



The River Cottage Meat Book

By Hugh Fearnley-Whittingstall

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First published in the United Kingdom, THE RIVER COTTAGE MEAT BOOK quickly became an underground hit among food cognoscenti around the world. Now tailored for American cooks, this loving, authoritative, and galvanizing ode to good meat is one part manifesto on high-quality, local, and sustainable meat production; two parts guide to choosing and storing meats and fowl; and three parts techniques and recipes for roasting, cooking, barbecuing, preserving, and processing meats and getting the most out of leftovers. With this thought-provoking and practical guide, meat eaters can knowledgeably buy and prepare meat for better health and better living, while supporting the environment, vibrant local economies, and respectful treatment of animals.

- Already a sensation in the United Kingdom, this groundbreaking treatise on choosing and preparing meat is now available in the United States for the first time.
- Includes more than 100 recipes and more than 200 full-color photographs.
- Thoughtfully Americanized, with complete information about assorted cuts (including illustrations), production standards, and sources for buying and learning about meats in the United States.
- British edition has sold 150,000 copies.

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The River Cottage Meat Book By Hugh Fearnley-Whittingstall Bibliography

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Editorial Review

From Publishers Weekly

Fearnley-Whittingstall (*The River Cottage Cookbook*) runs a farm, on 60 acres of land in Dorset, England. His is a voice full of expertise and respect for nature. If it has walked on four legs, chances are the author has raised, slaughtered and/or eaten it. Thus, this densely constructed tome, first published in the U.K. in 2004, and now in a revised American edition, is worth most to those who know a good butcher. The sentiments are earnest, the mood a bit rainy and the recipes rustic. The first third of the book is dedicated to "Understanding Meat" and explores the different cuts of beef, lamb, pig and poultry. While the author abhors processed meats, he has nothing against offal and provides a comprehensive dissection of brains, lungs and stomach linings. The remaining pages are dedicated to the various ways of cooking meat, the copious rules to follow and hearty (at times primal) recipes that exemplify each technique. The fine section on roasting features a Loin of Lamb Stuffed with Apricots and Pine Nuts. For the brave slow cookers, there is Jugged Hare served in a sauce that contains bitter chocolate and the rabbit's blood. And the chapter on preserving covers not only bacon, but also Pigeon Pate and Preserved Goose Legs. (*July*)

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Review

James Beard Foundation 2008 Cookbook Awards: Cookbook of the Year Award!

James Beard Foundation 2008 Cookbook Awards: Single Subject Category Winner!

"Droll, learned Hugh Fearnley-Whittingstall has done the meat-eating world a big favor with *The River Cottage Meat Book* . . . The perfect book for mindful carnivores."—*Boston Globe*

"Fearnley-Whittingstall confronts both the moral and gustatory issues surrounding carnivorism and provides 150 excellent recipes."—*New York Newsday*

"Fearnley-Whittingstall asks us to take grown-up moral responsibility for the act of eating meat—certainly enough responsibility to inquire about how the animal lived and died. All this is spelled out at fervent (and deserved) length before we get near a bit of cooking instruction. Luckily, Mr. Fearnley-Whittingstall turns out to be as zealous a cook as he is a reformer, equally able to appreciate the simplicity of Irish stew or a good beefburger, or to lead people through the intricacies of pork pie or cider-cured ham."—*New York Times*

"Those who find that calves' livers and pig's trotters are best contemplated at a distance should keep well away from Hugh Fearnley-Whittingstall. Those of us with the opposite problem worship him as a god. This is not a case of macho posturing over a barbecue pit: There is more cooking know-how in Fearnley-Whittingstall's little finger than you will find in the graduating class of any cooking school in the country. His book is stuffed with wit, erudition, and one slow-cooked, lovingly constructed recipe after another."—NPR.org Holiday 2007

One of the Year's Best Cookbooks: "Hugh Fearnley-Whittingstall is a brilliant, argumentative British cook and food writer . . . his recipes happen to be terrific."—*Gourmet*

#1 Cookbook of the Year—Amazon Editor's Picks in Cooking—Food & Wine

100 to Taste List—*Food & Wine*

“This is one to read and cook from during barbecue season—and to get inspired by the rest of the year.”—*Bon Appetit*

“A book to help us truly understand the philosophical and pragmatic aspects of the meat on our table.”—*Boston Globe*

“The ultimate reference for the serious carnivore.”—*New York Daily News*

“This guy gets physical with meat . . . A trencherman's manual of meat that includes recipes—from down-home steak-and-kidney pie to more exalted fare like a salad of seared pigeon breast with pan-juice vinaigrette—and graphic how-tos on buying and butchering, plus answers to questions you maybe never asked . . . More than you can digest? No doubt. More than you want? No way. Fearnley-Whittingstall's down-in-the-trenches humor and tone of earthy authority keep you coming back for another slice.”

—*Forbes*

“His big, impressive meat book . . . has now been Americanized . . . Fearnley-Whittingstall is passionate and opinionated but not heavy-handed, and his sense of humor is evident throughout . . . A good companion to Fergus Henderson's *The Whole Beast*, this unique title will be important as both a reference and a cookbook.”—*Library Journal* Starred Review

“Hugh Fearnley-Whittingstall believes that the animals we eat deserve respect, both for their sake and ours.”—*Conde Nast Traveler*

From the Publisher

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Users Review

From reader reviews:

Robin Gilbertson:

Book is to be different for each grade. Book for children right up until adult are different content. We all know that that book is very important for people. The book The River Cottage Meat Book has been making you to know about other know-how and of course you can take more information. It is extremely advantages for you. The book The River Cottage Meat Book is not only giving you more new information but also for being your friend when you feel bored. You can spend your current spend time to read your publication. Try to make relationship together with the book The River Cottage Meat Book. You never feel lose out for everything in the event you read some books.

Molly Maldonado:

In this 21st hundred years, people become competitive in most way. By being competitive today, people have do something to make these survives, being in the middle of the particular crowded place and notice

through surrounding. One thing that at times many people have underestimated that for a while is reading. Yes, by reading a book your ability to survive increase then having chance to remain than other is high. For you who want to start reading some sort of book, we give you that The River Cottage Meat Book book as beginning and daily reading reserve. Why, because this book is usually more than just a book.

Cindi Russell:

Playing with family in a very park, coming to see the water world or hanging out with pals is thing that usually you could have done when you have spare time, subsequently why you don't try issue that really opposite from that. Just one activity that make you not feeling tired but still relaxing, trilling like on roller coaster you already been ride on and with addition of knowledge. Even you love The River Cottage Meat Book, you can enjoy both. It is excellent combination right, you still want to miss it? What kind of hang-out type is it? Oh come on its mind hangout people. What? Still don't have it, oh come on its referred to as reading friends.

Robin Holloway:

It is possible to spend your free time to read this book this publication. This The River Cottage Meat Book is simple to create you can read it in the park your car, in the beach, train as well as soon. If you did not have got much space to bring the particular printed book, you can buy the particular e-book. It is make you much easier to read it. You can save the actual book in your smart phone. Consequently there are a lot of benefits that you will get when one buys this book.

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