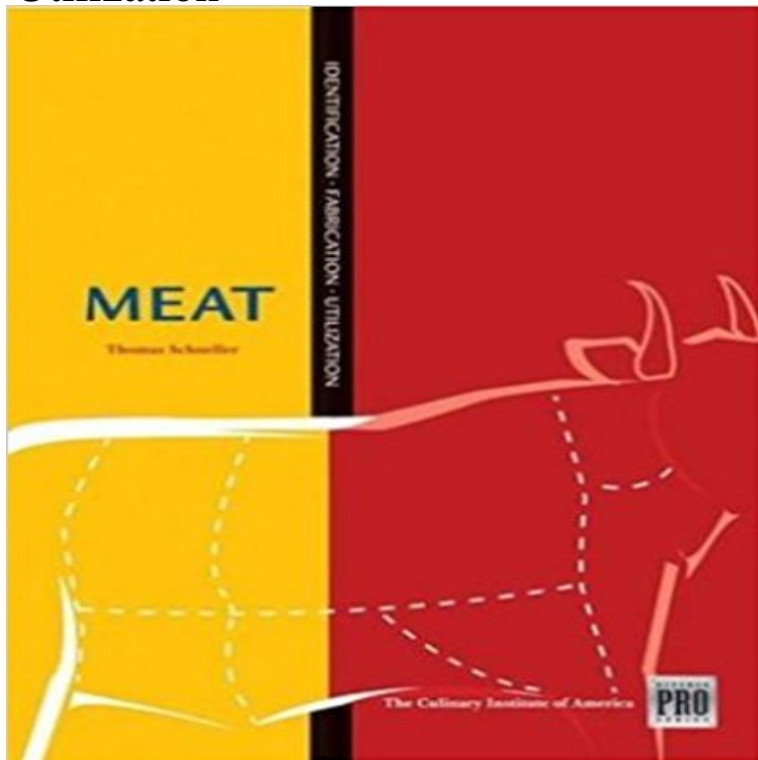


Kitchen Pro Series: Guide to Meat Identification, Fabrication and Utilization



Kitchen Pro Series: Guide to Meat Identification, Fabrication, and Utilization is the definitive guide to purchasing and fabricating meat cuts for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource provides practical information on fabricating beef, pork, veal, lamb, game, and exotic meats. Helpful storage information, basic preparation methods for each cut, and recipes are included to give professional and home chefs everything they need to know to produce well-primed cuts of meat. For anyone who believes that butchery is a lost art, The Culinary Institute of America's Chef Thomas Schneller counters that notion by providing a close examination and explanation of the craft in this clear and concise book.

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