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'Ask Your Butcher'

with the Ginger

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~~Pig's Tim Wilson |
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~~Country Style~~

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~~Guest! The Ginger~~

~~Pig Ethical Hedonist~~

~~talks rare breeds~~

~~and tasty cuts of~~

~~meat with the~~

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~~Ginger Pig Butcher~~

Speed butchery at
the Ginger pig!

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Ginger Stir-fry -
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Sausage Roll:

Ginger Pig – Bite
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BUTCHERING

DAY. Part 2.

Cutting. Packaging.

Freezing. The pigs

are done. Ginger

Pig Meat Book

The Meat Book is a

manual for anyone

who wants to learn

more about buying

and preparing meat.

Taking you on a

seasonal journey,

this book

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Tim Wilson and

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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

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Warde, Tim Wilson

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The Ginger Pig
In The Ginger Pig,
Tim Wilson, farmer
and proprietor of
The Ginger Pig
chain of butcher
shops, has teamed
up with Fran
Warde, respected

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Book and bestselling

author, to

recommend the

best breeds to look

for, and the right

cuts to choose for

every style of

cooking and dish,

and to tell you what

to ask your butcher

in order to buy the

best quality meat.

In addition to

comprehensive

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guides to beef, pork, bacon, and lamb, all the major game and poultry are also covered, including venison, rabbit ...

Ginger Pig: Ginger Pig Meat Book: Wilson, Tim, Warde, Fran ...

Our first foray into meat delivery. We

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Book chosen a select range of our favourite cuts, which will be hand packed to order and delivered to your door Monday-Friday. The Ginger Pig

The Ginger Pig
Many years ago,
Tim Wilson bought
three Tamworth

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pigs, Milly, Molly and Mandy, after he became interested in farming rare and native breeds and traditional butchery. In those days, the prime cuts were in demand, but he found that there was plenty of high-quality meat left.

The Ginger Pig

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The Ginger Pig Meat Book. This is a definitive guide to buying, preparing and cooking meat from Tim Wilson, farmer, butcher and proprietor of The Ginger Pig, and Fran Warde, bestselling author and cook. This book includes more than 100 recipes and a

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Book revealing
what daily life is
like on Tim's farm.

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Meat Boxes - The
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8. This is a book for those who really care and want to know more about the provenance of their meat. Written by Tim Wilson, a farmer and butcher based on the North Yorkshire Moors, and food writer Fran Warde, it provides clear and

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Book
Concise information on everything you need to know about buying and preparing meat, alongside more than 100 recipes.

Book review Ginger Pig Meat Book - The Caterer
Ginger Pig Meat Book by Tim Wilson (9781845335588)

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Book, 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

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around a well-worn
kitchen table.

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according to type of
food - Pat é s and
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Casseroles and
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Preserves and so
on - the book
focuses on the
superb meat
cooking for which
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insight into life on a
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third generation
butcher and owner
of America ' s
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the ultimate book of
everything meat,
with more than
seventy-five

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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

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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

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Book 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

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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

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complete this
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senses. Throughout
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interwoven tales of
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meatpacking

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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

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The eagerly anticipated follow-up to the author's award-winning *Bones and Fat*, *Odd Bits* features over 100 recipes devoted to the "rest of the animal," those under-appreciated but incredibly flavorful

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Book and versatile

alternative cuts of meat. We ' re all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? Odd Bits will not only restore our taste for these cuts,

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Book will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscomb), to the downright challenging (lamb testicles), Jennifer McLagan provides

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Expert advice and delicious recipes to make these odd bits part of every enthusiastic cook ' s repertoire.

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Sausages they're finding in butcher cases everywhere. At San Francisco's 4505 Meats, butcher Ryan Farr takes the craft of sausage making to a whole new level with his fiery chorizo, maple-bacon breakfast links, smoky bratwurst, creamy

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Boudin blanc, and best-ever all-natural hot dogs. Sausage Making is Farr's master course for all skill levels, featuring an overview of tools and ingredients, step-by-step sausage-making instructions, more than 175 full-color technique photos,

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and 50 recipes for his favorite classic and contemporary links. This comprehensive, all-in-one manual welcomes a new generation of meat lovers and DIY enthusiasts to one of the most satisfying and tasty culinary crafts.

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'If you're after advice on what to do with any cut you can think of, look no further.' The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.'

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Charcuterie, pates,
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Book 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

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chicken with
preserved lemons
in July to Slow-
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photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book" - -

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great cocktails
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in London, but in all
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inauspicious
beginnings,
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