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and prosciutto—is true food craftsmanship, the art of turning preserved food into items of beauty and taste. Today the term encompasses a vast range of preparations, most of which involve salting, cooking, smoking, and drying.

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meats like salami

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and chorizo, forcemeats including pâtés and terrines, and smoked meats and fish. Readers will find all the classic recipes: duck confit, sausages, prosciutto, bacon, pâté de campagne, and knackwurst, among others.

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movement,
throughout America
and beyond, of
curing meats and
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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, pates, and confits.

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