

Recommended Reading

- Charcuteria: The Soul of Spain – Jeffrey Weiss
- Charcuterie: The craft of salting, smoking and curing – Michael Ruhlman and Brian Polcyn
- Charcutier. Salumiere. Wurstmeister – Francois Vecchio
- In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and O ther Meaty Goods: A Cookbook – Taylor Boetticher
- Meat, Life and Consequences – Francois Vecchio
- Olympic Provisions – Elias Cairo
- Paté, Confit, Rillettes – Brian Polcyn with Michael Ruhlman
- Professional Charcuterie: Sausage Making, Curing, Terrines and Pates – John Kinsella
- Salted and Cured – Jeff Roberts
- Salumi: The craft of Italian Dry curing – Michael Ruhlman and Brian Polcyn
- The River Cottage Curing and Smoking Handbook: A Cookbook (River Cottage Handbooks) – Steven Lamb