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For lovers of all things dry cured, award-winning chef, owner of Charlito's Cocina, and creator of charcuterie Charles Wekselbaum has written an unconventional entry-level guide to the process. Drawing on his Cuban-Jewish background and inspired by flavors from Asia to Italy, "Charlito" includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and more ...

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Cutting the Curd | Episode 270: Book Review - Cured: Handcrafted Charcuteria & More. In this episode of Cutting the Curd, host Diane Stemple interviews Charles Wekselbaum, owner of Charlito's Cocina and author of "Cured: Handcrafted Charcuteria & More". In his book, Charles provides instructions for easily constructing your drying and fermentation chamber, putting together the perfe...

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Chef Steve McHugh's new restaurant, Cured, makes use of the purest regional ingredients, paired with organic methods and is built on a foundation of lovingly hand-crafted cured foods, from charcuterie to pickles. The restaurant's renovated historical building, built in 1904 as Pearl's Administration Building which included the president ...

[CURED ¶ Charcuterie, Salumi in San Antonio, Texas.](#)

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Cured: Handcrafted Charcuterie and More Charles Wekselbaum. Sterling Epicure, \$24.95 (216p) ISBN 978-1-4549-1701-4. Buy this book. Even the most optimistic foodies would have to admit that the ...

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For lovers of all things dry cured, award-winning chef, owner of Charlito's Cocina, and creator of charcuterie Charles Wekselbaum has written an unconventional entry-level guide to the process. Drawing on his Cuban-Jewish background and inspired by flavors from Asia to Italy, "Charlito" includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and ...

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