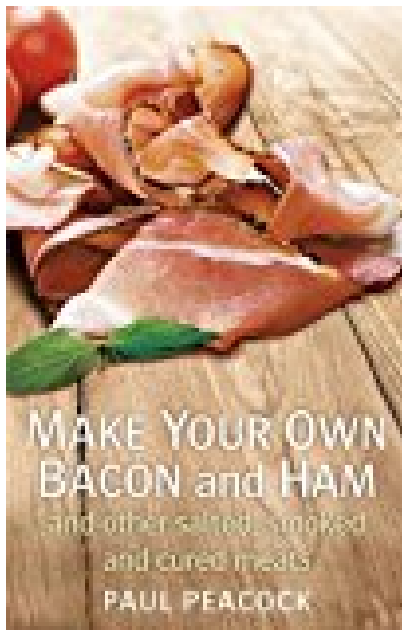


Make Your Own Bacon and Ham and Other Salted Smoked and Cured Meats



BOOK DETAILS

- Author : Paul Peacock
- Pages : 208 Pages
- Publisher : Robinson
- Language : English
- ISBN : 1845285921

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BOOK SYNOPSIS

This book describes the various ways you can cure and preserve meats at home that are really tasty, safe to eat, and a whole lot healthier than equivalent shop-bought products. You and only you will have control of what goes into your meat, and of how salty it will be. Based on traditional recipes, it is a practical guide to curing all sorts of meat, from bacon and ham through to making your own salamis, pâtés, confits and galantines. It also includes the production of modern charcuterie, as well as delicious family favourites such as burgers, faggots, meatballs, and sandwich meats of various types, including corned beef. Whether you just want to make your own bacon as it used to be, or broaden your repertoire to include prosciutto, biltong and dozens of other preserved treats, this book gives you simple, step-by-step instructions for them all. By showing you how to be safe in the curing world it also enables you to experiment for yourself.

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