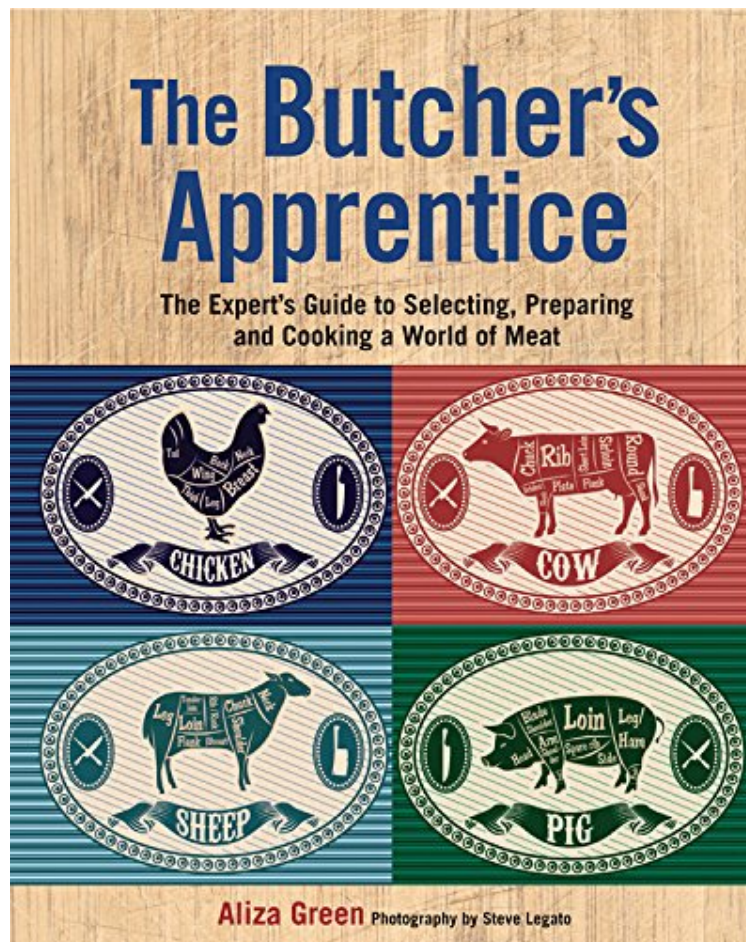


(Download) The Butcher's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

The Butcher's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

Aliza Green

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#1249289 in Books Green Aliza 2015-09-29Original language:EnglishPDF # 1 10.27 x .47 x 8.281, 1.87
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Aliza Green : The Butcher's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat before purchasing it in order to gage whether or not it would be worth my time, and all praised The Butcher's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat:

0 of 0 people found the following review helpful. I was hoping for more.By Steven L. ProchaskaGood for a super market butcher or home chef but I was hoping for more. The color photos and interviews with producers are excellent however this is not the book to purchase if you intend to break down a whole animal. There are no descriptions of proper carcass handling or primal breakdown for example.The book assumes you know the tools that are being used in advance. For example there's a section on assembling a crown roast that shows the usage of a larding needle without

saying that's what you should use or how to use it. Also, it shows a frenched bone set on the same roast with no description on how to properly french a bone. I suppose I should have read a little into the title. This is certainly the book for an "apprentice" butcher or home chef, not for an actual butcher or someone who needs a primer on whole animal butchery. 2 of 2 people found the following review helpful. The Book is Okay By 97 To be honest I was looking for something closer to slaughtering process. But it would of been great if it showed how to dissect an entire eviscerated animal. Instead it illustrated cutting the dissected parts into smaller bits. While a Livestock farmer can draw for this book it is far more suited for a chef or the consumer. Loads of pictures ... complimenting the instructions! 0 of 0 people found the following review helpful. Great value By Richard Taft Excellent if you want to be an expert butcher

The masters in *The Butcher's Apprentice* teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Learn to choose, prepare and cook better meats with this comprehensive guide to butchering meat. Inside *The Butcher's Apprentice* you'll find a wealth of tips and tricks teaching even the most beginner-level cook how to cut their own meats like a butcher who has been in the industry for years. After going through the book and practicing a few times, it will be as easy as pie to cut your own meats. Not sure what different cuts mean when shopping at the grocery store? Learn exactly what part of the body your cuts of meat are coming from with *The Butcher's Apprentice*. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.

About the Author Aliza Green is an award-winning Philadelphia-based author, journalist, and influential chef whose books include *The Butcher's Apprentice* and *Making Artisan Pasta* (Quarry Books, 2012), *The Fishmonger's Apprentice* (Quarry Books, 2010), *Starting with Ingredients: Baking* (Running Press, 2008) and *Starting with Ingredients* (Running Press, 2006), four perennially popular *Field Guides to food* (Quirk, 2004-2007), *Beans: More than 200 Delicious, Wholesome Recipes from Around the World* (Running Press, 2004) and successful collaborations with renowned chefs Guillermo Pernot and Georges Perrier. A former food columnist for the *Philadelphia Inquirer*, *Philadelphia Daily News*, and *Cooking Light Magazine*, Green is known for her encyclopedic knowledge of every possible ingredient, its history, culture, and use in the kitchen and bakery and for her lively story-telling. Green also leads culinary tours--her next is scheduled for October 2013 to Puglia, Italy, which she calls "land of 1,000-year-old olive trees." Green's books have garnered high praise from critics, readers, and culinary professionals alike, including a James Beard award for "Best Single-Subject Cookbook" in 2001 for *Ceviche!: Seafood, Salads, and Cocktails with a Latino Twist* (Running Press, 2001), which she co-authored with Chef Guillermo Pernot. For more information about Aliza's books and tours or to send her a message, visit her website at <http://www.alizagreen.com>. Steve Legato is a freelance photographer specializing in food, restaurant industry, cookbooks and advertising. His work has been featured in *Art Culinaire*, *The New York Times*, *Food and Wine*, *Wine Spectator*, *Food Arts*, *GQ*, *Departures*, *Wine Spirits*, *Travel Leisure*, *Philadelphia Magazine*, *Delaware Today*, *New Jersey Monthly* and *Main Line Today*. He resides just outside of Philadelphia, PA. Visit his website at <http://www.stevelegato.com>.