

## Top Pork Books To Get Your Mouth Watering



If you or someone you know loves pork, we're sure you do otherwise why would you be reading this?! Then you need to get your hands on one of these pork books...

*An Obsession with the Hindquarter* by Bruce Weinstein and Mark Scarbrough, 2010. A cookbook so humorously written, you'll find yourself skipping over recipes just to read the stories.

*Bacon: A Love Story: A Salty Survey of Everybody's Favorite Meat* by Heather Lauer, 2009. A light-hearted approach to bacon from a bacon-lover.

*Beautiful Pigs: Portraits of Champion Breeds* by Andy Case, 2009. An attractive coffee table book and conversation starter by one of Britain's best known pig breeders.

*Bruce Aidells's Complete Book of Pork: A Guide to Buying, Storing, and Cooking the World's Favorite Meat* by Bruce Aidells with Lisa Weiss, 2004. Written by one of America's most avid pork champions, this book tells you how to select, store and cook with every part of the pig.

*Charcuterie and French Pork Cookery by Jane Grigson.* A loved book exploring the French love affair with pork.

*Charcuterie: The Craft of Salting, Smoking, and Curing by Michael Ruhlman, 2005.* Considered the ultimate text for making charcuterie.

*Fat: An Appreciation of a Misunderstood Ingredient by Jennifer McLagan, 2009.* One chef's bold attempt to redeem much-maligned fat with an entire section on 'Pork Fat: The King.'

*Good Meat: The Complete Guide to Sourcing and Cooking Sustainable Meat by Deborah Krasner, 2010.* A great book for the eco-conscious meat eater with more than 200 recipes and an entire chapter dedicated to pork.

*Guy Fieri Food by Guy Fieri with Ann Volkwein, 2011.* If you like Guy's 'go big or go home' philosophy then check out his latest book which includes funny stories and amazing recipes such as bacon-jalapeno duck appe-tapas – we have to try this!

*Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany by Bill Buford, 2006.* A brilliant, insightful memoir about a journalist's journey to become a kitchen insider. Though it's about more than just pork, you'll especially savour the section on prosciutto with the Italian butcher.

*Meat: A Kitchen Education by James Peterson, 2010.* An engagingly written, handsome book with more than 175 recipes and chapters on pork and sausages

*Pig: King of the Southern Table by James Villas, 2010.* Over 300 hog recipes from chops and ribs to pork liver and sweetbreads.

*Pig Perfect by Peter Kaminsky, 2005.* A self-proclaimed 'hamthropologist's' worldly adventure for delicious pork and ham.

*The Whole Beast: Nose to Tail Eating by Fergus Henderson, 2004.* Amazing, mouth-watering recipes for any meat eater.