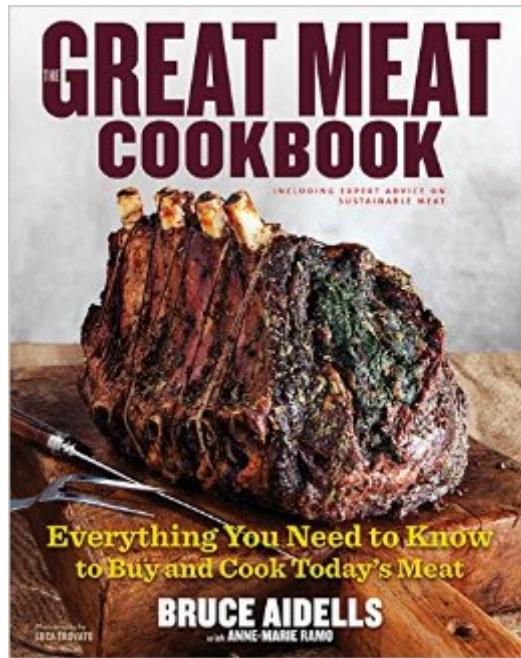


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The Great Meat Cookbook: Everything You Need To Know To Buy And Cook Today's Meat



Synopsis

In the last decade since the publication of Bruce Aidells's hugely successful *The Complete Meat Cookbook*, called by the *Washington Post* "authoritative" and "all-encompassing," the world of meat cookery has changed radically. With the rise of small farmers and the Internet, a more diverse supply is available not only of beef, pork, lamb, and veal, but also of bison, venison, and goat. Today's shopper confronts a host of bewildering, often misleading labels: "certified organic," "humanely raised," "vegetarian diet," and many more. Whether the cook shops at the local farmers' market or the supermarket, *The Great Meat Cookbook* is the definitive guide to the new landscape. In sidebars illustrated with color photographs of each cut, Aidells shows how to pick the best steaks, chop, roasts, and ribs. With hundreds of recipes, including "Great Meat Dishes of the World" like Beef Fillet stuffed with Parmesan and Prosciutto; budget-friendly dishes like Melt-in-Your-Mouth Pork Shoulder; speedy dinners like Mushroom-Stuffed T Bone Lamb Chops, and charcuterie and sausage selections, Aidells provides all the information needed for juicy results every time.

Book Information

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Customer Reviews

Bruce Aidells has written a big heavy comprehensive cookbook about meat. There is probably more written concerning meat than there are recipes. You can learn much by reading the extensive advice within the pages. The basic meats covered are; beef and bison, pork, making your own sausages, pates, potted meats and cured meats, lamb and goat, and veal. The advice included

covers what is organic, grass fed, commodity, naturally raised, etc. You can learn how to read the labels, storing, safe handling, cooking methods, judging when the meat is done - all excellent information, even for experienced cooks. Illustrations are included of marbling, the different cuts and some pictures of the finished dishes. Each recipe has detailed explanations; there are variations and recipes for side dishes. The recipes are labeled with comfort food, great leftovers, freezes well, cheap eats, family meal, fit for company and many other descriptions, there is an index separating the recipes into these categories and a regular index as well. The recipes are good and not the run of the mill meat dishes, for the most part and at last a book explains the difference between rubs and pastes and how to use them. We have enjoyed; sautéed steak with Rockefeller pan sauce, the ultimate meat loaf sandwich, and slow roasted lamb shoulder with rosemary-pancetta paste.

A wonderful addition to my cookbook library, and one that has been added to my kitchen bookshelf -- one that I will use often. I don't eat a huge amount of red meat, so when I do, I want it to be "special," selected carefully and cooked to perfection. Aidells provides a tremendous amount of information in a "user-friendly" way -- he doesn't talk down to the reader, and makes it interesting. The book is well organized, with recipes suitable for today's home kitchen. The Grilled Boneless Pork Chops Stuffed with Fontina, Sun-Dried Tomatoes, And Prosciutto, for example, contain only 4 ingredients plus some seasonings (salt, pepper, sage, and olive oil), and absolutely to die for! I've made the Braised Beef Steak with Tequila, Tomato, and Orange several times, using both inexpensive chuck steak as well as more expensive round, and found it be company-worthy in every iteration. Beef and pork not your cup of tea? Try bison, lamb, or goat. Bison is especially well represented in this book, and the recipes are superb (try the Calabrese Burgers made with ground bison for a real treat!). Overall, this is the best meat cookbook I've found to date, with recipes that will appeal to both experienced cooks as well as those new to cooking. Highly recommended!

I love Bruce Aidells new The Great Meat Cookbook. I started at the beginning, reading it like a novel. He knows his stuff and shares his knowledge in an engaging way. As you read his "cook's notes" that accompany his recipes, you feel like he's talking right to you. And he wants you to understand how to best serve up a good meal. Bruce's recipes are simple to follow and produce great results. The book is laid out well and the type is big enough that I can follow it as I stir the pot. I love that he offers various ways to serve a recipe. I prepared his Italian-inspired braised oxtails with friend capers and sage leaves. WOW! I impressed my guest and loved the leftovers the next day. Hey, remember, this book will make a perfect Christmas gift; everyone in my extended family is getting

one!

My husband was very pleased with this cookbook as a gift. Haven't been through it completely, but seems to be very thorough and well organized. We made beef tongue tacos from the recipe in here and they were fantastic. Will be trying out many other recipes.

The Great Meat Cookbook is fantastic! Bruce Aidells has achieved the perfect blend of all the elements of greatness and meaty taste in a single definitive text that is as much fun to read as it is to use for cooking. The Melt-in-Your Mouth Pork Shoulder really did! And, to be true, Frank Boyer's BBQ Brisket is heaven on Earth. Wow! Thai Goat & Noodle soup-Khao Soi captured the essence of the Siamese palette. The accompanying vegetables dishes are so thoroughly flavorful that, if I may be so bold as to make a superstorm prediction, power vegans shall be inspired by The Great Meat Cookbook. Try the Crispy Cauliflower and Heirloom Cherry Tomato Salad with the Fried Rainbow Potatoes. If that is not enough, grill anything with Mexican Rub. For a Mediterranean upgrade, use the Moroccan Mint and Lemon Paste with Tahini Sauce. I double the recipe because it works for everything from Lamb Chops to eggplant. The rubs and sauces are delicious. The recipes are clear and work every time. As for me, I am replacing my old range with a bigger one to prepare recipe after recipe from The Great Meat Cookbook. A culinary conquest! Savory, Ichiban

Love this one! There are some great recipes in this book. Although we only like the meat that we eat, if you are an adventurous person who likes to explore all sections of animal you will like the book, including how to make different types of sausages. Our family has enjoyed Grill Roasted Cherry Glazed St Louis Ribs, Braised Beef Steak with Tequila Tomato and Orange, Mustard & Bourbon Glazed Pot Roast, Pot Roasted Grass fed Beef Chuck with winter veggies, Carlos Grilled Chile Marinated Thin Cut Pork Soft Tacos and Beer & Tequila Carnitas. The recipes mentioned have been made several times. Too bad meat has become so expensive...

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