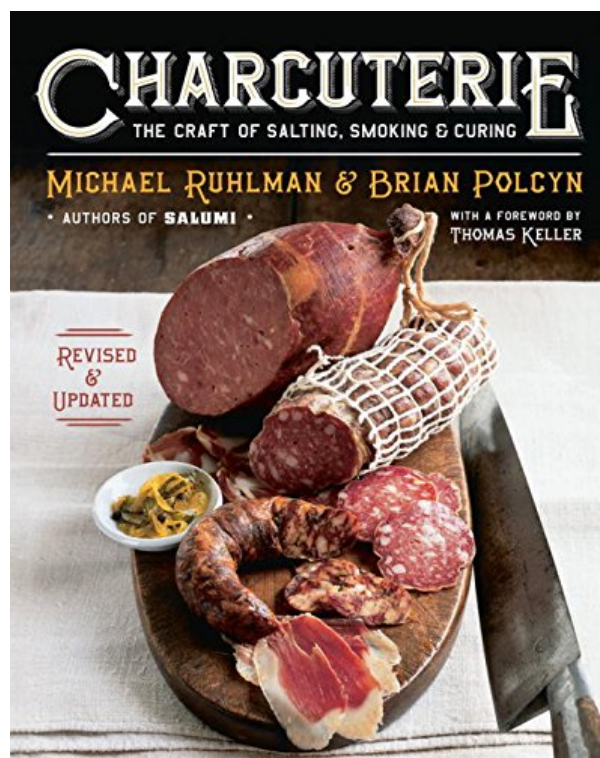
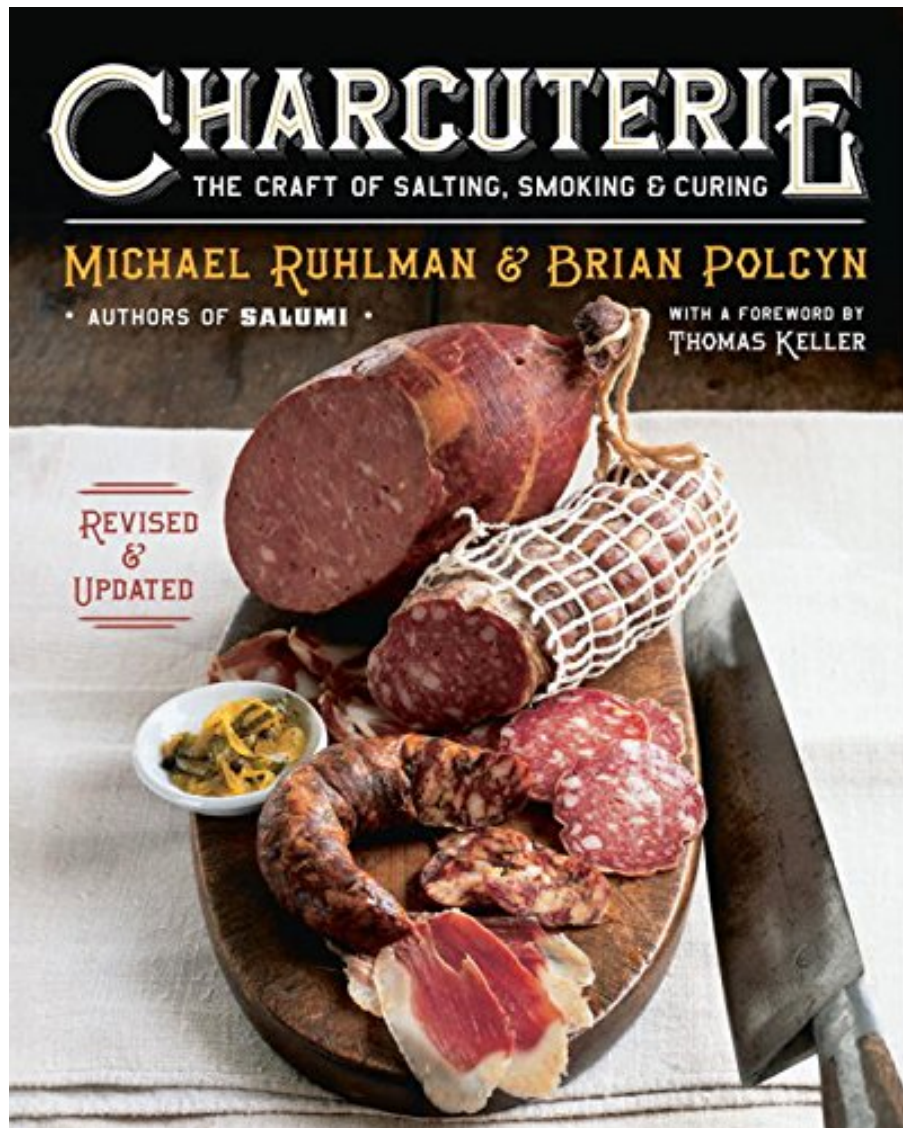


