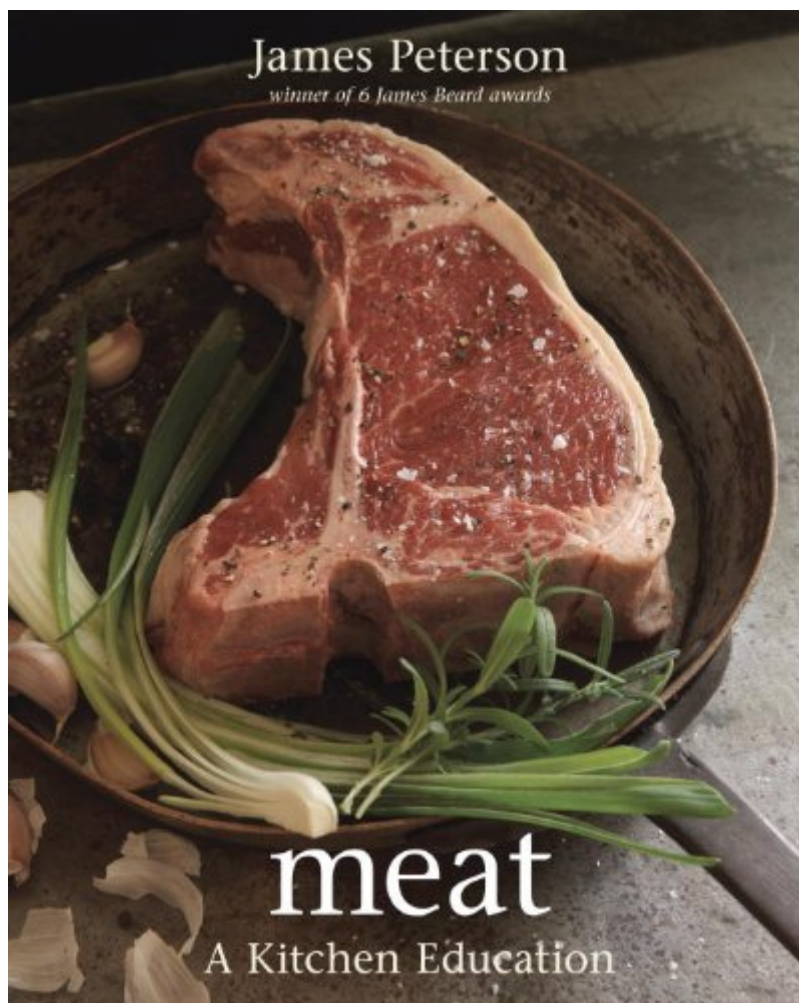


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Meat: A Kitchen Education



Synopsis

Meat: A Kitchen Education is award-winning author James Peterson's guide for carnivores, with more than 175 recipes and 550 photographs that offer a full range of meat and poultry cuts and preparation techniques, presented with Peterson's unassuming yet authoritative style.

Instruction begins with an informative summary of meat cooking methods: sautéing, broiling, roasting, braising, poaching, frying, stir-frying, grilling, smoking, and barbecuing. Then, chapter by chapter, Peterson demonstrates classic preparations for every type of meat available from the butcher: chicken, turkey, duck, quail, pheasant, squab, goose, guinea hen, rabbit, hare, venison, pork, beef, veal, lamb, and goat. Along the way, he shares his secrets for perfect pan sauces, gravies, and jus. Peterson completes the book with a selection of homemade sausages, pâtés, terrines, and broths that are the base of so many dishes. His trademark step-by-step photographs provide incomparable visual guidance for working with the complex structure and musculature of meats and illustrate all the basic prep techniques—from trussing a whole chicken to breaking down a whole lamb. Whether you're planning a quick turkey cutlet dinner, Sunday pot roast supper, casual hamburger cookout, or holiday prime rib feast, you'll find it in *Meat* along with: Roast Chicken with Ricotta and Sage; Coq au Vin; Duck Confit and Warm Lentil Salad; Long-Braised Rabbit Stew; Baby Back Ribs with Hoisin and Brown Sugar; Sauerbraten; Hanger Steak with Mushrooms and Red Wine; Oxtail Stew with Grapes; Osso Buco with Fennel and Leeks; Veal Kidneys with Juniper Sauce; Lamb Tagine with Raisins, Almonds, and Saffron; Terrine of Foie Gras; and more. No matter the level of your culinary skills or your degree of kitchen confidence, the recipes and guidance in *Meat* will help you create scores of satisfying meals to delight your family and friends. This comprehensive volume will inspire you to fire up the stove, oven, or grill and master the art of cooking meat. Winner of the 2011 James Beard Cookbook Award—Single Subject Category

Book Information

File Size: 67746 KB

Print Length: 336 pages

Publisher: Ten Speed Press (May 30, 2012)

Publication Date: May 30, 2012

Sold by: Digital Services LLC

Language: English

ASIN: B007QPFFY8

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #339,533 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #51

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Poultry & Seafood > Poultry #98 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine >

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Customer Reviews

Perfect for both the experienced and beginning cook.

Jame's Peterson's "Meat: A Kitchen Education" is a remarkably useful book, chock-a-block full of useful information from a Master Butcher. You'll learn stuff about meat cuts you never knew, and if you pay attention the book will save you a ton of money in your shopping. Excellent reference work any serious chef's bookshelf, and IMO indispensable for more casual kitchens. A knowledge base that begs to be tapped.

Using this book know how to successfully prepare meat meals.

if you are a meat lover and cook a lot, this is a great book. good basic tips and has good background and understanding of meats. very useful and can be shared amongst family members for cooking tips. also a nice looking book on top of that.

Really informative, easy to read, great pictures. Opens up and lays flat for hands free reading.

Pretty much anything James writes is always great

Excellent transaction. Highly recommended

Chef Peterson has outdone himself again. His newest book is a well assembled cookbook and very good in depth information on all cuts of meat and recipes to follow. So for anyone from the home cook to the professional this is a must read.

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