



Dry-Curing Pork: Make Your Own Salami, Pancetta, Coppa, Prosciutto, and More

(Countryman Know How)

Hector Kent

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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.

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Elliott Townsend:

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