



Primal Cuts: Cooking with America's Best Butchers (Hardback)

By Marissa Guggiana

Rizzoli International Publications, United States, 2012. Hardback. Book Condition: New. 2nd. 258 x 208 mm. Language: English . Brand New Book. Butchery was nearly a dead art, until a recent renaissance turned progressive meat cutters into culinary cult idols. Inspired by a locally driven, nose-to-tail approach to butchery, this new wave of meat mavers is redefining the way we buy and cook our beef, pork, fowl, and game. The momentum of this revived butcher-love has created a carnivorous frenzy, pulling a new generation of home cooks straight into the kitchen-- Primal Cuts: Cooking with America's Best Butchers is their modern meat bible. Marissa Guggiana, food activist, writer, and fourth generation meat purveyor traveled the country to discover 50 of our most gifted butchers and share their favorite dishes, personal stories, and cooking techniques. From the Michelin star chef to the small farmer who raises free-range animals--butchers are the guide for this unique visual cookbook, packed with tons of their most prized recipes and good old-fashioned know-how. Readers will learn how to cook conventional and unconventional meat cuts, how to talk to their local butcher, and even how to source and buy their own whole animals for their home freezer....



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