



The Whole Hog Cookbook: Chops, Loin, Shoulder, Bacon, and All That Good Stuff (Hardback)

By Libbie Summers, Paula H. Deen

Rizzoli International Publications, United States, 2011. Hardback. Condition: New. Language: English . Brand New Book. There s a whole world of pork to love, as demonstrated in this cookbook devoted to every cut of the hog. Plump sausages sputtering on the grill, thick bacon sizzling in a pan, a juicy pork chop from the oven-pork comes in so many wondrous forms. From grilling and frying to braising and pickling, author Libbie Summers has a special way with pork, taking comfortable old-fashioned dishes and updating them with fun and stylish twists. Summers grew up on a hog farm in Missouri-even wrestling pigs as a kid at the state fair-and grew to become the culinary producer for Paula Deen, who instilled in her a Southerner s affection for the pig. Most of her recipes have a down-home accent, but many reflect international influences too: Sweet Tea Brined Pork Shoulder, Pork Chops and Applesauce, Pork Belly Gyros, Pork Pies, and Jerk Roasted Tenderloin. Chapters are divided according to primal cuts, such as the shoulder, loin, bacon, and ribs. How-to sections show you how to make your own fresh sausage, tie up a crown roast, and cure bacon. In her writing, Summers takes up...



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