



# The New Charcuterie Cookbook: Exceptional Cured Meats to Make and Serve at Home

By Jamie Bissonnette

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## The New Charcuterie Cookbook: Exceptional Cured Meats to Make and Serve at Home By Jamie Bissonnette

James Beard Best Chef Award Winner

Master the Art of Charcuterie With Outstanding Recipes From An Award-Winning Chef

You haven't become a true food-crafter until you've mastered the art of charcuterie, and who better to show you the ropes than nose-to-tail icon, Jamie Bissonnette?

*The New Charcuterie Cookbook* features sausages, confits, salumi, pates and many other dishes for the home cook. With a wide variety of recipes, such as Banana Leaf-Wrapped Porchetta, Lebanese Lamb Sausages, Mexican Chorizo, Traditional Saucisson Sec and Simply Perfect Duck Prosciutto, you'll have a whole chopping block full of fun and different flavors to try that are distinctively Jamie's.

Packed with creative and delicious recipes, step-by-step photography and Jamie's insider knowledge and signature charm, this book is the only thing you'll need to make the best charcuterie at home.

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### Editorial Review

#### Review

“Jamie can take ordinary food, even odd bits, fifth quarter stuff (the pluck, the viscera, the nasty to some), and make angels weep. That's real cooking. And it's why this book belongs stained and used, torn and beaten in the kitchen of every human being who owns a cutting board.” ?ANDREW ZIMMERN, television personality, chef and host of *Bizarre Foods With Andrew Zimmern*

“I've had many of Jamie's cured meats and they're like no other: flavors as deeply original and vivid as the chef himself. *The New Charcuterie Cookbook* is an easy, approachable and stylish handbook that makes any home cook an instant expert in the rewarding craft of curing.” ?TED ALLEN, host of *Chopped*

“The world needs more bologna, and Jamie Bissonnette is the man for the job. Jamie is a chef's chef. He's dedicated to his craft, generous with his knowledge and cooks the food all of us want to eat. Plus, he's insanely creative with his charcuterie. I promise you won't get passed page ten of this book without your mouth watering.” ?DAVID CHANG, *Momofuku*

#### About the Author

**JAMIE BISSONNETTE** is the chef and owner of Toro NYC, and Coppa and Toro Boston. He is a James Beard Foundation Best Chef Northeast award winner and winner of the Cochon 555 nose-to-tail competition. Jamie has been featured in *The Boston Globe*, *The Wall Street Journal* and *Bon Appetit*. He was also awarded the People's Choice: Best New Chef award by *Food & Wine* magazine. Jamie splits his time between Boston, Massachusetts and New York City.

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Playing with family in the park, coming to see the coastal world or hanging out with close friends is thing that usually you will have done when you have spare time, then why you don't try issue that really opposite from that. Just one activity that make you not experience tired but still relaxing, trilling like on roller coaster you are ride on and with addition of information. Even you love The New Charcuterie Cookbook: Exceptional Cured Meats to Make and Serve at Home, you may enjoy both. It is excellent combination right, you still desire to miss it? What kind of hang type is it? Oh can happen its mind hangout folks. What? Still don't buy it, oh come on its called reading friends.

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