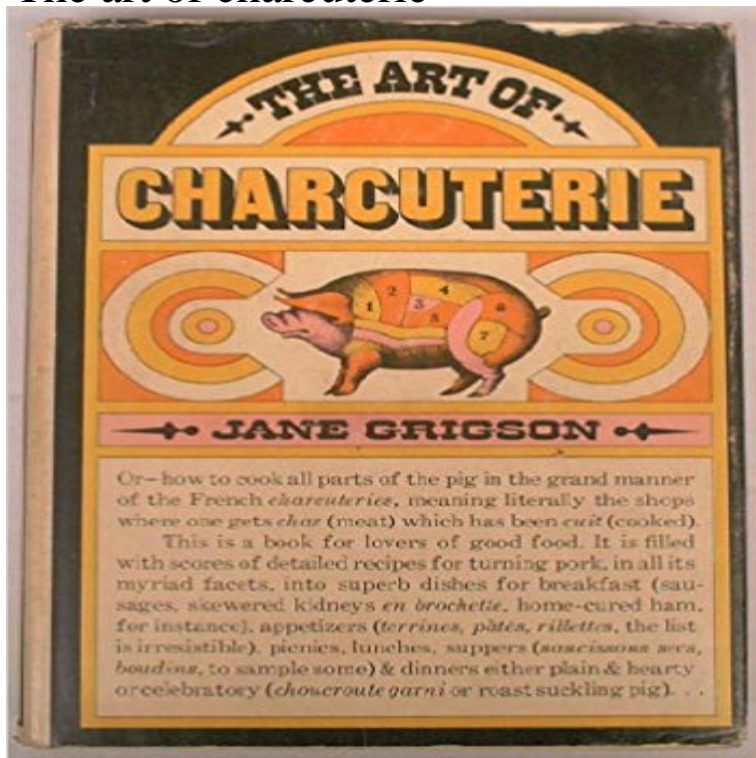


The art of charcuterie



How to cook all parts of the pig in the grand manner of the French charcuteries, meaning literally the shops where one gets char (meat) which has been cuit (cooked). This is a book for lovers of good food. It is filled with scores of detailed recipes for turning pork, in all its myriad facets, into superb dishes for breakfast (sausages, skewered kidneys en brochette, home-cured ham, for instance), appetizers (terrines, pates, rillettes, the list is irresistible), picnics, lunches, suppers (saucissons secs, boudins, to sample some) & dinners either plain & hearty or celebratory (choucroute garni or roast suckling pig).

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