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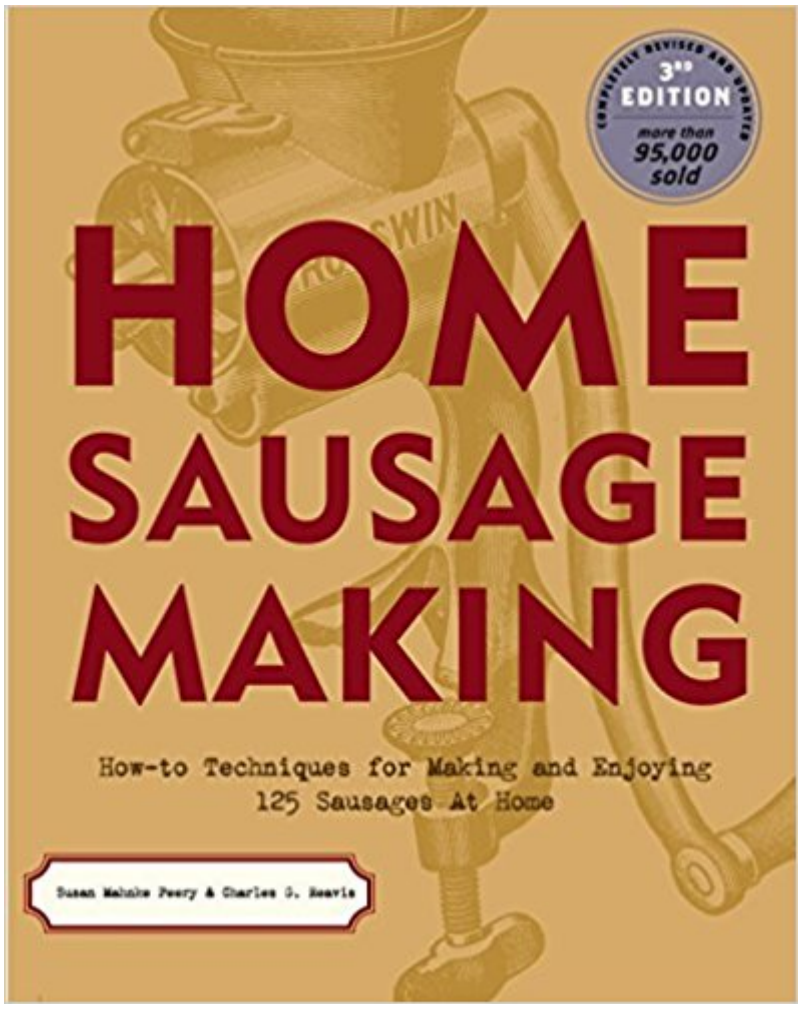
Home Sausage Making: How-To Techniques For Making And Enjoying 100 Sausages At Home



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Synopsis

Sausage as the ingredient of the year in 2000! Who would have thought that Bon Appetit would make such a choice? But sausage it was. Maybe it was an increased interest in Mexican and other ethnic home-cooking; or the addition of new flavors such as apple, pesto, sun-dried tomato, and jalapeno pepper; or the development of leaner, healthier versions of old favorites (low-fat, turkey, hot Italian sausages anyone?). Whatever the reasons, sausage is hot and sales are growing. The National Hot Dog & Sausage Council expects sales to grow to $11.7 billion by 2008. So why not try your hand at making your own sausages?Home Sausage Making, with 95,000 copies in print, is the classic in the field. Now repackaged in a smaller, friendlier trim size for a new generation of sausage lovers, and completely revised and updated to comply with current USDA safety standards, this new edition features 150 recipes. Included in the lineup are 100 recipes for sausages (cased and uncased) and 50 recipes for cooking with sausage, all written for contemporary tastes and cooking styles. There are instructions for making sausages with beef and pork, fish and shellfish, chicken and turkey, and game meats. Ethnic favorites include German specialties such as Bratwurst, Mettwurst, and Vienna Sausage; Italian Cotechino and Luganega; Polish Fresh and Smoked Kielbasa; and Spanish-Style Chorizo, Potatis Korv (Swedish Potato Sausage), Kosher Salami, and Czech Yirtrnicky. On top of all the meat varieties, there is an entirely new section on vegetarian sausage options.'

Book Information

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Customer Reviews

"Reavis shows readers in step-by-step illustrated fashion how to make a variety of classic sausagesÃ¢â ¬Â|a complete guide to sausage preservation along with care and storage advice for the individual varieties included." -Booklist Ã Â "The instructions for making the most of the sausage variations are surprisingly simple." Ã Â -Publisher's Weekly

Even if you live in a small city apartment, you can easily make delicious, healthy, one-of-a-kind sausages that are better than anything you'll find at the supermarket or even the farmer's market. Two veteran sausage makers show you how. You'll learn to make savory Spanish Chorizo, garlicky Polish Kielbasa, Sweden's unique Potato Sausage, bratwurst (the sausage that made Wisconsin famous), and more. This new edition of the classic sausage-making guide even includes a section on vegetarian sausage! Home Sausage Making is your "link" to a glorious culinary tradition.

OMG this book has made my day. We are posted to a "Halal" nation, where it is possible to buy pork but impossible to find really good sausages. So with this book I started making my own with my KitchenAid & wow!!! Haven't found a recipe we didn't like yet & not just for pork either. The instructions are easy to follow & ingredients are not difficult to find...believe me coz I don't have Safeway down the street & I can make the sausages in this book.

One needs guidance this is the place to start

Very good book. Well written and the descriptions if various sausage techniques are well handled. I read this and watched Alton Brown's Sausage Episode and felt pretty comfortable making my first sausages. Well worth the price.

I am a total newbie at this, but this book helped walk you through it step by step and had some very tasty recipes to try. It was a great resource and now I am much more confident in my abilities to turn out some great sausage and my family and friends seem to like it to!! I am now being asked to bring some homemade sausage's to friends cookouts and such. I do consider it to be a huge compliment when a friend ask you over for dinner and wants you to bring the meat lol!

This is a good basic instructional book for the beginner. The price is acceptable compared to other books. I think my only criticism is that the recipe seasoning quantities may result in some

disappointment. Other books I examined have very similar recipes, so it just may be the nature of the beast. I was able to locate several recipes online which worked much better. I would suggest that anyone using a recipe from this (or any) book cook some of the meat and adjust the seasonings to suit.

After purchasing a meat grinder for a healthy alternative to bought hamburger we chose to purchase a couple of recipe books to go with it and are very happy with this one. We knew nothing about sausage making and the recipes in here which we've tried so far turn out very tasty. Nice to know what's going into your meat:)

Met expectations

Excellent variety of recipes.

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