

Download Odd Bits How To Cook The Rest Of The Animal

Offal (/ ʔ ʔ f ?l /), also called variety meats, pluck or organ meats, refers to the internal organs and entrails of a butchered animal. The word does not refer to a particular list of edible organs, which varies by culture and region, but includes most internal organs excluding muscle and bone. As an English mass noun, the term "offal" has no plural form.. Some cultures strongly consider ...In her splendid new book coming, *Odd Bits: How To Cook the Rest of the Animal*, Jennifer McLagan notes that you can also braise the heart (the book's out next month, highly recommend it). If you do, she rightly recommends leaving the exterior fat on. I don't think I'll ever braise the heart, though. Cow tongue, beef tongue, ox tongue - no matter what you call it, learning how to cook beef tongue may seem intimidating, but it's surprisingly easy to do. The simple cooking method that I like to use creates a tender, delicious cut of meat that can be served like a roast or sliced thin and used cold for sandwiches. From family game nights to book club gatherings, the living room is a social hub. The proper placement of the room's furniture goes a long way toward making the space feel welcoming. Nothing is worse than living room layouts—no matter how attractive—where people have to perch against the walls ...