



Off the Bone

By Wilson, Lesley.

New Holland. 1 Paperback(s), 2013. soft. Book Condition: New. In today's culinary world, we have become accustomed to meat being served or sold without the bone. Suggesting that it adds to the flavor and aids in cooking, Lesley Wilson presents 100 classic and contemporary recipes for cooking "bone-in meat," including Steaks with Garlic Butter, Creole Veal Chops, Honey-Glazed Pork with Apple, Lamb and Sweet Potato Stew, Irish Stew, and Roast Lemon Chicken with Couscous. Realizing that this is a bit of a lost art, Wilson explains the various methods of preparing these meats and provides tips on the necessary equipment, how to store your food, and how to determine if a dish has been completely cooked. Each dish is depicted in a full-page color photograph, so prepare to be hungry. 255.



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Reviews

This publication may be really worth a go through, and a lot better than other. It really is written in simple terms and never difficult to understand. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- **Natalie Abbott**

This book will not be simple to get going on reading but extremely exciting to read through. Yes, it can be playful, still an interesting and amazing literature. I am very easily could possibly get a delight of reading a written book.

-- **Rene Olson**