

## 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 Other Meaty Goods: A Cookbook](#) – Taylor Boetticher
- [Meat, Life and Consequences: My Story and a Vision of the New Meat and Charcuterie](#) – Francois Vecchio
- [Olympia Provisions: Cured Meats and Tales from an American Charcuterie](#) – Elias Cairo and Meredith Erickson
- [Pâté, Confit, Rilette: Recipes from the Craft of Charcuterie](#) – Brian Polcyn with Michael Ruhlman
- [Professional Charcuterie Sausage Making, Curing, Terrines, and Pâtes](#) – John Kinsella
- [Salted & Cured: Savoring the Culture, Heritage, and Flavor of America's Preserved Meats](#) – 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