

## The River Cottage Meat Book

With more than 200 recipes for pork, beef, lamb, poultry, and game, stunning photos of delicious dishes, and tips on raising sustainable meat and buying from local farmers, "Good Meat" is sure to become the classic cooking resource of the sustainable meat movement.

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat – everything you'll need to know about choosing the best raw materials and understanding the different cuts – before offering recipes for 150 classic dishes.

Everything you need to know about meat including tips and recipes.

Gluten is found in an extraordinary number of foods, yet it can be problematic for so many of us. Whether you need to cut gluten out of your diet or you're cooking for friends and family with gluten intolerance, River Cottage Gluten Free will provide the tools you need to gain inspiration and navigate mealtimes. Nutrition expert Naomi Devlin gives clear advice for gluten-free eating – including detailed guidance on alternative flours, methods of fermentation and delicious baking ideas. She offers 120 ingenious recipes for breakfasts, bread, pastry, soups, salads, snacks, main meals and puddings, including Prosciutto and egg muffins, Blinis with crème fraîche and smoked salmon, Leek and bacon quiche, Courgette hummus, Blackberry bakewell tart, Luscious lemon cake and Chocolate fondants. With an introduction by Hugh Fearnley-Whittingstall and helpful tips from Naomi throughout, this definitive gluten-free cookbook will add fresh vitality to your cooking and eating, and a host of recipes to make you feel great.

Walden

Recipes for the resourceful cook

[A Cookbook]

The River Cottage Family Cookbook

Eat Better Forever

200 Inspired Vegetable Recipes

*In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium “Capers,” Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.*

*Recipes and reflections from Hugh Fearnley-Whittingstall, with an emphasis on seasonality.*

*A richly illustrated cookbook covers the practical basics of cooking with meat, encompassing everything you need to know about choosing and storing the best raw materials and understanding the different cuts, offering recipes for 150 classic dishes, and including the basics of roasting, barbecuing, preserving, and processing meat.*

*'It has been said that I will eat anything. That is, of course, nonsense. A fried egg that still has a pool of runny egg white clinging to the yolk is a definite no-no. Still, I must admit that it was with some pride that I read, in one review of my series A Cook on the Wild Side, that I had been given the sobriquet "Hugh Fearlessly Eatsitall"...' For almost two decades Hugh has been writing about food in all its guises. To some, his concept of 'good eating' might seem a bit skewed - he'd always bypass a McBurger in favour of a squirrel sandwich, and make a detour for fresh road kill - but to others he is a shining and shaggy beacon of good sense in a food world gone mad. Armed with a broad mind, a quick wit and a ready appetite, Hugh covers almost every area of global food culture, whether singing the praises of offal; playing 'poisson roulette' with the deadly fugu fish in Tokyo; analysing the tea-dunking qualities of some classic British biscuits; or reminding us that a reindeer isn't just for Christmas, but tasty all year round.*

*The River Cottage Cookbook*

*Curing & Smoking*

*River Cottage Gluten Free*

*The Complete Visual Guide to Beef, Lamb, and Pork*

*River Cottage Light and Easy*

*The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook]*

**Pat LaFrieda, the third generation butcher and owner of America's premier meatpacking business, presents the ultimate book of everything meat, with more than seventy-five mouthwatering recipes for beef, pork, lamb, veal, and poultry. For true meat lovers, a beautifully prepared cut of beef, pork, lamb, veal, or poultry is not just the center of the meal, it is the reason for eating. No one understands meat's seductive hold on our palates better than America's premier butcher, Pat LaFrieda. In Meat: Everything You Need to Know, he passionately explains the best and most flavorful cuts to purchase (some of them surprisingly inexpensive or unknown) and shares delicious recipes and meticulous techniques, all with the knowledge that comes from a fourth generation butcher. If you have ever wondered what makes the meat in America's finest restaurants so delectable, LaFrieda—the butcher to the country's greatest chefs—has the answers, and the philosophy behind it. In seventy-five recipes—some of them decades-old LaFrieda family favorites, some from New York City's best restaurateurs, including Lidia Bastianich, Josh Capon, Mike Toscano, and Jimmy Bradley—the special characteristics of each type of meat comes into exquisite focus. Pat's signature meat selections have inspired famous chefs, and now Meat brings home cooks the opportunity to make similar mouthwatering recipes including multiple LaFrieda Custom Burger Blends, Whole Shank Osso Bucco, Tuscan Fried Chicken with Lemon, Crown Pork Roast with Pineapple Bread Stuffing, Frenched Chop with Red Onion Soubise, Beef Wellington with Mushroom Cream Sauce, and Chipotle-Braised Tomahawk Short Ribs, along with many more. Step-by-step photographs make tricky operations like butterflying a veal chop or tying a crown roast easy even for beginners; beautiful double-page photographic diagrams show more clearly than any previous book where different cuts come from on the animal; and advice on necessary equipment, butcher's notes, and glorious full-color photographs of the dishes complete this magnificent and comprehensive feast for the senses. Throughout the pages of Meat, Pat LaFrieda's interwoven tales of life in the meatpacking business and heartwarming personal reminiscences celebrate his family's century of devotion to their calling and are a tribute to a veritable New York City institution. Pat's reverence and passion for his subject both teach and inspire.**

