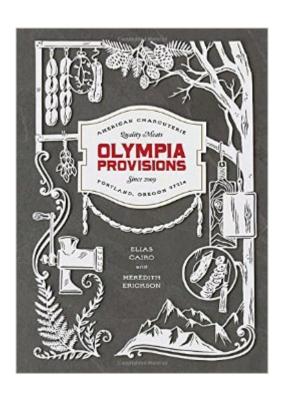
# The book was found

# Olympia Provisions: Cured Meats And Tales From An American Charcuterie





## Synopsis

A rigorous exploration of what American charcuterie is today from Portlandâ TMs top-notch meat company, featuring in-depth techniques for crafting cured meats, recipes from the companyâ TMs two restaurants, and essays revealing the history and personalities behind the brand. Portlandâ TMs Olympia Provisions began as Oregonâ TMs first USDA-certified salumeria, but it has grown into a mini-empire, with two bustling restaurants and charcuterie shipping out daily to all fifty states. In his debut cookbook, salumist and co-owner Elias Cairo dives deep into his distinctly American charcuterie, offering step-by-step recipes for confits, pâtés, sausages, salami, and more. But that is only the beginning. Writer Meredith Erickson takes you beyond cured meat, exploring how Cairoâ TMs proud Greek-American upbringing, Swiss cooking adventures, and intense love affair with the outdoors have all contributed to Olympia Provisionsâ TM singularâ "and deliciousâ "point of view. With recipes from the restaurants, as well as extensive wine notes and nineteen frankfurter variations, Olympia Provisions redefines what American charcuterie can be.

### **Book Information**

Hardcover: 288 pages

Publisher: Ten Speed Press (October 27, 2015)

Language: English

ISBN-10: 1607747014

ISBN-13: 978-1607747017

Product Dimensions: 8.2 x 1.1 x 10.2 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars Â See all reviews (25 customer reviews)

Best Sellers Rank: #122,052 in Books (See Top 100 in Books) #32 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing #86 in Books > Cookbooks, Food &

Wine > Cooking by Ingredient > Meat & Game > Meats #140 in Books > Cookbooks, Food &

Wine > Canning & Preserving

#### Customer Reviews

Every once in a while, you find a book that is not just enjoyable or well written, but truly a gem. Olympia Provisions by Elias Cairo is one of those rare finds. You know from the instant you see the cover that this book was crafted with love by someone accustomed to paying great attention to detail. The size, embossed cover, thick pages, and glorious full-color full page photo spreads all give the book an elegant, classic feel long before you even begin to explore the recipes. The writing

is a precise balance of direct, unassuming personality and professional perfection. The effect is similar to sitting down and sharing a glass of wine and a charcuterie board with a master in the field; you come away wiser about the subject matter, but also feeling connected to the person sharing the wisdom. The book contains a collection of phenomenal (but accessible) charcuterie recipes, as well as a generous collection of recipes from OP's two restaurants which feature or compliment the charcuterie recipes. Like most books written for people who take their results seriously, it gives ratios and weights as well as the standard teaspoon/cup style measurements. Hands down, Cairo does the best explanations of the safety issues associated with curing meat - including a succinct and outstanding job of tackling and laying to rest the controversy over the use of nitrates and nitrites in meat. I have yet to see anyone else do such a good job making these issues simplified enough to be quickly and functionally understood, while also so readable that they don't make your eyes glaze over.

#### Download to continue reading...

Olympia Provisions: Cured Meats and Tales from an American Charcuterie The New H-1B/STEM Provisions: How the US Senate Continues to Undermine American Competitiveness Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond French Kids Eat Everything: How Our Family Moved to France, Cured Picky Eating, Banned Snacking, and Discovered 10 Simple Rules Alias Olympia: A Woman's Search for Manet's Notorious Model and Her Own Desire Kayaking the Inside Passage: A Paddling Guide from Olympia, Washington to Muir Glacier, Alaska A Resource Guide to the U.S. Foreign Corrupt Practices Act (FCPA): Anti-Bribery Provisions, Definitions, Payments to Third Parties, Extortion, Accounting, Reporting, Anti-Fraud Violations, Penalties Home Production of Quality Meats and Sausages The Nourished Kitchen: Farm-to-Table Recipes for the Traditional Foods Lifestyle Featuring Bone Broths, Fermented Vegetables, Grass-Fed Meats, Wholesome Fats, Raw Dairy, and Kombuchas Plants Vs. Meats: The Health, History, and Ethics of What We Eat Charcuterie: The Craft of Salting, Smoking, and Curing (Revised and Updated) The Ethical Meat Handbook: Complete Home Butchery, Charcuterie and Cooking for the Conscious Omnivore In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and Other Meaty Goods Charcuterie: The Craft of Salting, Smoking, and Curing Tales of the Seal People: Scottish Folk Tales (International Folk Tales) Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House The Canterbury Tales: Fifteen Tales and the General Prologue (Norton Critical Editions) Fantasy Fairy Tales: 20 Unique, Creative Patterns to Dive into the World of Cartoon, Tales and Fantasy (Stress-Relief & Relaxation) The Wife of Bath's Prologue

and Tale CD: From The Canterbury Tales by Geoffrey Chaucer Read by Elizabeth Salter (Selected Tales from Chaucer) The Miller's Prologue and Tale CD: From The Canterbury Tales by Geoffrey Chaucer Read by A. C. Spearing (Selected Tales from Chaucer)

<u>Dmca</u>