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October 31st, 1999 - Michael Ruhlman is the author or co author of more than 25 books?non fiction fiction and memoir?the majority of which are on food and cooking including the bestselling The Soul of a Chef The French Laundry Cookbook with Thomas Keller Charcuterie with Brian Polcyn Ruhlman s Twenty'

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June 4th, 2018 - Charcuterie hardcover Charcuterie exploded onto the scene in 2005 and encouraged an army of home cooks and professional chefs to start curing their own foods This love song to animal fat and salt has blossomed into a bona fide culinary movement throughout America and beyond of curing meats and making sausage pâtés and confits'

'Michael Ruhlman talks Charcuterie The Craft of Salting

June 22nd, 2018 - Listen to the interview Michael Ruhlman is a well known author food blogger cook and journalist whose mission is to translate the chef?s craft for every kitchen In addition to CHARCUTERIE The Craft of Salting Smoking and Curing he has authored or co authored more than a dozen books about food and cooking including Ruhlman?s Twenty'