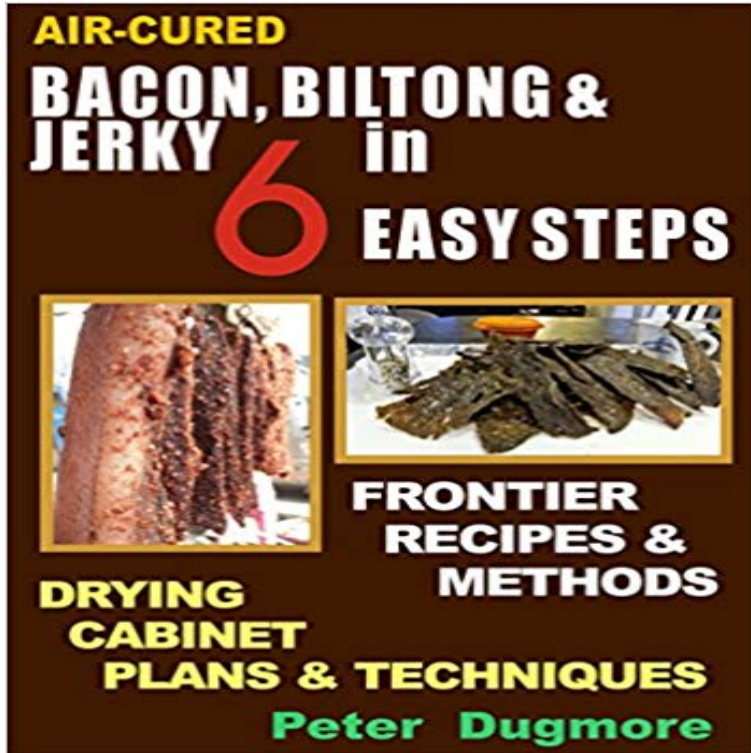


# AIR-DRIED BACON, BILTONG & JERKY IN 6 EASY STEPS ((OUTDOOR COOKING: BARBECUE, GRILLING, COLD-SMOKING & SLOW-COOKING) Book 7)



Want to make gourmet quality air-cured foods at home? ... Products that are better than their store-bought equivalents (because they're fresher) - and less than half as expensive (because they're made by you, at home)?... The book shows you how...

...in just 6 easy-to-follow steps!...

Salt-cured and air-dried meat products are among the most sought-after gourmet offerings on the planet. Part of the reason they are so highly esteemed and sought after and cost so much! is the length of time required to cure them. Another reason, particularly in the case of pork products, is that unless some fairly stringent safety precautions are observed, an inadequately cured product can be dangerous to eat and in extreme cases fatal.

Those safety precautions can be easily and safely mastered, however, and we show how in this book. The book is a stand-alone volume making up part of the ten-book compendium *The BIG Book of Outdoor Cooking*. All are available here on Kindle. Also discussed in other books in this series (one such is *Really Simple Air-Dried Hams and Bacons*, the sister book to this one) are gourmet delicacies like Italian, Spanish and French cured hams (Prosciutto di Parma, Jamon Serrano, Jambon de Bayonne, etc.), bresaolas, gourmet bacons (pancetta and guanciale), salamis and other cured sausages and a range of other even more esoteric (and delicious) cured foods like duck or goose prosciutto, for example. Distinctive differences in the taste of these various pork and other food products are partly a result of what the pigs or other animals are eating, and partly a result of the (dry- and salt-) curing methods and ingredients used. Experts also aver that the longer the cure time, the better and more distinctive the flavour. In consequence, some Spanish (Iberico) hams are cured for up to five years, and more ... with a price tag to match! Their esoteric nature, and the

air of mystique which surrounds them, tend to make any prospect of producing them for ourselves somewhat daunting! The truth of the matter, though, is that with just a little care and attention to detail, they can easily be made at home with fairly rudimentary equipment and the end result can be every bit as good as the store-bought equivalent or better!. And right at the most simple (but no less delicious!) end of the spectrum are bacons, biltong and jerky! This book is far more than just a charcuterie primer, but part of our purpose in writing it is to show you how rewarding and also how easy and economical the charcuterie process is. If you want to learn how to make air-cured products that are better than their store-bought equivalents (because theyre fresher) and less than half as expensive (because theyre made at home)... ... this is the book to help you to get started... ... in just 6 easy steps!.. Get it now!

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