Calf co-owners and founders Taylor Boetticher and Toponia Miller present an unprecedented array of meaty goods, with recipes for salumi, pÃƒÂ¢tÃƒÂ©s, roasts, sausages, confits, and everything in between. A must-have for the meat-loving home cook, DIY-types in search of a new pantry project, and professionals looking to broaden their repertoire,Ã Â In the CharcuterieÃ Â boasts more than 125 recipes and fully-illustrated instructions for making brined, smoked, cured, skewered, braised, rolled, tied, and stuffed meats at home, plus a primer on whole animal butchery.Take your meat cooking to the next level: Start with a whole hog middle, stuff it with a piquant array of herbs and spices, then roll it, tie it, and roast it for a ridiculously succulent, gloriously porky take on porchetta called The Cuban. Or, brandy your own prunes at home to stuff a decadent, caul fatÃ¢â ¬â œlined Duck Terrine. If itÃ¢â ¬â„¢s sausage you crave, follow Boetticher and MillerÃ¢â ¬â„¢s step-by-step instructions for grinding, casing, linking, looping, and smoking your own homemade Hot Links or KolbÃƒÂ¡sz.With its impeccably tested recipes and lush, full-color photography, this instructive and inspiring tome is destined to become the go-to reference on charcuterieÃ¢â ¬â •and a treasure for anyone fascinated by the art of cooking with and preserving meat.

Book Information

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Customer Reviews

Featured Recipes from In The Charcuterie Download the recipe for Carne Cruda Download the recipe for Croque Monsieur Download the recipe for Gingery Braised Duck Legs Ã Â

Most Americans continue to demand meat for their primary source of protein intake. But carnivorism has evolved over the past decade, and todayÃ¢â ¬â„¢s butchers supply sophisticated consumers with much more than basic, familiar beefsteaks and pork chops. Oaxacan chorizo and Italian cotechino now vie with the all-American hot dog for preeminence among popular sausages. Pancetta threatens to replace bacon, and long-disdained headcheese has become the most sought-after vehicle for productively using up perfectly edible and nutritious meat scraps and offal. In addition to basic information on deconstructing primal cuts of beef, pork, duck, and rabbit, the authors offer ways to prepare all parts of an animal for savory roasts, sausages, and pÃƒÂ¢tÃƒÂ©s as well as smoked and pickled meats. A few recipes for accompaniments such as pickles, sauces, and other side dishes enhance the textÃ¢â ¬â„¢s value for both home and professional cooks. Photographs supplement clearly written instructions. --Mark Knoblauch

Great photos, awesome narrative about why charcuterie is important to this team, and superb treatment of often complex topics.I would think a beginner would enjoy this book and have some good early successes with its recipes. Those with experience will undoubtedly like the story and the pics, but may get a bit bored with the recipes.I say in my headline that this book "blurs" the edges...I say that simply because the recipes are not for a charcuterie purist, but rather someone who loves hanging around a wicked cool, edgy meat and deli shop.Now, I don’t mean "blur" in a bad way (see, I have it all stars!), but rather how it fits in its genre. So, if you want down and dirty, with little story, then purchase Ruhlman’s book on the matter. And if you want super dry, then buy the CIA edition.

Beautiful book especially if you are butchering your own meat or can work closely with a butcher to get the cuts you want like I do. Some great ideas that I hadn’t seen before and wonderful recipes. Great compliment to my Charcuterie book

The authors clearly know the subject in depth and have extensive experience in the art of charcuterie. I consider this a must for anyone who wishes to try making at home sausages and cold cuts. It is more than just recipes, it gives information on how to cut meats, seasonings for sausages and dry curing or smoking.Pictures and drawing are superb and very clear, and there is an extensive list of resources.A short review cannot do the book justice.I purchase this book and two others: "Charcuterie" (similar title but a different book) and "Salumi" and consider them the Holy Grail of the art of charcuterie. Each of them is well worth the price.

nice product, good service

My boyfriends loves this book. He always look at it and now he always used it for new recipes in his restaurant.

This is a great book. It’s an unapologetic treatise on the glory of meat in its many manifestations. The photographs alone are enough to induce rapture.I love this book. The recipes are clear, well-illustrated and explained, and very achievable.That being said, this is, for most home cooks, a coffee table book and not a cookbook. The recipes are simply too challenging for the average home chef, which is a double-edged sword: if you want the real deal, this is it. If you want a book that will allow you to shop at your average Safeway, and recipes that the average Bon Appetit reader can successfully execute, this is not your book.That being said, by all means buy this book. Live it, love it, hide it from your vegan girlfriend.

Organ meat, offal and the like tend to skeeve out Americans. I’m English and a huge fan of kidneys, black pudding (blood sausage) sweetbreads (pancreas), tripe, liver, etc. etc. For my fellow travelers this book is just fantastic. Most of the recipes are a pretty big commitment in terms of tracking down ingredients (lambs’ tongues...) and hands-on work. But worth it. And the authors absolutely know what they’re talking about. Its one of those cookbooks which is great to read and great to use.

If the title were different I would have given it five stars. I really can’t add any more than the excellent reviews of James Ellsworth and D. Sweedler and their associated comments.

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