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Is Completely Covered, Fill A Container With Salt, Place The Meat On Top, And Pour More Salt Over Until It's Buried. You Can Also Add Some Flavorings (like Celery Seed And Black Pepper) At This Point, If You Want. Jan 18th, 2024Smoking Curing Drying The Complete Guide For Meat FishHow To Cure Meat At Home - Complete Illustrated Guide There Isn't Any Smoking Involved In Dry-curing Meat (most Of The Time). But In Essence, Cold Smoking Is 'drying' The Meat To A Point Where It Is Preserved Just Like Dry Curing. The Smoke Has Beneficial Functionality Like Anti-bacterial/fungal, So ... Apr 12th, 2024.

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