

# Cuts Of Meat

Mary Goodbody, Stanley Lobel

**The Art of Beef Cutting** Kari Underly,2011-08-16 The ultimate guide to beef fundamentals and master cutting techniques An ideal training tool that's perfect for use in grocery stores, restaurants, foodservice companies, and culinary schools, as well as by serious home butchers, The Art of Beef Cutting provides clear, up-to-date information on the latest meat cuts and cutting techniques. Written by Kari Underly, a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools. • This is the only book on the market to include step-by-step cutting techniques and beef fundamentals along with information on all the beef cuts from each primal • Includes charts of NAMP/IMPS numbers, URMIS UPC codes, Latin muscle names, and cooking tips for each cut for easy reference • The author is an expert meat cutter who has developed some of the newest meat cuts for the National Cattlemen's Beef Association and created their current retail beef cut charts The Art of Beef Cutting is the perfect reference and training manual for anyone who wants to master the basic techniques of beef fabrication.

**Helvetic Kitchen** Andie Pilot,2023-02-28 Andie Pilot takes readers on a photographic tour of her favorite recipes--some just like her grandmother made and some modern takes on Swiss classics. With dishes for every time of day, both sweet and savory, the book includes recipes for every chef from Birchermüesli to fondue, Capuns to Rüeblitorte, Andie Pilot makes Swiss cooking easy--and illuminates many of Swiss cuisine's curiosities.--back cover.

**Meat Illustrated** America's Test Kitchen,2020-10-27 2021 IACP Award Winner in the General Category Increase your meat counter confidence with this must-have companion for cooking beef, pork, lamb, and veal with more than 300 kitchen-tested recipes. Part cookbook, part handbook organized by animal and its primal cuts, Meat Illustrated is the go-to source on meat, providing essential information and techniques to empower you to explore options at the supermarket or butcher shop (affordable cuts like beef shanks instead of short ribs, lesser-known cuts like country-style ribs, leg of lamb instead of beef tenderloin for your holiday centerpiece), and recipes that make those cuts (72 in total) shine. Meat is a treat; we teach you the best methods for center-of-the-plate meats like satisfying Butter-Basted Rib Steaks (spooning on hot butter cooks the steaks from both sides so they come to temperature as they acquire a deep crust), meltingly tender Chinese Barbecued Roast Pork Shoulder (cook for 6 hours so the collagen melts to lubricate the meat), and the quintessential Crumb-Crusted Rack of Lamb. Also bring meat beyond centerpiece status with complete meals: Shake up surf and turf with Fried Brown Rice with Pork and Shrimp. Braise lamb shoulder chops in a Libyan-style chickpea and orzo soup called Sharba. Illustrated primal cut info at the start of each section covers shopping, storage, and prep pointers and techniques with clearly written essays, step-by-step photos, break-out tutorials, and hundreds of hand-drawn illustrations that take the mystery out of meat prep (tie roasts without wilderness training; sharply cut crosshatches in the fat), so you'll execute dishes as reliably as the steakhouse. Learn tricks like soaking ground meat in baking soda before cooking to tenderize, or pre-roasting rather than searing fatty cuts before braising to avoid stovetop splatters. Even have fun with DIY curing projects.

*The Cook's Illustrated Meat Book* Cook's Illustrated,2014-10-01 Eminently practical and truly trustworthy, The Cook's Illustrated Meat Book is the only resource you'll need for great results every time you cook meat. Whether you have burgers, steak, ribs, or roast chicken on the menu shopping for and cooking meat can be confusing, and mistakes can be costly. After 20-plus years of purchasing and cooking beef, pork, lamb, veal, chicken, and turkey, the editors of Cook's Illustrated understand that preparing meat doesn't start at the stove it starts at the store. The Cook's Illustrated Meat Book begins with a 27-page master class in meat cookery, which covers shopping (what's the difference between natural and organic labels?), storing (just how long should you really refrigerate meat and does the duration vary if the meat is cooked or raw?), and seasoning meat (marinating, salting, and brining). Matching cut to cooking method is another key to success, so our guide includes fully illustrated pages devoted to all of the major cooking methods: sautéing, pan-searing, pan-roasting, roasting, grilling, barbecuing, and more. We identify the best cuts for these methods and explain point by point how and why you should follow our steps and what may happen if you don't. 425 Bulletproof and rigorously tested recipes for beef, pork, lamb, veal, and poultry provide plenty of options for everyday meals and special occasion dinners and you'll learn new and better ways to cook favorites such as Pan-Seared Thick-Cut Steak, Juicy Pub-Style Burgers, Weeknight Roast Chicken, Barbecued Pulled Pork, and more. The Cook's Illustrated Meat Book also includes equipment recommendations (what should you look for in a good roasting pan and is it worth spending extra bucks on a pricey nonstick skillet?). In addition, hundreds of step-by-step illustrations guide you through our core techniques so whether you're slicing a chicken breast into cutlets or getting ready to carve prime rib the Cook's Illustrated Meat Book covers all the bases

*Market Classes and Grades of Meat* Louis Dixon Hall,1910

**Lobel's Prime Cuts** Mary Goodbody,Stanley Lobel,2004-09-09 Provides 130 recipes that reveal how to get the most from each cut of meat or poultry, from grilled steak with horseradish butter to braised ribs in ginger beer, accompanied by a chapter on game, descriptions of the cuts of meat, and tips on storage, and preparation techniques.