**CHARCUTERIE: THE CRAFT OF SALTING,  
SMOKING, AND CURING (REVISED AND  
UPDATED) BY MICHAEL RUHLMAN, BRIAN  
POLCYN**



**DOWNLOAD EBOOK : CHARCUTERIE: THE CRAFT OF SALTING, SMOKING,  
AND CURING (REVISED AND UPDATED) BY MICHAEL RUHLMAN, BRIAN  
POLCYN PDF**

[Free Download](#)



Click link bellow and free register to download ebook:  
**CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING (REVISED AND  
UPDATED) BY MICHAEL RUHLMAN, BRIAN POLCYN**

[DOWNLOAD FROM OUR ONLINE LIBRARY](#)

# **CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING (REVISED AND UPDATED) BY MICHAEL RUHLMAN, BRIAN POLCYN PDF**

The soft data means that you need to visit the web link for downloading and install and then save Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn You have actually possessed guide to check out, you have posed this Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn It is uncomplicated as visiting guide shops, is it? After getting this quick explanation, hopefully you can download and install one and begin to review [Charcuterie: The Craft Of Salting, Smoking, And Curing \(Revised And Updated\) By Michael Ruhlman, Brian Polcyn](#) This book is really simple to review whenever you have the downtime.

## Review

"125 accessible, flavourful recipes for cured meats, pickles and preserves." Sunday Express "...celebrates real food and offers lots of recipes that are worth following... those who read it will learn enough basic principles to gain the confidence to experiment." The Field

## About the Author

Michael Ruhlman has written and coauthored many bestsellers, among them The French Laundry Cookbook and Ratio. He lives in Cleveland Heights, Ohio.

Brian Polcyn is the chef/owner of Forest Grill in Birmingham, Michigan, and a professor of charcuterie at SchoolCraft College in Livonia, Michigan.

# **CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING (REVISED AND UPDATED) BY MICHAEL RUHLMAN, BRIAN POLCYN PDF**

[Download: CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING \(REVISED AND UPDATED\) BY MICHAEL RUHLMAN, BRIAN POLCYN PDF](#)

Do you think that reading is a vital activity? Discover your reasons including is very important. Checking out a book **Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn** is one component of enjoyable activities that will make your life top quality a lot better. It is not about only what kind of e-book *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn* you read, it is not simply concerning the number of e-books you read, it has to do with the practice. Reading routine will certainly be a method to make book *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn* as her or his pal. It will regardless of if they spend money and spend more books to complete reading, so does this e-book *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn*

But here, we will certainly show you astonishing point to be able consistently review the e-book *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn* wherever and also whenever you occur and time. The publication *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn* by only can assist you to recognize having the publication to read each time. It will not obligate you to always bring the thick book wherever you go. You can merely keep them on the device or on soft data in your computer system to constantly review the enclosure at that time.

Yeah, hanging around to check out the book *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn* by online could likewise provide you favorable session. It will relieve to maintain in touch in whatever condition. Through this could be much more interesting to do and simpler to check out. Now, to obtain this *Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn*, you can download in the link that we give. It will certainly help you to obtain simple way to download the publication [Charcuterie: The Craft Of Salting, Smoking, And Curing \(Revised And Updated\) By Michael Ruhlman, Brian Polcyn](#).

