

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

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

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/>

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/>

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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>

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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/>

Professional Charcuterie: Sausage Making, Curing, Terrines, and Ptes by Kinsella, John; Harvey, David T. and a great selection of similar Used, New and Collectible

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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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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/>

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