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Dry-Curing Pork: Make Your Own Salami, Pancetta, Coppa, Prosciutto, And More (Countryman Know How)



Synopsis

Make your own dry-cured pork delicacies at home with the know-how you'll learn from this book. Over the centuries, dry-cured pork has evolved as a food of the changing seasons. Its flavors are truly a taste of the landscape and climate, and they have served as a crucial, long-lasting food source for many cultures. Dry-cured pork is the ultimate slow food. It doesn't need to be complicated but it's important to have clear, step-by-step instructions. That's where Hector Kent comes in. Kent, a science teacher by trade, has written the book he wished he'd had when he made his first prosciutto: One that brings together the critical components of curing in the simplest form possible, with photographs and illustrations to assure the reader of safe and delicious results. In addition to basic recipes, Kent offers readers interviews, advice, and recipes from several trend-setting dry-curing operations across the country.

Book Information

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Customer Reviews

This book is so much more than a 'how to' guide for curing pork. Not only is it perfect for someone looking to learn (and understand) the process of dry curing, but it would also prove extremely beneficial for anyone who is already familiar but interested in tweaking and perfecting their own process. The Internet is loaded with hundreds of recipes calling for approximate meat weights yet specific measurements of curing salts and spices. This guide places a high level of emphasis on the importance of accurate math and the recipes are calculated using percent-weight and grams, as opposed to tablespoons. This is really the only way to avoid frustration and disappointment after six

months of anticipation. The author uses real-life experiences (including unfortunate mishaps) to help the reader avoid the inevitable scramble when something unexpected happens. Instructions are clear and concise with plenty of room for the reader to use his or her own skills and ingenuity. Perfect for the self-taught do-it-yourselfer. If you don't already have one, add a digital scale to your cart while you're buying this book.

I have been making my own bacon, pancetta, prosciutto and coppa for a few years now. All along I knew that my knowledge was much too limited. This book is filling in the voids and enabling me to do much more and do it better. Clearly written and illustrated. This is the book I have been waiting for. My pig will be ready within a few weeks and this year I will have this book to guide me as I process the cured meat. Contrary to the negative review listed I find the recipes clear and appropriate, requiring only a simple understanding of basic math. If you are interested in trying your hand at curing meat this book is a good place to start. The only thing that might be better would be an Italian grandfather who had been curing meats for a life time.

This isn't a quick read that you set aside and never look back at. It's a very serious work that provides a ton of information anybody can use before embarking on the journey of trying dry curing for themselves. Face it, a chunk of meat is a chunk of money. Nobody wants to waste it. Ruining a piece of meat as you attempt to cure it is expensive, and the expense could become potentially deadly if you make yourself or someone else sick. I want to know what I'm doing before I try this at home, and this is a great book for anyone who is interested in trying to do it. Even if you are just curious about what the process entails because you love to eat it, it's a great read. The book is well written, filled with information that is both interesting and practical. I'm really happy I bought it.

This book written by a math and science teacher is easy to read and very informative. He gives you the steps and information to enable you to have success in making your product and also informs you about what you shouldn't do. There was a person who gave this book one star because this book gave you formulas in percentages!...lol. I'm sorry but I sure don't want to eat any of the stuff HE cures! Yes the formulas are in percentages but he gives you the simple equation and then walks you through it. While nitrates and nitrites are needed to cure meats they can, not be so good for you if you make up the wrong ratios....And ...because there's no way to tell how much a piece of meat you purchase will weigh ahead of time...you weigh the meat then figure out how much salt and cure you need. Example...you don't usually go and tell the butcher you want a 2# bone in fresh

ham..because the hams are all different sizes. Believe me, you don't have to be a rocket scientist to figure this out so don't let this stop you from purchasing this book.

I love this book, and it now takes its place on my "favorite cookbooks" bookshelf. Great, simple recipes, and the author's passion for the ancient craft and art of charcuterie shines through and this makes the book an engaging story as much as a practical manual. I rear and hunt my own meat and vegetables, and I am fortunate enough to have training as a chef and so I already know many of these recipes, but whether you're just starting out curing your own meat or are more experienced chef or food lover, this lovely book is well worth adding to your collection. Great work - I am looking forward to putting my new heritage breed piglets to good use in about 8 months.

What a great book and just in time for the holidays! I love that the recipes are in percentages. That way I can adapt it to any recipe. And I took basic arithmetic so I can handle it ;). It had great recipes that are hard to find anyplace else and are easily explained. And photos are mouth watering!

Excellent book for beginner and experienced cured meat devotees. Of the many books on charcuterie in my library, this is one is well worth owning in both ebook and hard copy formats. Well researched, well thought out explanations, and good recipes make this book a real find. None better.

Good book and have already use 2 recipes. The only negative is it is pretty redundant. The steps in one recipe are pretty much identical for each one. There is advice on how much salt to use and that in itself was worth it, having made many salty meats in the past

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