



Salumi: The Craft of Italian Dry Curing

By Michael Ruhlman, Brian Polcyn

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Salumi: The Craft of Italian Dry Curing By Michael Ruhlman, Brian Polcyn

The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling *Charcuterie*.

Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, *Charcuterie*. Now they delve deep into the Italian side of the craft with *Salumi*, a book that explores and simplifies the recipes and techniques of dry curing meats. As the sources and methods of making our food have become a national discussion, an increasing number of cooks and professional chefs long to learn fundamental methods of preparing meats in the traditional way. Ruhlman and Polcyn give recipes for the eight basic products in Italy's pork salumi repertoire: guanciale, coppa, spalla, lardo, lonza, pancetta, prosciutto, and salami, and they even show us how to butcher a hog in the Italian and American ways. This book provides a thorough understanding of salumi, with 100 recipes and illustrations of the art of ancient methods made modern and new. 100 illustrations; 16 pages of color photographs

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Editorial Review

Review

Good food writing, like good travel writing, ought to be interesting enough to be enjoyed for its own sake, even if the subject turns out not to be some misty romantic destination or some fabulously exotic cuisine. ...Thus anyone who has ever enjoyed a really good slice of salami, prosciutto, sopressata, mortadella or capocola will thoroughly appreciate Salumi, Michael Ruhlman and Brian Polcyn's comprehensive guide to the ancient Italian art of dry-curing meat. ...The authors unravel... many...culinary mysteries and--along with giving detailed, from-scratch recipes for more 100 varieties of salumi--include helpful information on equipment, prep techniques and ingredient sources. --Aram Bakshian Jr.

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.

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