# **CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING (REVISED AND UPDATED) BY MICHAEL RUHLMAN, BRIAN POLCYN PDF**

An essential update of the perennial bestseller.

Charcuterie exploded onto the scene in 2005 and encouraged an army of home cooks and professional chefs 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. *Charcuterie: Revised and Updated* will remain the ultimate and authoritative guide to that movement, spreading the revival of this ancient culinary craft.

Early in his career, food writer Michael Ruhlman had his first taste of duck confit. The experience “became a fascination that transformed into a quest” to understand the larger world of food preservation, called charcuterie, once a critical factor in human survival. He wondered why its methods and preparations, which used to keep communities alive and allowed for long-distance exploration, had been almost forgotten. Along the way he met Brian Polcyn, who had been surrounded with traditional and modern charcuterie since childhood. “My Polish grandma made kielbasa every Christmas and Easter,” he told Ruhlman. At the time, Polcyn was teaching butchery at Schoolcraft College outside Detroit.

Ruhlman and Polcyn teamed up to share their passion for cured meats with a wider audience. The rest is culinary history. *Charcuterie: Revised and Updated* is organized into chapters on key practices: salt-cured meats like pancetta, dry-cured meats like salami and chorizo, forcemeats including pâtés and terrines, and smoked meats and fish. Readers will find all the classic recipes: duck confit, sausages, prosciutto, bacon, pâté de campagne, and knackwurst, among others. Ruhlman and Polcyn also expand on traditional mainstays, offering recipes for hot- and cold-smoked salmon; shrimp, lobster, and leek sausage; and grilled vegetable terrine. All these techniques make for a stunning addition to a contemporary menu.

Thoroughly instructive and fully illustrated, this updated edition includes seventy-five detailed line drawings that guide the reader through all the techniques. With new recipes and revised sections to reflect the best equipment available today, *Charcuterie: Revised and Updated* remains the undisputed authority on charcuterie.

50 line drawings

- Sales Rank: #4143 in Books
- Brand: Brand: W. W. Norton n Company
- Published on: 2013-09-03
- Original language: English
- Number of items: 1
- Dimensions: 10.30" h x 1.30" w x 8.40" l, 2.10 pounds
- Binding: Hardcover
- 320 pages

## Features

- Used Book in Good Condition

## Review

"125 accessible, flavourful recipes for cured meats, pickles and preserves." Sunday Express "...celebrates real food and offers lots of recipes that are worth following... those who read it will learn enough basic principles to gain the confidence to experiment." The Field

## About the Author

Michael Ruhlman has written and coauthored many bestsellers, among them *The French Laundry Cookbook* and *Ratio*. He lives in Cleveland Heights, Ohio.

Brian Polcyn is the chef/owner of Forest Grill in Birmingham, Michigan, and a professor of charcuterie at SchoolCraft College in Livonia, Michigan.

## Most helpful customer reviews

132 of 142 people found the following review helpful.

If you want a beautifully written, lyrical account of one man's journey into ...

By coolhandjeanluc

If you want a beautifully written, lyrical account of one man's journey into sodium nitrite, this book is for you. If you want clear, consistent instructions that you can actually use to cure meat, this book is seriously deficient.

I've cured and smoked bacon twice in the past couple of months. The first time, I followed a recipe that I found by Googling and it came out great. Everywhere I looked, though, I saw references to this book, and how great it is, and I figured I should probably break down and spend the money to get "real" instructions for bacon -- along with everything else contained herein.

Ruhlman makes a point of providing weights (in grams) for everything, which is great. Hey, precision! So, I got out my scale and mixed up his basic dry cure. I read the instructions that say how much dry cure per how much pork belly, then weighed my two pieces of belly and measured out, to the gram, exactly how much cure I needed for each piece. I applied the cure, put the meat into bags, and put it in the refrigerator to let the salts, kosher and pink, do their thing.

