



# Hog: Proper pork recipes from the snout to the squeak

*Richard H. Turner*

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*Hog* is a love letter to all things pig - with more than 150 proper pork recipes from the snout to the squeak.

The book is a love letter to all things pig - with more than 150 proper pork recipes from the snout to the squeak, including Roast Haunch of Wild Boar, Fried Suckling Pig Chops, Porchetta Trevigiana, Fat Dirty Rice, Steamed Pork Buns, Stuffed Cabbage, Crispy Pork & Pickled Watermelon Salad, Candied Bacon Pecan Popcorn and so much more - via every cut you can imagine and every branch of pork cookery. It includes slow-cooked, one-pot suppers, weekend roasts, fresh and flavorful salads, breakfast treats, sausages, hams, bacon and charcuterie plus the smoky delights of barbecue. With features on breeds, butchery, buying pork and more, everything you could possibly want in a pork cookbook is here.

Chef Richard H. Turner is a man of many meaty pleasures. Up past his forearms in the London restaurant scene - from London's celebrated Pitt Cue Co., to Hawksmoor, Foxlow and beyond, he's also one half of the independent butcher and supplier of the best-quality British rare breed meat money can buy, Turner & George, plus he's the man who established NYC's Meatopia festival in the UK, Spain and beyond.

Meat is an on-going food trend.

*Pitt Cue Co.* has sold over 18,000 copies since publication in June 2013 (Nielsen BookScan UK).

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