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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, p?t?s, and confits.

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is a 2005 book by Michael Ruhlman and Brian Polcyn about using the process of charcuterie to cure various meats, including bacon, pastrami, and sausage. The book received extremely positive reviews from

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Charcuterie: The Craft of Salting, Smoking, and Curing has become the ultimate resource for the lover of the ancient craft of curing meats and making sausages.

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