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Charcuterie exploded onto the scene in 2005 and encouraged an army of home cooks and professional chefs

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to start curing their own foods. This love song to animal fat and salt has blossomed into a bona fide culinary movement, throughout America and beyond, of curing meats and making sausage, pâtés, and confits.

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Charcuterie—a culinary specialty that originally

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referred to the creation of pork products such as salami, sausages, and prosciutto—is true food craftsmanship, the art of turning preserved food into items of beauty and taste. Today the term encompasses a vast range of preparations, most of which involve salting, cooking, smoking, and drying.

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Charcuterie: The Craft

of Salting, Smoking

and Curing is a 2005

book by Michael

Ruhlman and Brian

Polcyn about using the

process of charcuterie

to cure various meats,

including bacon,

pastrami, and sausage.

The book received

extremely positive

reviews from numerous

food critics and

newspapers, causing

national attention to be

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of charcuterie. Because of the high amount of interest, copies of the book sold out for a period of a few months at Amazon and Barnes & Noble.

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Charcuterie: The Craft of Salting, Smoking, and Curing is essentially a love poem written about curing animal fat. Published in 2005, Charcuterie: The Craft of Salting, Smoking, and Curing has become the ultimate resource for the lover of the ancient craft of curing meats and making sausages.

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If you want to immerse yourself in the sacred art of sausage stuffing or the ceremonial brining of corned beef, this is the cookbook for you.

Charcuterie: The Craft Of Salting, Smoking, And Curing

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Sept. 3 2013 by
Michael Ruhlman
(Author), Brian Polcyn

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