The first time I cured bacon, the belly produced a lot of liquid. This time, not so much -- even after a few days. Even though I was aware that every piece of meat is different, and what was happening could be totally normal, I started to worry that I had messed something up. I went back to the recipe, read it carefully, and realized the extent to which Michael Ruhlman is all over the place.

It's almost as if he's engaging in providing inconsistent curing instructions as performance art, and fancies himself Marina Abramovic. The first thing that I noticed is that he gives two recipes for dry cure. Both use 450 grams (equivalent to one pound, he says) of kosher salt and 56 grams of pink salt. The difference is that one uses 225 grams (equivalent to 8 ounces, he says) of sugar and the other 425 grams (equivalent to 13 ounces, he says) of dextrose.

Let's first take a look at those conversions. It turns out that 450 grams is 15.87 ounces; that's close enough to a pound that I can't imagine that it'll make any difference. So far, so good. The 225 grams / 8 ounces is just this conversion cut in half, so that's fine too. But 425 grams is 14.99 ounces -- which isn't even close to the

13 ounces that he claims. Maybe it's a typo? Maybe it's unbelievably sloppy. The recipe finishes with an estimate of yield: about 725 grams if using sugar (731 using math, so that's okay) and 950 grams if using dextrose (931 using math, which is less okay). The difference between the two recipes is 200 extra grams of dextrose. Why the 225 gram difference in yield?

More egregious is that he says to use 56 grams "of this mixture" per 2.25 kilograms of pork. Well, which mixture? If the most important thing is the nitrite/meat ratio, you have to use different weights of the sugar cure and the dextrose cure to achieve the same ratio for a given piece of meat. Does Ruhlman say which mixture? Nope.

It actually gets worse from there. In the bacon recipe, he writes that "[i]f your belly weighs between 3 and 5 pounds...it's fine to simplify the method by placing the belly in the Ziploc bag, adding 1/4 cup/30 grams of dry cure [Ed: which one??] along with [spices]" and then in literally the NEXT PARAGRAPH writes: "[o]ne 3- to 5-pound...slab pork belly, skin on, Basic Dry Cure...as necessary for dredging (about 1/4 cup/50 grams)." In the space of one paragraph, a quarter cup transforms from 30 grams to 50 grams. Moreover, it says to use this amount for a belly between 3 and 5 pounds; 5 pounds is 67% heavier than 3 pounds, which is, you know, a pretty significant difference. So on one end of the instructions (30 grams / 5 pounds) he's telling us to use 6 grams per pound, and on the other end (50 grams / 3 pounds) it's about 17 grams per pound. Factor in the lack of reference to which version of the dry cure to use, and you could have someone "following the recipe" who uses 3x more nitrites on a slab of bacon than another person, also "following the recipe."

Hey, maybe bacon is really forgiving and it doesn't really matter. But he doesn't actually SAY that anywhere. Instead he gives faux-precise instructions that function as a choose your own bacon adventure. And it does matter, at least according to the FDA. (Why? Because sodium nitrite inhibits botulism, which flourishes in the anaerobic environment found in, say, the smoker you're putting your bacon into.) The recommended level of pink salt is 1 ounce (28.35 grams) per 25 pounds of meat, or 1.134 grams per pound. (Google "how much sodium nitrite per pound of meat".) Ruhlman's sugar cure is 7.66% pink salt by weight and his dextrose cure is 6.02% pink salt by weight. If you use his suggestion of 56 grams of cure (let's go with the sugar cure to be generous) per five pounds of meat, that works out to 0.857 grams of pink salt per pound of meat -- below the FDA's recommendation. With all the other combinations ... forget it, you can figure it out, but trust that they're all messed up.

Wanna have your head explode? A small amount of Googling will lead you to a blog post Ruhlman made on his website in 2011, about a slab of bacon he cured, where he says to use cure equal to 5% of the weight of the meat. So, that's 23 grams per pound of meat -- a ratio way greater than any interpretation of what he wrote in his book. And he's explicit about using the sugar cure in the blog post, which means using 1.76 grams of pink salt per pound of meat -- well above the FDA's recommendation. It's absolutely maddening.

