

[PDF] The Great Meat Cookbook: Everything You Need To Know To Buy And Cook Today's Meat

Bruce Aidells - pdf download free book

Books Details:

Title: The Great Meat Cookbook: Ever

Author: Bruce Aidells

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Description:

Featured Recipes from The Great Meat Cookbook

Review

"A great reference for today's meat lovers."

-*Library Journal*

"Cooks everywhere will find this magnum opus practical and inspiring despite its daunting heft. In addition to dozens of intriguing recipes reflecting just about every culinary tradition on this carnivorous planet, **Aidells offers prodigious, authoritative data** on cuts of red meat, how to identify and select them, how to prepare them optimally, and even what to do with those inevitable leftovers. Aidells' reputation and the comprehensiveness of this volume make this an **indispensible reference work for any cookery collection.**"

-Booklist

"Carnivores rejoice! For those of us who put meat on the table many days of the week, this book will quickly become our best friend." — Sara Moulton, host of the PBS show *Sara's Weeknight Meals*, and author, *Sara Moulton's Everyday Family Dinners*

"I bow before Bruce's Great Meat knowledge. **You could not be taken by the hand by a nicer chap to guide you through the delights animals have to offer.** So go and make a dry Martini, sit down with his book, and enjoy a meaty moment or two."

—Fergus Henderson, author, *The Whole Beast: Nose to Tail Eating*

"The Great Meat Cookbook is **loaded with recipes for tasty but less-understood cuts**, and Aidells covers the globe in search of recipes that will bring delight and good eating for many years' worth of meals.

—Rick Bayless, chef/owner of Frontera Grill, Topolobampo and XOCO, Chicago

"Bruce Aidells's magnum opus spans every possible cut and cuisine. **For intrepid carnivores, it's the perfect all-in-one guide, from sausage making, to sourcing and searing the perfect steak.**"

—Dan Barber, executive chef and co-owner, Blue Hill and Blue Hill at Stone Barns

"When I want sound guidance on cooking meat, (and I generally do need guidance), I turn to Bruce Aidells, and especially this book. It's **richly informative and thorough in scope.**"

—Deborah Madison, author, *Local Flavors* and *Vegetable Literacy*

"Rarely has the title of a cookbook so thoroughly captured its essence as this carnivore's treasure does. *The Great Meat Cookbook* is simply **the best, most comprehensive cookbook about meat of all time.**"

—Nancy Silverton, founder, La Brea Bakery and co-owner, Mozza

"Thankfully, people are paying more attention to what happens to meat before it reaches their table. Bruce Aidells has now put together **an invaluable resource** to be their guide and inspiration."

—Bill Niman, rancher and founder, Niman Ranch and B N Ranch

"Bruce Aidell's *The Great Meat Cookbook* is **an amazing reflection of the author's depth of knowledge.** From the pictures and recipes, to the cooking techniques and definitions of local, sustainable, and organic meat, you will find an answer to any question you might have."

—Nell Newman, president, Newman's Own Organics

"Bruce is our nation's most pleasantly loquacious and intellectually curious meat man. After perusing his new tome, I know how to define cow pooling, understand that grass-fed beef is a seasonal product, believe that meat can be employed as a condiment, and can cook feijoada — a traditional Brazilian dish — with a very nontraditional hunk of pastrami.

—John T. Edge, author, *The Truck Food Cookbook*

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