



[Salt Smoke Time](#) by Will Horowitz. Copyright © 2019 by Will Horowitz. Reprinted by permission of William Morrow, an imprint of HarperCollins Publishers.

Our Summary:

[Salt Smoke Time](#) is a handbook for rediscovering self-reliance within our homes, our kitchens, and our lives. This is not a book about a chef, a recipe or a restaurant. This is a book about how nature and history can teach us to best feed ourselves and those we love, if we allow them. Inspired by nature, the methods and traditions handed down from our homesteading ancestors, the recipes captured between the covers of this book create an *experience* and teach you a culinary expertise that includes curing, brining, cold smoking, canning, pickling, and dehydration. While that may all seem a bit daunting for the contemporary home-cook, the author's

narrative, clear instructions and recipes, and ideas that transcend time, nature, and modern civilization, make this doable for anyone that cares to remain grounded in both nature and food.

What you need to know:

Get it: [Salt Smoke Time](#) by Will Horowitz. Copyright © 2019 by Will Horowitz. Reprinted by permission of William Morrow, an imprint of HarperCollins Publishers, March 12, 2019 Hardcover \$35.00 (available online at [Amazon \\$15.62](#); [Ebook \\$16.99](#)).

See it: 320 pages of stunning photography featuring the author in natural habitat and food in its natural form. Pictures of the finished recipes, and illustrations of plants and vegetables, make this stunning visually. The short table of contents lists only chapter titles, but a cross-referenced index makes this book manageable.

Make it: No recipe count provided; however, the recipes do require the use of a smoker (hot and cold), dehydrator, canning and pickling equipment, and other homesteading accoutrements. Each chapter is filled with component recipes specific to that chapter, i.e., *The Creamery* includes recipes for a variety of fermented, smoked and flavored butter and cream, yogurt, cheese and ice cream. Full recipes are peppered throughout the book. These recipes include ingredients, which are made from other recipes provided in the book.

Chef Donna's Review:

[Salt Smoke Time](#), subtitled *Homesteading and Heritage Techniques for the Modern Kitchen*, gives you a clear picture of what you will find in this book. Modern riffs on heritage cooking that make you want to travel back in time when these techniques and practices were the norm. This is a cookbook that reads like a novel, and the beautiful clear, authentic and confident voice of author and Chef Will Horowitz makes it a page-turner. A memoir, a look to the past, and a prayer for the future, [Salt Smoke Time](#) encourages all home cooks to rethink the plot of ground upon which they live, even if it's a one-bedroom apartment. Horowitz is your guide as you re-learn and manage your resources, and adopt homesteading practices like smoking, brining, and dehydration. With ingredients foraged, grown or purchased, you create from a place of preservation and the season you are in.

If you're not certain you want to dive that deep into homesteading practices, the classic botanical illustrations, the reference guide for foraging, and the ideas behind preserving everything that is seasonal including fresh



herbs, fresh fruits and vegetables, make [Salt Smoke Time](#) the kind of book worth keeping out and open for inspiration. Filled with thoughtful quotes like “*nature is not a place to visit. It is home.*” you better appreciate the idea that you, too, can and should create from this book. When you consider that the dishes are stunning (you must see the photos!) and have titles like *Venison Gravlox*, *Duck Breast with Paw Paw Jam and Black Walnut Crème*, and *Mussels with Maple Chile Oil*, you may just find yourself searching, not only for ingredients, but for the easily accessible equipment as well.

While smokers, dehydrators, and some of the ingredients necessary to complete the recipes require a modest investment, with the instructions and information provided in [Salt Smoke Time](#), you'll find that the results, including the wonderful combination of flavors, make the investment worthwhile. You can easily make the butters, creams and rubs without too much effort, though a lot of those recipes do call for cold-smoking. Pickling and cures are abundant in the *Rivers, Lakes and Oceans* chapter, with recipes for *Cured Trout*, *Pickled Bluefish* or *Dried Monkfish*.

Setting up a cold smoker with an existing refrigeration system, say a small refrigerator that you already have, is comprehensively described. It looks easy. As for hot-smoking, modern-day conveniences like countertop devices and backyard smokers make most of the smoking techniques manageable. You'll want to dive in to make ingredients like *Smoked Cream*, *Smoked Scallops* and *Smoked Thyme Oil* (to preserve cockles in for *Stuffed Squash Blossoms with Cockles and Peas*). Yes, they all require time and a smoker, but the recipes and dishes that become possible once you begin are abundant and thrilling.

In the end, [Salt Smoke Time](#) provides inspiration on virtually every page. Wherever you hunt, forage or gather your ingredients, you will find a tremendous amount of ideas to keep you grounded with one foot in nature and one foot in your kitchen. Happily, Horowitz tells you *his* story and shares ideas and his thoughtfulness for our world and its bounty. You'll find yourself moved, and inspired into the kitchen drawn by his narrative, which is never preachy or judgmental. And, in the end, develop your own sense of place for this time, your kitchen and your plot of ground upon which you live.

Recipes to cook from [Salt Smoke Time](#) by Will Horowitz. Copyright © 2019 by Will Horowitz. Reprinted by permission of William Morrow, an imprint of HarperCollins Publishers.

[Brined Lemon](#)

Chef Donna's Notes: Northern Bayberry Leaves come from a semi-evergreen shrub. It thrives in sand dunes, along rivers, streams, and lakes. A common member of Maine's coastal plant community, its glossy, dark green summer foliage produces leaves that are aromatic when crushed. Substitute fresh bay leaves, though the taste is markedly different.

Green Cardamom Pods are *different than the* Black Cardamom Pods called for in the Chile Ash Paste recipe.

[Chile Ash Paste](#)

[Raw Artichoke Salad](#)

Chef Donna's Note: Bonito Flakes (dried smoked bonito/tuna belly) are commonly used in Japanese cooking and making Dashi. Find them online or in Chinese/Japanese markets. Many higher end, well-stocked grocers will carry them, though they are more affordable at an ethnic market (think, really cheap!)