

Professional Charcuterie: Sausage Making, Curing, Terrines, And Ptes By John Kinsella (Mar 30 1996)

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Professional Charcuterie, Professional Charcuterie Sausage Making, of curing meats and making sausage, pates, and confits.

<http://www.zoekeenboek.nl/boek/john-kinsella/professional-charcuterie/i/1001004000961401/>

Apr 12, 2009 I would only recommend Professional Charcuterie for a really serious I have taught Garde Manger and am familiar with curing and sausage making.

<http://honest-food.net/2009/04/13/my-charcuterie-library/>

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Jan 18, 2010 We have a number of very active topics here related to charcuterie: to list just a few Making Bacon; Making Sausage; Making Guanciale; Making Pastrami

<http://forums.egullet.org/topic/131433-best-charcuterie-cookbooks/>

AbeBooks.com: Professional Charcuterie: Sausage Making, Curing, Terrines, and Ptes (9780471122371) by Kinsella, John; Harvey, David T. and a great selection of <http://www.abebooks.com/9780471122371/Professional-Charcuterie-Sausage-Making-Curing-0471122378/plp>

Tips for making charcuterie from Chef Chris Cosentino and Zach Allen With dry cured meats such as salami, the curing time is roughly ninety days, <http://www.starchefs.com/features/trends/charcuterie/html/index.shtml>

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The web's favourite resource for sausage makers everywhere! The Professional Charcuterie Series European curing salt,

<http://forum.sausagemaking.org/viewtopic.php?t=5559>

California is the Fatted Calf Charcuterie. The ever famous sausage races at Miller stuff to work with and should be a must have for any DIY cured sausage

<http://ruhlman.com/2011/10/soppressata-recipe/>

Recipes for salami, sausages, cured meat such as so I thought I d compile all my sausage and charcuterie recipes here to make it easy for someone to

<http://honest-food.net/cured-meat/>