



Salted and Cured: Savoring the Culture, Heritage, and Flavor of America s Preserved Meats (Hardback)

By Jeffrey Roberts

Chelsea Green Publishing Co, United States, 2017. Hardback. Condition: New. Language: English . Brand New Book. From country ham to coppa, bacon to bresaola Prosciutto. Andouille. Country ham. The extraordinary rise in popularity of cured meats in recent years often overlooks the fact that the ancient practice of meat preservation through the use of salt, time, and smoke began as a survival technique. All over the world, various cultures developed ways to extend the viability of the hunt--and later the harvest--according to their unique climates and environments, resulting in the astonishing diversity of preserved meats that we celebrate and enjoy today everywhere from corner delis to white-tablecloth restaurants. In Salted and Cured, author Jeffrey P. Roberts traces the origins of today s American charcuterie, salumi, and other delights, and connects them to a current renaissance that begins to rival those of artisan cheese and craft beer. In doing so, Roberts highlights the incredible stories of immigrant butchers, breeders, chefs, entrepreneurs, and other craftspeople who withstood the modern era s push for bland, industrial food to produce not only delicious but culturally significant cured meats. By rejecting the industry-led push for the other white meat and reinvigorating the breeding and production...



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Reviews

An extremely wonderful book with lucid and perfect information. It is one of the most awesome publication i have read. Your life period will probably be enhance the instant you total looking at this pdf.

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