Jack Ubaldi's Meat Book Jack Ubaldi,Elizabeth Crossman,1987 Abstract: Bringing the flavor of a Northern Italian heritage to both simple and unusual meat preparations, this book is geared to help the reader in cutting techniques, what to seek and avoid, and acquiring simple butchering skills to save money. Beef, poultry, pork, lamb, veal, variety meats, patés and game are discussed separately in terms of butchering/cutting techniques, buying/storage, and cooking hints. Familiar and exotic recipes accompany each section. Included are general tips on cooking, cutting, knife blades, and meat tying methods. The various cutting techniques presented are illustrated.

*Primal Cuts* Marissa Guggiana,2012 Butchery was nearly a dead art, until a recent renaissance turned progressive meat cutters into culinary cult idols. Inspired by a locally driven, nose-to-tail approach to butchery, this new wave of meat mavens is redefining the way we buy and cook our beef, pork, fowl, and game. The momentum of this revived butcher-love has created a carnivorous frenzy, pulling a new generation of home cooks straight into the kitchen--Primal Cuts: Cooking with America's Best Butchers is their modern meat bible. Marissa Guggiana, food activist, writer, and fourth generation meat purveyor traveled the country to discover 50 of our most gifted butchers and share their favorite dishes, personal stories, and cooking techniques. From the Michelin star chef to the small farmer who raises free-range animals--butchers are the guide for this unique visual cookbook, packed with tons of their most prized recipes and good old-fashioned know-how. Readers will learn how to cook conventional and unconventional meat cuts, how to talk to their local butcher, and even how to source and buy their own whole animals for their home freezer. Much more than just a cookbook, Primal Cuts is a revealing look into the lives, philosophy, and work of true food artisans, all bound by a common respect for the food they produce and an absolute love for what they do. Primal Cuts includes: 50 Profiles and Portraits of America's Best Butchers 100 Meat Recipes for the Home Cook Practical Advice on Techniques and Tools Hundreds of Diagrams, Illustrations, and Photos Home Butchering How-To Tons of Trade Secrets Revised edition includes: updated profiles at least 5 new butchers swapped in at least 10 new recipes revised sidebars and resource guide

**The Gourmet Butcher's Guide to Meat** Cole Ward,2014 A comprehensive guide to whole-animal butchery, covering the rudiments of butchery; how meat animals are raised, slaughtered, and marketed; and the complexities of meat grading, carcass yield, marbling scores, and issues with inspection.

MEAT CUTS AND MUSCLE FOODS HOWARD J. SWATLAND,2023

**Butchering Beef** Adam Danforth,2014-04-11 Learn how to humanely slaughter cattle and butcher your own beef. In this straightforward guide, Adam Danforth provides clear instructions and step-by-step photography of the entire butchering process, from creating the right preslaughter conditions through killing, skinning, keeping cold, breaking the meat down, and perfecting expert cuts. With plenty of encouragement and expert advice on food safety, packaging, and necessary equipment, this comprehensive guide has all the information you need to start butchering your own beef.

*Recognizing Cuts of Meat* ,1940

**Pure Beef: An Essential Guide to Artisan Meat with Recipes for Every Cut** Lynne Curry,2021-08-01 With less total fat, more heart-healthy omega-3 fatty acids and more antioxidant vitamins than its grain-fed counterpart, it's no wonder grass-fed beef is leaping in sales. In *Pure Beef*, author Lynne Curry answers every home cook's most important questions about this leaner variety of meat, including how to choose, where to buy and how to prepare it. Featuring a cooking tutorial and an informative beef cut chart, this essential guide explains the difference between grass-fed and grain-fed meat and offers instructions for how to grill, roast, stew, simmer and sauté every cut of artisan beef to perfection. Chapters are organized by cooking methods and corresponding beef cuts, and feature 140 mouthwatering recipes for everyday favorites—from shepherd's pie to pot roast—as well as global cuisine, including Korean barbecue and Turkish kabobs. This cookbook also includes a full-color photo recipe insert and landscape images throughout. Curry is a former vegetarian who learned to love locally raised beef after moving to Oregon's remote Wallowa Valley in 2001. Her groundbreaking guide to artisan beef is a must-have for every meat eater who wants a sustainable ranch-to-table dining experience.

*Some of the Factors Influencing the Spreads in Prices Between Retail Cuts of Meat* Paul Valentine Horn,1921

*Choice Cuts* Salima Ikram,1995

**The Butcher's Guide to Well-raised Meat** Joshua Applestone,Jessica Applestone,Alexandra Zissu,2011 The owners of Fleisher's Grass-Fed and Organic Meats offer a thorough guide to buying, butchering and cooking all kinds of meat, in a book that also points out what to avoid when it comes to industrial meats.

**Know Your Cuts** Charles Burns,2015-10-18 This guide is meant for first-time shoppers as well as those who might want more in-depth guidance on what to look for when choosing the right cut of meat. This is a simple tool that you can easily carry with you into the grocery store, ensuring that you walk out with the best choice you could have made at the meat counter.

**Ten Lessons on Meat** ,1926

**The Meat Cookbook** DK,2014-10-01 The Meat Cookbook is your master guide to cooking meat, with expert advice about getting the best from quality meats. Butchery courses are on the rise and people want quality cuts of meat at a good price. They want to know how their meat is reared, how to tell if it's fresh, and how to cook it. The Meat Cookbook has more than 300 meat recipes and over 50 step-by-step techniques on how to cook a turkey, how to make sausages, and more.

**Meat Cutting and Pricing Methods** Arthur T. Edinger,1942

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