



The Butcher's Apprentice: The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

Aliza Green

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The masters in *The Butcher's Apprentice* teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Learn to choose, prepare and cook better meats with this comprehensive guide to butchering meat.

Inside *The Butcher's Apprentice* you'll find a wealth of tips and tricks teaching even the most beginner-level cook how to cut their own meats like a butcher who has been in the industry for years. After going through the book and practicing a few times, it will be easy as pie to cut your own meats. Not sure what different cuts mean when shopping at the grocery store? Learn exactly what part of the body your cuts of meat are coming from with *The Butcher's Apprentice*. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.

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