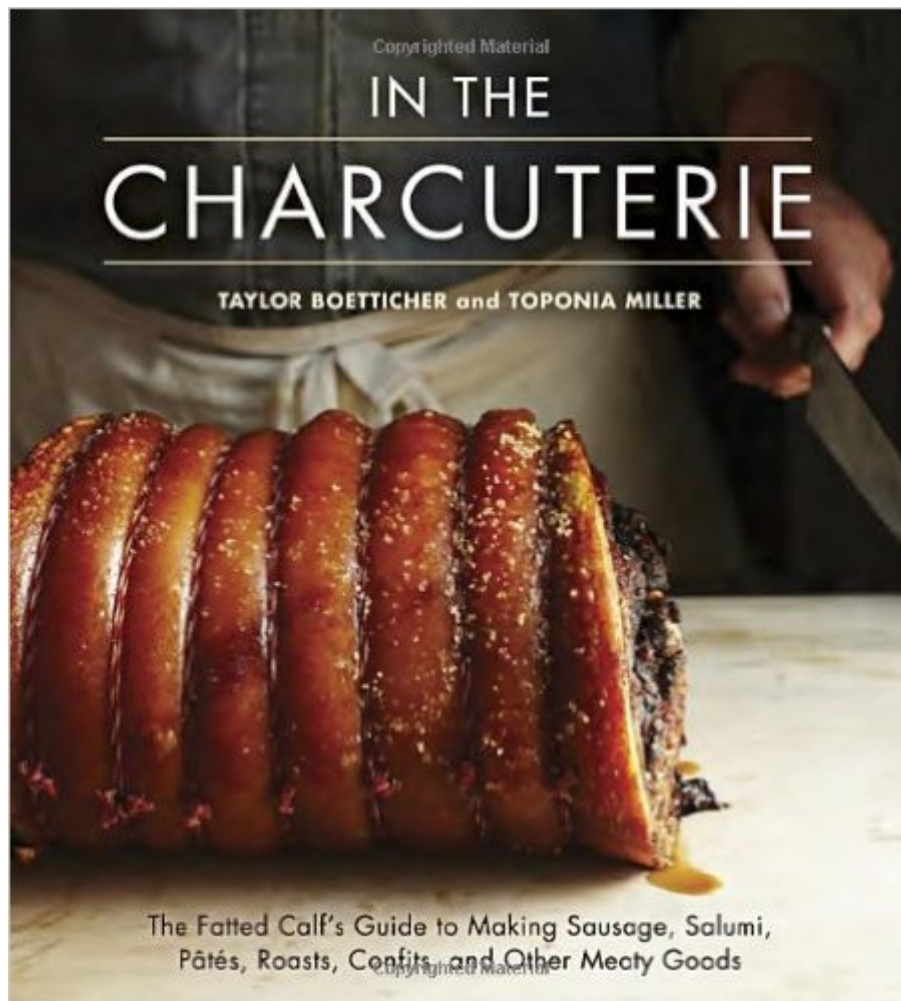


The book was found

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



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 Area'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, pâtés, 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, *In the Charcuterie* 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, cauliflower-lined Duck Terrine. If it's the sausage you crave, follow Boetticher and Miller's step-by-step instructions for grinding, casing, linking, looping, and smoking your own homemade Hot Links or Kolbász. With its impeccably tested recipes and lush, full-color photography, this instructive and inspiring tome is destined to become the go-to reference on charcuterie and a treasure for anyone fascinated by the art of cooking with and preserving meat.

Book Information

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Customer Reviews

Two earlier reviewers offer fine and informed reviews of this book; reviews that go into useful detail. Make no mistake: this is a very fine book on the craft of charcuterie. It begins with herbs and spices, goes on to talk about a range of tools and equipment--both simple items and 'nice to have' ones and clearly presents recipes from 'The Fatted Calf' and the techniques used to produce them. Reviewers have rightly praised the full-color photos in the book: they are particularly effective teaching illustrations for 'breaking down' cuts of beef, poultry, pork, rabbit and so on. These photos are the best I have seen in twenty-some years of buying books on this subject. Interested readers will know how to produce any of the items presented in the book and will be ready to add other charcuterie books to their collection. This book and its recipes 'delivers the goods' on many specialties. I am particularly grateful for the porchetta recipes, of Italian inspiration. I ate wonderful 'street food' porchetta sandwiches in Tuscany and tried to imagine how to do this 'at home.' Now I know. You will know, too, if you can 'transpose' the seasonings from one meat to another (rabbit to pork) or can move the same seasonings on to the recipe for a 'Cuban' presented a few pages later. Francophiles will find a very fine recipe for cassoulet. One earlier reviewer notes what I can only echo: there are a good many recipes for baking and roasting items. Readers will appreciate that, even if going so far 'downstream' from making sausages and terrines and curing meats is unexpected in a book of this type.

A huge amount of work went into this 342 page text. Color photos throughout and many are dedicated to illustrating the techniques required when breaking down large meat carcasses and preparing the primals for various recipes. Much like Jacques Pepin's classic volume, *La Technique*, but dedicated to breaking down fowl, pig, rabbit and other less familiar carcasses including a whole beef carcass into primals using a meat saw. The first 192 pages are dedicated to everything but Sausages Salumi, Pates and Terrines. In other words, more than half the book is devoted to roasting and braising meat recipes and preparing confits and side dishes; Pork Brochettas, Harissa Marinated Lamb Kebabs, Marsha's Grilled Rabbit Spiedini, Pancetta Wrapped Pork Tenderloin, plus 8 more roast recipes are found in the roast chapter. The sausage making chapter starts with hamburger and is over in 50 pages without a single emulsified sausage recipe included but Oaxacan Chorizo, Lamb and Herb Meatballs and Duck and Lemongrass Sausage are prominent.

The smoking chapter is short at 30 pages and that includes all the air cured charcuterie with classic recipes for bacon, corned beef and cooked picnic ham and includes a neat description of the various wood types for smoking meats but I don't think the detail is sufficient for hot or cold smoked meats to be successful without additional information found in other cookbooks dedicated to the subject. I wanted to find much more detail here. I would describe the recipes as very world cuisine and not Euro centric. Charcuterie is the French way of preserving meats and this book has a much more world cuisine approach with many recipes requiring a complex spice bill.

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