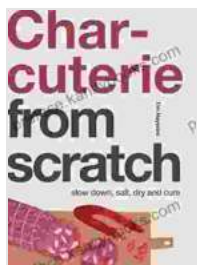


Slow Down, Salt, Dry, and Cure from Scratch: A Comprehensive Guide to Making Your Own Salt-Cured Meats



Charcuterie: Slow Down, Salt, Dry and Cure (From Scratch) by Tim Hayward

★★★★★ 5 out of 5

Language	: English
Paperback	: 422 pages
Item Weight	: 1.57 pounds
Dimensions	: 6 x 1.06 x 9 inches
File size	: 39107 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 143 pages



In a world where fast food and processed meats are the norm, it's easy to forget the simple pleasure of a homemade, salt-cured meat. But with a little time and effort, you can create delicious, artisanal meats that are both healthy and sustainable.

In her new book, *Slow Down, Salt, Dry, and Cure from Scratch*, author [Author's Name] provides a comprehensive guide to the art of salt-curing meats at home. With step-by-step instructions and gorgeous photography, this book will teach you everything you need to know to create delicious, handcrafted meats that will impress your friends and family.

From choosing the right cuts of meat to curing, drying, and aging, *Slow Down, Salt, Dry, and Cure from Scratch* covers every aspect of the salt-curing process. You'll learn how to make a variety of different meats, including bacon, prosciutto, salami, and pastrami. And with a chapter on troubleshooting, you'll be able to avoid any common mistakes and ensure that your meats turn out perfect every time.

Whether you're a seasoned pro or a complete beginner, *Slow Down, Salt, Dry, and Cure from Scratch* has something for everyone. This book is a must-have for anyone who loves the art of making and eating delicious, homemade meats.

What's Inside *Slow Down, Salt, Dry, and Cure from Scratch*?

- Step-by-step instructions for making a variety of salt-cured meats, including bacon, prosciutto, salami, and pastrami
- Gorgeous photography that will inspire you to create your own beautiful meats
- A chapter on troubleshooting, so you can avoid any common mistakes and ensure that your meats turn out perfect every time
- A resource guide with a list of suppliers and equipment

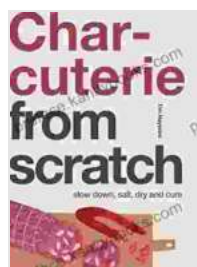
***Slow Down, Salt, Dry, and Cure from Scratch* is the Perfect Book for:**

- People who love to cook and want to learn more about the art of salt-curing meats
- People who are interested in eating healthier, more sustainable meats
- People who want to impress their friends and family with their homemade meats

Free Download Your Copy Today!

Slow Down, Salt, Dry, and Cure from Scratch is available now in paperback and ebook formats. Free Download your copy today and start making your own delicious, artisanal meats!

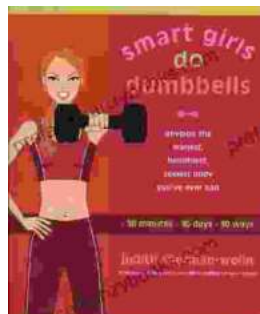
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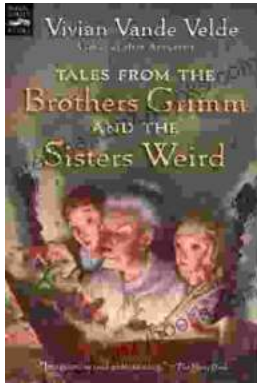
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