

Preserving: Conserving, Salting, Smoking, Pickling By Ginette Mathiot

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Conserving, Salting, Smoking, Pickling. Classic French preserving techniques updated for a Written by Ginette Mathiot and revised and updated by Clotilde

Food preservation - wikipedia, the free

Pickling is a method of preserving food in an edible anti-microbial liquid. Food Conservation. Salting; Smoking; Sugaring; Vacuum packing;

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smoking, in food processing, the oldest of food preservation grills to the purpose have successfully used the smoking technique to flavour and preserve not

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Salt pork 3. Kipper 4. Salting (food) 5. Corned beef 6. Smoking, often used in the Preserving Meat Series

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Pickling - wikipedia, the free encyclopedia

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