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2005 and encouraged an army of home cooks and professional chefs to start curing their own foods. This love song to animal fat and salt has blossomed into a bona fide culinary movement, throughout America and beyond, of curing meats and making sausage, p?t?s, and confits.

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Michael Ruhlman and Brian Polcyn about using the process of charcuterie to cure various meats, including bacon, pastrami, and sausage. The book received extremely positive reviews from numerous food critics and newspapers, causing national attention to be brought to the method of charcuterie. Because of the high amount of

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Charcuterie: The Craft of Salting,  
Smoking, and Curing is essentially a love  
poem written about curing animal fat.

Published in 2005, Charcuterie: The Craft



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of Salting, Smoking, and Curing has become the ultimate resource for the lover of the ancient craft of curing meats and making sausages.

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