***In Outdoor Cooking, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.***

***In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat - it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process - this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.***

***We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar... In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind - helping to save money and avoid waste - and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes. He shows, for instance, how you can transform leftover meat into Chilli beef noodles, Stew enchiladas, Spicy chicken salad with peanut butter dressing; surplus root vegetables into Roast root hummus, Quick lentil and parsnip curry and Beetroot and caraway seed cake; spare eggs into Hazelnut roulade and easy Macarons. He also gives ingenious ideas for Christmas leftovers, shows how to assemble a delicious meal in under ten minutes, and how to make simple store-cupboard suppers. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen - and you'll never be bored of leftovers again.***

***Whole Beast Butchery***

***Ginger Pig Meat Book***

***A Cultural History of Vegetarianism from 1600 to Modern Times***

***River Cottage Handbook***

***Outdoor Cooking***

***Hugh Fearlessly Eats It All***

Andy believes you can't sell meat unless you know what to do with it and, in between personal food philosophies and agricultural insights, the book celebrates various cuts of meat, by introducing readers to them and offering delicious recipes best suited to each specific one. Andy smokes, grills and roasts his way through beef, pork, lamb, venison, poultry and even goat as recipes range from exotic (tongue, ears and offal) to basic (how to grill a pork chop). The book will explain how to make bacon at home but also why you should be eating grass-fed beef, as opposed to feedlot. It will show you how to butcher a chicken at home but also explain how to best cook it. It is meticulously researched but presented in an approachable way. The end goal is to walk people through various meat recipes, sure, but also to strengthen the reader's relationship with their supply chain by asking them to consider if they really are happy with the status quo.

British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In River Cottage Every Day, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, River Cottage Every Day shows us that deliciously prepared and thoughtfully sourced meals can be enjoyed every day of the year.

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage – in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter. Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions – sustainability and environmental issues being at the forefront – and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals. Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curb cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

2021 IACP Award Winner in the General Category Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

River Cottage Every Day

An Edible Reflection [A Cookbook]

The River Cottage Meat Book

The River Cottage Fish Book

The Complete Guide to Sourcing and Cooking Sustainable Meat

The River Cottage Year

Recipes for the whole family.

DIY fever + quality meat mania = old-school butchery revival! Artisan cooks who are familiar with their farmers market are now buying small farm raised meat in butcher-sized portions. Dubbed a rock star butcher by the New York Times, Sa and self-taught meat expert Ryan Farr demystifies the butchery process with 500 step-by-step photographs, master recipes for key cuts, and a primer on tools, techniques, and meat handling. This visual manual is the first to teach by showing what butchers know, whether cooks want to learn how to turn a primal into familiar and special cuts or to simply identify everything in the case at the market.

In Eat Better Forever, Hugh Fearnley-Whittingstall gives you all the tools to improve your eating habits, and therefore your life - permanently. And to help it all happen, he's added his 100 healthiest recipes yet. In this ground-breaking book, promising a gimmicky single-fix solution to the challenge of healthy eating, Hugh extracts the knowledge, advice and healthy habits, from cutting edge research into the obesity crisis, to produce 7 simple strategies that will transform your kitchen. Starting with the blissfully simple message that we all need to Go Whole, he leads us away from the industrial junk and processed foods that are doing so many of us so much harm and returns us to the real foods that nurture us and keep us healthy. What that follows is clear, believable and achievable. From sorting the good carbs from the bad, learning not to fear fat, and looking after our gut, to renegotiating the foods we call 'drinks' and being mindful of when to eat...and when to take a break, this is a us to a better way of eating that will last us our whole lives. It's all offered up with reassuring tips and switches that help us act on the vital knowledge he imparts. And the 100 recipes that come with it, and their endless variations, make eating

In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started rolls. The book includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is covered with beautiful colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

Meat Manifesto

The River Cottage Bread Handbook

Healthy Recipes for Every Day

River Cottage Much More Veg

The River Cottage Australia Cookbook

125 Irresistible Recipes

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's even an in-depth chapter on building your own backyard wood-fired oven.

