

Download How To Smoke Fish Including Brine Curing Dry Salting Home Canning

Fish can also be preserved by smoking, which is drying the fish with smoke from burning or smoldering plant materials, usually wood. Smoking helps seal the outer layer of the food being cured, making it more difficult for bacteria to enter. It can be done in combination with other curing methods such as salting. Curing is any of various food preservation and flavoring processes of foods such as meat, fish and vegetables, by the addition of salt (also called sodium chloride) with the aim of drawing moisture out of the food by the process of osmosis. Because curing increases the solute concentration in the food and hence decreases its water potential, the food becomes inhospitable for the microbe growth ... Fish processing, preparation of seafood and freshwater fish for human consumption.. The word fish is commonly used to describe all forms of edible finfish, mollusks (e.g., clams and oysters), and crustaceans (e.g., crabs and lobsters) that inhabit an aquatic environment. Fish from the marine and freshwater bodies of the world have been a major source of food for humankind since before recorded ... If you are a steak-lover, I hope that the title of this post + luscious photo is enticing enough for you to read though the entire article. Because I promise you that it's worth it. Even if you don't eat steak, this is a must-read... as you can impress the hell outta your carnivorean friends (and ...