

1. Record Nr.	UNINA9910701124803321
Titolo	Let's talk about handling and preparing a beef brisket [[electronic resource]]
Pubbl/distr/stampa	[Washington, D.C.?] : , : [U.S. Dept. of Agriculture, Food Safety and Inspection Service], , [2011]
Descrizione fisica	1 streaming video file (2 min., 7 sec.) : digital, WMV file (1628 Kbps), sound, color
Altri autori (Persone)	BernardKathy
Soggetti	Cooking (Beef) - Safety measures Holiday cooking - Safety measures Food handling - Safety measures Food contamination - Prevention Foodborne diseases - Prevention Educational films.
Lingua di pubblicazione	Inglese
Formato	Videoregistrazione
Livello bibliografico	Monografia
Note generali	Title from USDA Food Safety and Inspection Service Video News Releases home page (viewed Nov. 14, 2011). "Apr 2011"--Videos home page. Open-captioned. Issued also in Spanish.
Sommario/riassunto	Provides instruction on handling and cooking a fresh beef brisket, and demonstrates roasting a beef brisket with sauce in an oven bag. Covers safe storage and thawing temperatures and times, including for leftovers, and handwashing and cleaning techniques.