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More (The Joy Of Series) By Monte Burch**

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The Joy of Smoking and Salt Curing: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More. Front Cover. Monte Burch.

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Editorial Reviews. About the Author. Monte Burch is an award-winning freelance writer, Amazon.com: The Joy of Smoking and Salt Curing: The Complete Guide to Smoking and Curing Meat, Fish, Game, and More (The Joy of Series) eBook:

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Penelope Gilbert says: 'As long as its not smoked or cured, replace with fresh, unprocessed meat which contains as little as 0.1g salt per 100g.' Ham is almost as

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D.C. Guide (1) .. Most of these are not from pork, but from such game meats as bear, boar all things sausage and author of Bruce Aidells's Complete Book of Pork. is 137 degrees F. The meat will be pinkish because the brine affects The good 'ol Joy of Cooking, 1997 edition, concurs that a pork roast

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A sausage is a cylindrical meat product usually made from ground meat, often pork, beef, Some cured or smoked sausages can be stored without refrigeration. Traditionally, sausage makers would salt various tissues and organs such as . Ingredients include game and beef, usually mixed with pork or lamb and with a

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