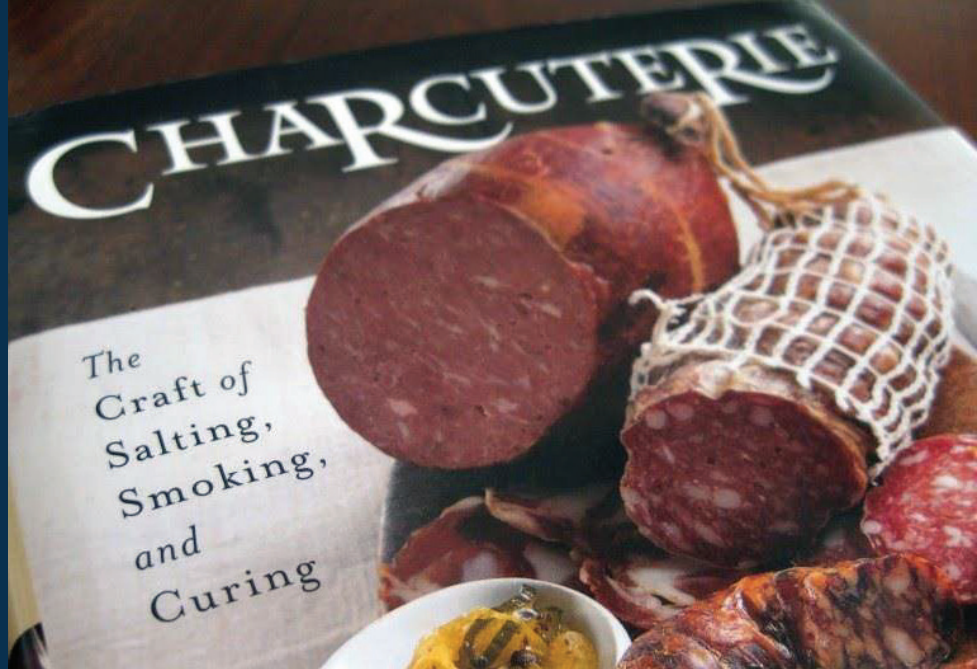


# Charcuterie with Brian Polcyn

Lewisville, Texas  
May 25 & 26

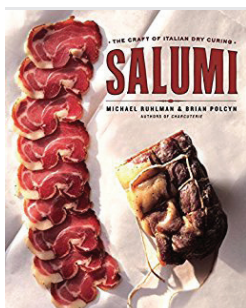
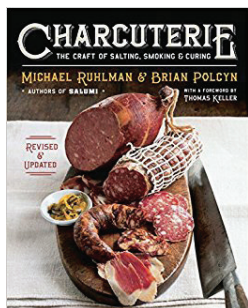


**AT**  **MIDDLEBY INNOVATION KITCHENS**



Chef and author Brian Polcyn, who has co-authored critically acclaimed books and practiced charcuterie for more than 35 years will bring his talents to the Middleby Innovation Kitchens. Offering a 2-day Charcuterie and whole-hog butchery course is an educational live demonstration of all things Charcuterie. Nearly every facet of the craft is covered, including pate, terrine, and rilette making, proper sausage, smoking, curing, and brining techniques, the power of salt in the kitchen, use of nitrites/nitrates, European seam butchery vs. USDA butchery, and much more. Others may teach these courses, but no one does it like

Chef Brian. With over 35 years of experience on this craft, he is a wealth of knowledge that needs to be tapped. We procure a whole heritage-breed hog for each course that Chef Brian breaks down over the course of two days making over 20 items from the pig, most of which we eat after the second day of class. All who are serious about Charcuterie, whether you're just starting out or looking to take your craft to the next level.



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