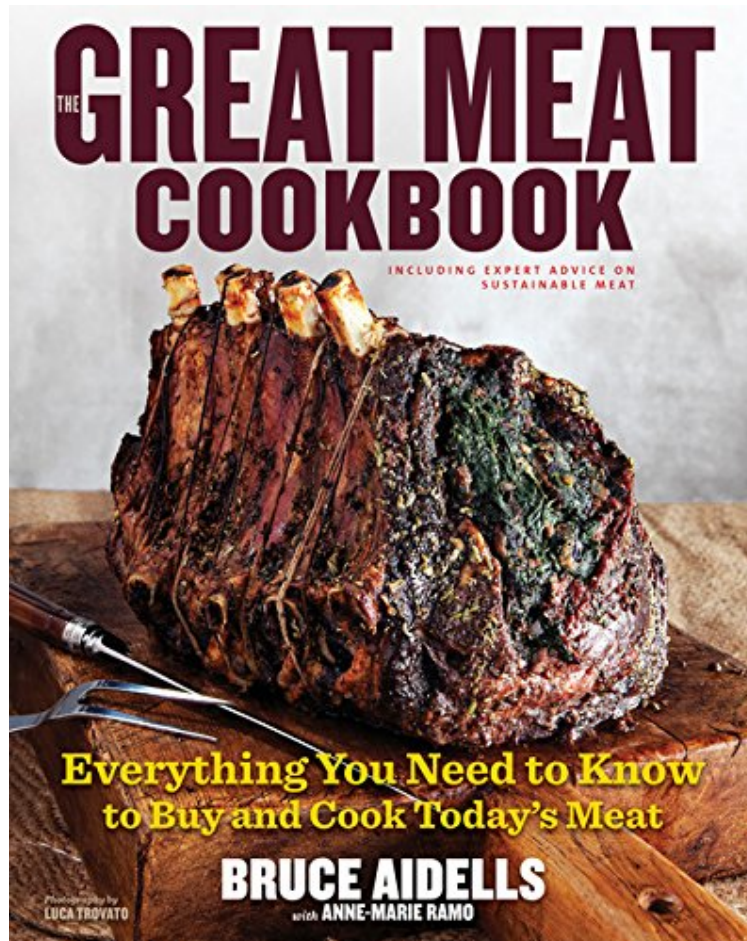


[Download ebook] The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat

The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat

Bruce Aidells

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#228816 in Books Rux Martin/Houghton Mifflin Harcourt 2012-10-02 2012-10-02Original language:EnglishPDF # 1 10.00 x 1.65 x 7.94l, 4.35 #File Name: 0547241410640 pages | File size: 20.Mb

Bruce Aidells : The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great Meat Cookbook: Everything You Need to Know to Buy and Cook Today's Meat:

5 of 5 people found the following review helpful. Great reference with excellent recipesBy L. MountfordA wonderful addition to my cookbook library, and one that has been added to my kitchen bookshelf -- one that I will use often.I don't eat a huge amount of red meat, so when I do, I want it to be "special," selected carefully and cooked to perfection. Aidells provides a tremendous amount of information in a "user-friendly" way -- he doesn't talk down to the reader, and makes it interesting.The book is well organized, with recipes suitable for today's home kitchen. The Grilled Boneless Pork Chops Stuffed with Fontina, Sun-Dried Tomatoes, And Prosciutto, for example, contain only 4

ingredients plus some seasonings (salt, pepper, sage, and olive oil), and absolutely to die for! I've made the Braised Beef Steak with Tequila, Tomato, and Orange several times, using both inexpensive chuck steak as well as more expensive round, and found it be company-worthy in every iteration. Beef and pork not your cup of tea? Try bison, lamb, or goat. Bison is especially well represented in this book, and the recipes are superb (try the Calabrese Burgers made with ground bison for a real treat!). Overall, this is the best meat cookbook I've found to date, with recipes that will appeal to both experienced cooks as well as those new to cooking. Highly recommended! 1 of 1 people found the following review helpful. TipsforBBQ.com Recommends It By Rusty / TipsforBBQ We've recently reviewed the Great Meat Cookbook on TipsforBBQ and love the detail. This is a solid resource for cooking nearly any kind of cut of Beef, Pork, Bison, Goat, Lamb and Veal. As you may know, Bruce is well known in the sausage world with his wonderfully creative sausages and this book shares a few that are worth trying. We did a step by step walk-through of the Home-Cured Bacon recipe on our site and it is a great foolproof recipe. I would also say that anyone with an inkling of desire could make any one of these recipes and get them to come out great as intended. Now this book isn't all about BBQ, smoking or even sausages (which I think makes it an asset here), but rather it is a good book that you could pick up any cut of meat and feel confident that you know what you were doing. This book does take the time to talk about and teach techniques for pasture-fed and grass-fed animals. That was actually a good drive for compiling this cookbook and it is worth taking note to understand that there is a difference in cooking these meats. Bruce is spot on with his recommendations in this department. My copy will proudly take up residence upon my shelf with my favorites. 1 of 1 people found the following review helpful. Meat - There it is! By free2bmoe Love this one! There are some great recipes in this book. Although we only like the meat that we eat, if you are an adventurous person who likes to explore all sections of animal you will like the book, including how to make different types of sausages. Our family has enjoyed Grill Roasted Cherry Glazed St Louis Ribs, Braised Beef Steak with Tequila Tomato and Orange, Mustard Bourbon Glazed Pot Roast, Pot Roasted Grass fed Beef Chuck with winter veggies, Carlos Grilled Chile Marinated Thin Cut Pork Soft Tacos and Beer Tequila Carnitas. The recipes mentioned have been made several times. Too bad meat has become so expensive...

In the last decade since the publication of Bruce Aidells's hugely successful *The Complete Meat Cookbook*, called by the *Washington Post* "authoritative" and "all-encompassing," the world of meat cookery has changed radically. With the rise of small farmers and the Internet, a more diverse supply is available not only of beef, pork, lamb, and veal, but also of bison, venison, and goat. Today's shopper confronts a host of bewildering, often misleading labels: "certified organic," "humanely raised," "vegetarian diet," and many more. Whether the cook shops at the local farmers' market or the supermarket, *The Great Meat Cookbook* is the definitive guide to the new landscape. In sidebars illustrated with color photographs of each cut, Aidells shows how to pick the best steaks, chop, roasts, and ribs. With hundreds of recipes, including "Great Meat Dishes of the World" like Beef Fillet stuffed with Parmesan and Prosciutto; budget-friendly dishes like Melt-in-Your-Mouth Pork Shoulder; speedy dinners like Mushroom-Stuffed T Bone Lamb Chops, and charcuterie and sausage selections, Aidells provides all the information needed for juicy results every time.

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