

Download Odd Bits How To Cook The Rest Of The Animal

"Odd Bits: How to Cook the Rest of the Animal" focuses on those parts less glorious than prime rib and crown roast but likely more delicious, nutritious, and versatile, foods such as pig's feet, turkey liver, and beef tongue. Odd Bits: How to Cook the Rest of the Animal. Jennifer McLagan, award-winning author of *Bones and Fat*, is on a crusade to bring the nose-to-tail style of cooking and eating out of the closet and back onto to our dining tables. Her mission: restoring our respect for the whole animal, developing a taste for its lesser known parts, ... Odd Bits: How to Cook the Rest of the Animal by Jennifer McLagan Ten Speed Press, 2011. The rediscovery of traditional foods may face no greater challenge than that of reacquainting people with the delectable nature of liver, kidneys, sweetbreads, brains and even testicles. This book, *Odd Bits*, is an introduction to cooking and eating the rest of the animal. Today we are so removed from the sources of our food that we rarely think of meat coming from living, breathing animals.