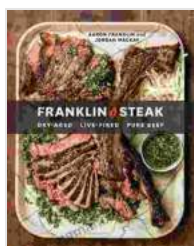


# The Ultimate Guide to Dry Aged Live Fired Pure Beef Cookbook

## What is Dry Aged Beef?

Dry aged beef is beef that has been hung for a period of time to allow the natural enzymes in the meat to break down the connective tissue. This process results in a more tender, flavorful, and juicy steak. Dry aging can take anywhere from 21 to 90 days, and the longer the beef is aged, the more intense the flavor will be.



## Franklin Steak: Dry-Aged. Live-Fired. Pure Beef. [A Cookbook] by Aaron Franklin

★★★★☆ 4.8 out of 5

Language	: English
File size	: 182364 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 224 pages



## Why Live Fired Cooking?

Live fired cooking is a method of cooking that uses an open flame to cook food. This method of cooking results in a more flavorful and juicy steak. Live fired cooking can be done on a grill, a campfire, or even in a fireplace.

## What is the Pure Beef Cookbook?

The Pure Beef Cookbook is a cookbook that features over 100 recipes for dry aged live fired beef. The recipes in this book are written by some of the world's top chefs, and they will teach you how to cook dry aged beef to perfection.

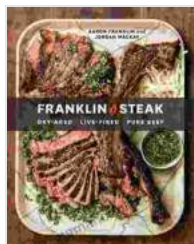
## Recipes from the Pure Beef Cookbook

Here are a few of the recipes from the Pure Beef Cookbook:

- Dry Aged Ribeye Steak with Roasted Garlic and Herb Butter
- Dry Aged New York Strip Steak with Horseradish Cream Sauce
- Dry Aged Porterhouse Steak with Béarnaise Sauce
- Dry Aged Tomahawk Steak with Chimichurri Sauce
- Dry Aged Tri-Tip Roast with Horseradish Cream Sauce

The Dry Aged Live Fired Pure Beef Cookbook is the definitive guide to cooking dry aged beef. With over 100 recipes, this book will teach you everything you need to know about dry aging, from how to select the right cut of meat to how to cook it to perfection. If you are a fan of dry aged beef, then you need to buy this book.

Buy the Dry Aged Live Fired Pure Beef Cookbook on Amazon



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