



[Michael Symon's Carnivore: 120 Recipes for Meat Lovers](#). Copyright © 2012 by Michael Symon. Photographs copyright © 2012 by Jennifer May. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

Our Summary:

Meat has a way of elevating a dish, a meal, even an entire celebration, and in [Michael Symon's Carnivore](#) that becomes abundantly evident. Equally evident is Symon's intense approach to meat. *Carnivore* not only gets you to think about a sustainable approach to meat, but also to think outside of the box – both in terms of the different cuts to cook, and putting meals together, keeping meat on center stage.

What you need to know:

Buy it: [Michael Symon's Carnivore: 120 Recipes for Meat Lovers](#). Copyright © 2012 by Michael Symon. Photographs copyright © 2012 by Jennifer May. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC, October 12, 2012 \$35.00 ([Amazon \\$17.30](#); [Kindle \\$18.99](#))

See it: 256 pages of meat-centric recipes, save the *Sides* chapter, which is one of 6 chapters that comprise the recipe portion of the book. 75 color photos are included, which means most, but not all, recipes have full color photos of the finished recipe. Each chapter lists the recipes in it at the start of the chapter. Each chapter opens with helpful hints for how-to buy that meat, or to understand the unfamiliar. Single page instructional boxes help you understand the mechanics of techniques like *meat-grinding* or *braising*.

Make it: About 120 recipes divided between beef, pork, lamb and goat, poultry, game and sides.

Our Review:

If you can get past his first half page sermon on the state of our contemporary food culture (and it's pretty easy to do), [Carnivore](#) reads like gospel. By the end of the first page Symon has you questioning why you always thought classic meat and potatoes combos were meant to be served together. Instead, he has you thinking about pairing a filet with a tart green salad, a spicy pickled vegetable, or a citrusy fruit garnish. His argument is defensible and the next 250 pages are dedicated to helping you understand how to rethink your approach to meat, and then he shows you exactly how to do it. You'll find his mantra – *eat fewer, but better, foods* is worthy of consideration as you create smarter, more delicious meals. You may even stretch your curiosity far enough to take on things like rabbit, goat, and tripe.

Options rule the day in [Carnivore](#). Between the covers of this book you find plenty of weeknight meals or a celebratory party options. That said, you'll spend plenty of time *thinking* about what Symon offers up, as well. In his *Killer Hot Dogs* recipe, even if you never attempt to make your own, reading the ingredients list makes you wonder about the seasonings in your favorite brand. The tips on grinding meat? Priceless. Compare that to his *Elvis Biscuits with Pepper Gravy*. If you work efficiently this recipe comes together in 30 minutes. And whether you're making this after a late-night, or looking for your go-to breakfast staple, this recipe gets you there.



There's a lot more to [Carnivore](#) than just man-food-meat. Symon actually teaches you every chance he gets. *How to choose your meat*, opens almost every chapter with insights to the meats you actually buy like beef, and chicken and turkey, and pork. You'll be ready to navigate your markets, or online purveyors, after these one-page reads. You will wish, though, that [Carnivore](#) gave you more information at the start of each recipe, like how to make it and what to serve with it. That said, Symon's voice is engaging and the recipes read easily enough that you'll be up for the task with recipes like *Smoked Lamb Ribs on The Grill with Lemon, Oregano and Honey*. Even without a smoker, Symon walks you through the "how-to" of making a charcoal grill into a smoker.

Then there's the chapter on *Game*. Even if duck, pheasant, rabbit or venison isn't on your radar screen, you can't help wonder about *Braised Rabbit Thighs with Prunes and Macadamia Nuts*, or his *Duck Papprikash*. Could they taste as good as they sound? Regardless of your choice to cook these recipes in [Carnivore](#), you won't be disappointed that you wandered through this chapter. Symon ends it with a lesson on braising.

[Carnivore](#) is a bit random in helping you choose the right *Sides* to accompany each recipe. Some of the meat recipes reference a recipe from the *Sides* chapter in the book, and most of the recipes in that chapter reference at least one or two meat recipes. Still, you'll do a little back and forth trying to figure out if your pairing will work. Most likely it will, and all will be forgiven. The meats are the star of this show here. And, yes. They do shine.

Recipes to cook from [Michael Symon's Carnivore: 120 Recipes for Meat Lovers](#). Copyright © 2012 by Michael Symon. Photographs copyright © 2012 by Jennifer May.

[Prime Rib](#)

[Roasted Rack of Lamb](#)

[Giardiniera \(spicy fresh celery salad\)*](#)

*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange](#)® spices and seasonings in all of its recipes.