So, my bacon. After a week in the cure it wasn't looking great. Not much liquid had collected, still, and it hadn't firmed up the way it was supposed to. I threw in some more salt -- not cure -- and left it in the refrigerator for three more days. It was looking better by the time I put it on the smoker, and when I ate some I didn't die of food poisoning. So, that's the best thing I can say about this book: it didn't get me killed. Maybe my expectations were too high, but I have to say that this book has been a massive disappointment. I plan on continuing to go through it and maybe look into making some of the other recipes, but only with a whole lot of verification. And, like I said, it's written in an engaging style -- but if you actually want to learn reliable information and have solid recipes to follow, I can in no way recommend it.

1 of 1 people found the following review helpful.

It's a great book with great recipes  
By Max  
It's a great book with great recipes.

This is more of like... an actual recipe book for someone who is already into charcuteries, it's not very "newbie friendly" which is okay.

Reason i took off two stars:

1. No pictures. I mean there are some hand drawn illustrations, but with the cover being as food pornish as it was I expected CENTERFOLDS of succulent coppa displayed to motivate me.
2. With curing being such a fine-tune art, with every quarter of a percent affecting the product, it seems like they were pretty lax with the exact % values of their recipes. Similar recipes seem to suggest oversalting one product and undersalting the other (if you do the math), and likewise many people that use the recipes from this book adjust the levels. Not spice levels mind you, but SALT levels. When you have to tweak the SALT level of a salt-curing book's recipe, you know you're in trouble.

I'm a part of a facebook community of charcuterie makers, and almost everyone from there uses the recipes from this book. However, almost all of them have to tweak the recipes to be more accurate. Caveat Emptor.

85 of 95 people found the following review helpful.

Warning re Kindle Edition

By GCS

I paid USD 16.99 for the electronic version of this book. While it is a respected text that deserves the plaudits it receives, the price is larcenous for what one gets in the Kindle edition. It is a very poorly formatted e-book. Using it in the Kindle reader (Mac and iPhone), it is impossible to navigate easily. Though the TOC is formatted as for hyperlinks, the hyperlinks don't seem to work. Refer to the index and it give you a page number - not hyper-linked. But the only option in search is to go to a particular "location" (1-7591.... How useless is that?) Perhaps I need to learn how to configure Kindle settings better -- and will be gladly accept helpful correction. But this is the first time I've encountered this problem in an e-book that costs more than 1-2 dollars.

See all 319 customer reviews...

# **CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING (REVISED AND UPDATED) BY MICHAEL RUHLMAN, BRIAN POLCYN PDF**

The books Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn, from straightforward to complicated one will be a really valuable operates that you could take to transform your life. It will certainly not provide you unfavorable statement unless you don't get the significance. This is definitely to do in checking out an e-book to get over the meaning. Typically, this book qualified Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn is checked out since you really similar to this kind of publication. So, you can get simpler to recognize the perception and meaning. Again to constantly remember is by reviewing this publication **Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn**, you could fulfil hat your interest start by completing this reading e-book.

## Review

"125 accessible, flavourful recipes for cured meats, pickles and preserves." Sunday Express "...celebrates real food and offers lots of recipes that are worth following... those who read it will learn enough basic principles to gain the confidence to experiment." The Field

## About the Author

Michael Ruhlman has written and coauthored many bestsellers, among them The French Laundry Cookbook and Ratio. He lives in Cleveland Heights, Ohio.

Brian Polcyn is the chef/owner of Forest Grill in Birmingham, Michigan, and a professor of charcuterie at SchoolCraft College in Livonia, Michigan.

The soft data means that you need to visit the web link for downloading and install and then save Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn You have actually possessed guide to check out, you have posed this Charcuterie: The Craft Of Salting, Smoking, And Curing (Revised And Updated) By Michael Ruhlman, Brian Polcyn It is uncomplicated as visiting guide shops, is it? After getting this quick explanation, hopefully you can download and install one and begin to review [Charcuterie: The Craft Of Salting, Smoking, And Curing \(Revised And Updated\) By Michael Ruhlman, Brian Polcyn](#) This book is really simple to review whenever you have the downtime.