The art and secrets of making fermented sausages finally revealed. The majority of books written on making sausages do not tackle the subject of fermented sausages at all. The topic is limited to a statement that this is an advanced field of sausage making which is not recommended for an amateur sausage maker. Well, the main reason for writing this book was that the authors did not share this opinion. On the contrary, they believed that any hobbyist could make wonderful salami at home, if he only knew how. For thousands of years we have been making dry fermented sausages without any understanding of the process involved. Only in the past 60 years, sufficient advances were made in the field of meat science which explained the fermentation and drying of meats. Until then, the manufacturing process was shrouded in secrecy, and was more a combination of art and magic than a solid science. Highly technical papers were published in Food Technology journals, unfortunately these works were written in such difficult terms, that they were beyond the comprehension of the average sausage maker. Thus was born the idea of bridging the technology gap that existed between Meat Science and the requirements of the typical hobbyist making products at home. With more information obtainable every day, and commercial starter cultures available to the public, there is little reason to abstain from making quality salamis at home, regardless of the climate and outside conditions.

The Bloodless Revolution

River Cottage A to Z

A Foolproof Guide to Understanding and Cooking with Cuts of All Kinds

Everything You Need to Know

River Cottage Love Your Leftovers

MEAT

*A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.*

*The River Cottage Meat Book*

*Quick, easy and healthy recipes from River Cottage: all dairy-free and gluten-free, and irresistibly delicious*

*This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.*

*The Art of Making Fermented Sausages*

*Bacon Nation*

*Meat Illustrated*

*River Cottage Handbooks 1-10: Cakes*

*Dispatches from the Gastronomic Front Line*

*175 vegan recipes for simple, fresh and flavourful meals*

Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.

COOKERY / FOOD & DRINK ETC. This lovely box set contains the following titles:9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch 9781408836095 Edible Seashore 9781408836101 Sea Fishing 9781408836118 Hedgerow 9781408836125 Cakes 9781408836132 Fruit 9781408836149 Herbs.

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

Everything tastes better with bacon. One of those flavor-packed, umami-rich, secret-weapon ingredients, it has the power to elevate just about any dish, from soups to soufflé's, braises to bread pudding. Peter Kaminsky and Marie Rama know just how to employ it. Peter is the author of both Pig Perfect—a paean to the noble swine—and, most recently, Culinary Intelligence, which argues that the healthiest way to eat is to eat less but really well. He and Marie know that adding irresistible bacon transforms an ordinary dish into an extraordinary one. Bacon Nation is a bacon-lover's dream, a collection of 125 smoky, savory, crispy, meaty, salty, and sweetly sensuous recipes that go right through the menu. Starters like Spiced Nuts with Bacon; Bacon and Butternut Squash Galette; Bacon, Pear, and Humboldt Fog Salad. Main courses featuring meats—Brawny Bacon Beef Bourguignon, Saltimbacon; poultry—Paella with Chicken and Bacon; fish—Flaky Cod Fillets with Bacon and Wine-Braised Fennel; and pasta, including an update of the classic Roman dish Bucatini all'Amatriciana. Even dessert: Rum Ice Cream with Candied Bacon Chips and Chocolate-Peanut-Bacon Toffee. Or, as Homer Simpson would say, Mmmm, bacon.

River Cottage Fruit Every Day!

The River Cottage Preserves Handbook

River Cottage Veg Every Day!

Manresa

Bread

*The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling Charcuterie. Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, Charcuterie. Now they delve deep into the Italian side of the craft with Salumi, a book that explores and simplifies the recipes and techniques of dry curing meats. As the sources and methods of making our food have become a national discussion, an increasing number of cooks and professional chefs long to learn fundamental methods of preparing meats in the traditional way. Ruhlman and Polcyn give recipes for the eight basic products in Italy's pork salumi repertoire: guanciale, coppa, spalla, lardo, lonza, pancetta, prosciutto, and salami, and they even show us how to butcher a hog in the Italian and American ways. This book provides a thorough understanding of salumi, with 100 recipes and illustrations of the art of ancient methods made modern and new.*

