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[Pig's Tails and Duck Hearts: Chef's Night Out with Pitt Cue Co.](#)

Pig's Tails and Duck Hearts: Chef's Night Out with Pitt Cue Co. von Munchies vor 6 Jahren 11 Minuten, 38 Sekunden 411.851 Aufrufe We spent a boozy, boisterous evening with chef Tom Adams, famed pig-lover and , co , -owner of Soho's tiny, yet completely terrific ...

[Cookbook Review: Momofuku by David Chang \(Reupload\)](#)

Cookbook Review: Momofuku by David Chang (Reupload) von Cookbook Reviews vor 2 Monaten 4 Minuten, 38 Sekunden 393 Aufrufe In this video I'm giving my thoughts on the Momofuku , cookbook , by David Chang and Peter Meehan. I go over why I think it's a ...

[The BEST Cookbooks for New Cooks | Jessica Blut](#)

The BEST Cookbooks for New Cooks | Jessica Blut von Jessica Blut vor 3 Jahren 12 Minuten, 29 Sekunden 8.675 Aufrufe Today I'm sharing the , cookbooks , I found most helpful when learning how to cook. They have the best , recipes , , teach you ...

[Pitt Cue's Tom Adams on raising his rare-breed Mangalitsa pigs](#)

Pitt Cue's Tom Adams on raising his rare-breed Mangalitsa pigs von 451 Life vor 4 Jahren 3 Minuten, 59 Sekunden 6.286 Aufrufe Standing in the middle of a pigsty in Cornwall, Tom Adams, chef and , co , -founder of , Pitt Cue , restaurant, talks about his

passion for ...

[The Super Pork Chop That's Changing British Barbecue — The Meat Show](#)

The Super Pork Chop That's Changing British Barbecue — The Meat Show von Eater vor 3 Jahren 8 Minuten, 39 Sekunden 824.378 Aufrufe In this episode of The Meat Show, host Nick Solares continues on his mission to sample all of London's most notable meats.

[How a Chinese Barbecue Master Has Been Roasting Whole Pigs for 30 Years — Smoke Point](#)

How a Chinese Barbecue Master Has Been Roasting Whole Pigs for 30 Years — Smoke Point von Eater vor 1 Monat 14 Minuten, 58 Sekunden 3.795.628 Aufrufe Toronto's East Court BBQ owner Jack Tsoi has been perfecting the complex process of Chinese-style whole roasted pig for 30 ...

[How to make Potato Bombs | Recipe](#)

How to make Potato Bombs | Recipe von BBQ Pit Boys vor 9 Jahren 12 Minuten, 27 Sekunden 5.947.260 Aufrufe Taters Gone Wild, these BBQ Pit Boys stuffed Baked Potato Bombs are kick-ass good eatin' at any Pit, family picnic or tailgating ...

[How to Eat Sushi: You've Been Doing it Wrong](#)

How to Eat Sushi: You've Been Doing it Wrong von Munchies vor 6 Jahren 6 Minuten, 26 Sekunden 17.628.092 Aufrufe Click here to learn all the rules of eating sushi: <http://bit.ly/1p8UQ3p> Coming to you straight from the sushi chef's mouth, ...

[How to Negotiate a Pay Raise | Asking Your Boss for More Money](#)

How to Negotiate a Pay Raise | Asking Your Boss for More Money von The Distilled Man vor 3 Jahren 9 Minuten, 28 Sekunden 227.671 Aufrufe Everybody wants to be paid more money at work, yet so many people approach asking for a raise the wrong way. If you don't ...

[60 Days DRY-AGED BRISKET Experiment | GugaFoods](#)

60 Days DRY-AGED BRISKET Experiment | GugaFoods von Guga Foods vor 2 Jahren 12 Minuten, 34 Sekunden 5.012.557 Aufrufe Brisket is the passion of everyone that loves BBQ. That is a FACT. So, I decided to combine 2 things I love most about American ...

[London's Most Exciting Restaurant is a Metal Blasting, Meat Haven — The Meat Show](#)

London's Most Exciting Restaurant is a Metal Blasting, Meat Haven — The Meat Show

von Eater vor 3 Jahren 6 Minuten, 35 Sekunden 246.893 Aufrufe The Meat Show is starting its season in London! Our first stop is Black Axe Mangal, London's most exciting restaurant. Join us as ...

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[Pitt Cue Co.: Barbecue restaurant to return after being bought back by founder Jamie Berger](#)

Pitt Cue Co.: Barbecue restaurant to return after being bought back by founder Jamie Berger von Few Month vor 1 Jahr 2 Minuten, 5 Sekunden 128 Aufrufe Friday, 8 November 2019 , Pitt Cue Co , .: Barbecue restaurant to return after being bought back by founder Jamie Berger | Few ...

[Webinar | Ten Ways to a Great Webinar](#)

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