'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them' Hugh Fearnley-Whittingstall The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle and chard rarebit, North African shepherd's pie, pigeon breasts with sloe gin gravy, or damson ripple parfait, as well as inspiring ideas for less familiar ingredients, like dahl with crispy seaweed or rowan toffee. And there are recipes for all seasons: wild garlic fritters in spring; cherry, thyme and marzipan muffins for summer; an autumnal salad of venison, apple, celeriac and hazelnuts; a hearty winter warmer of ale-braised ox cheeks with parsnips. With more than 350 recipes, and brimming with advice on processes such as curing bacon and making yoghurt, the secret of perfect crackling and which apple varieties to choose for a stand-out crumble, as well as sourcing the most sustainable ingredients, this is an essential guide to cooking, eating and living well. More than anything, the River Cottage A to Z is a celebration of the amazing spectrum of produce that surrounds us – all brought to life by Simon Wheeler's atmospheric photography, and Michael Frith's evocative watercolour illustrations.

The long-awaited cookbook by one of the San Francisco Bay Area's star chefs, David Kinch, who has revolutionized restaurant culture with his take on the farm-to-table ethic and focus on the terroir of the Northern California coast. Since opening Manresa in Los Gatos in 2002, award-winning Chef David Kinch has done more to create a sense of place through his food—specifically where the Santa Cruz Mountains meet the sea—than any other chef on the West Coast. Manresa’s thought-provoking dishes and unconventional pairings draw on techniques both traditional and modern that combine with the heart of the Manresa experience: fruits and vegetables. Through a pioneering collaboration between farm and restaurant, nearby Love Apple Farms supplies nearly all of the restaurant’s exquisite produce year round. Kinch’s interpretation of these ingredients, drawing on his 30 years in restaurants as well as his far-flung and well-fed travels, are at the heart of the Manresa experience. In Manresa, Chef Kinch details his thoughts on building a dish: the creativity, experimentation and emotion that go into developing each plate and daily menu—and how a tasting menu ultimately tells a deeper story. A literary snapshot of the restaurant, from Chef Kinch’s inspirations to his techniques, Manresa is an ode to the mountains, fields, and sea; it shares the philosophies and passions of a brilliant chef whose restaurant draws its inspiration globally, while always keeping a profound connection to the people, producers, and bounty of the land that surrounds it.

A cultural and political history of vegetarianism explains how puritanical revolutionaries, European Hinduophiles, and visionary scientists conspired to overthrow Western society's fierce devotion to the consumption of meat, tracing three centuries of the movement from eighteenth-century converts to Hinduism to present-day environmentalism and the animal rights movement.

Good Meat

River Cottage Veg

A Recipe for Christmas from The River Cottage Meat Book

Game

Salumi: The Craft of Italian Dry Curing

Pigs & Pork

**Tim Wilson and Fran Warde have teamed up to create this comprehensive reference work and inspirational collection of recipes. For each type of meat, the book recommends the best breeds, advises which cuts suit which style of cooking and tells you what to ask your butcher in order to buy the best quality. There are more than 100 recipes arranged according to season, from Sticky citrus-marinated pork chops in April through Moroccan chicken with preserved lemons in July to Slow-baked herb-crusted leg of mutton in December. Through monthly farm diaries, the book also reveals what life is really like on a thriving British farm. Packed with specially commissioned photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book.**

**Why don't we eat more veg' They're healthy, cost-effective and, above all, delicious. Hugh Fearnley-Whittingstall believes that we should all be eating more of the good stuff, as he explains in this brilliant book. He's come up with an abundance of veg-tastic recipes, including a warm salad of grilled courgettes, lemon, garlic, mint and mozzarella, a winter giant couscous salad with herbs and walnuts, radishes with butter and salt, lemony guacamole, linguine with mint and almond pesto and cherry tomatoes, baby carrot risotto, new potato gnocchi, a summer stir-fry with green veg, ginger, garlic and sesame, a winter stir-fry with Brussels sprouts, shiitake mushrooms and five-spice, a cheesy tomato tart, a spring onion galette, roast jacket chips with merguez spices and spiced yoghurt, curried bubble and squeak, scrambled eggs and asparagus with lemon, tomato gazpacho, pea and parsley soup, roast squash wedges, baba ganoush, beetroot houmous, spinach pasties and barbecued corn on the cob. With over 200 recipes and vibrant photography from Simon Wheeler, River Cottage Veg Every Day is a timely eulogy to the glorious green stuff.**

**In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alterative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings. With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, Game is the indispensable guide to enjoying wild meat.**

**[A Baking Book]**

**Our Favourite Ingredients, & How to Cook Them**

**7 Ways to Transform Your Diet**