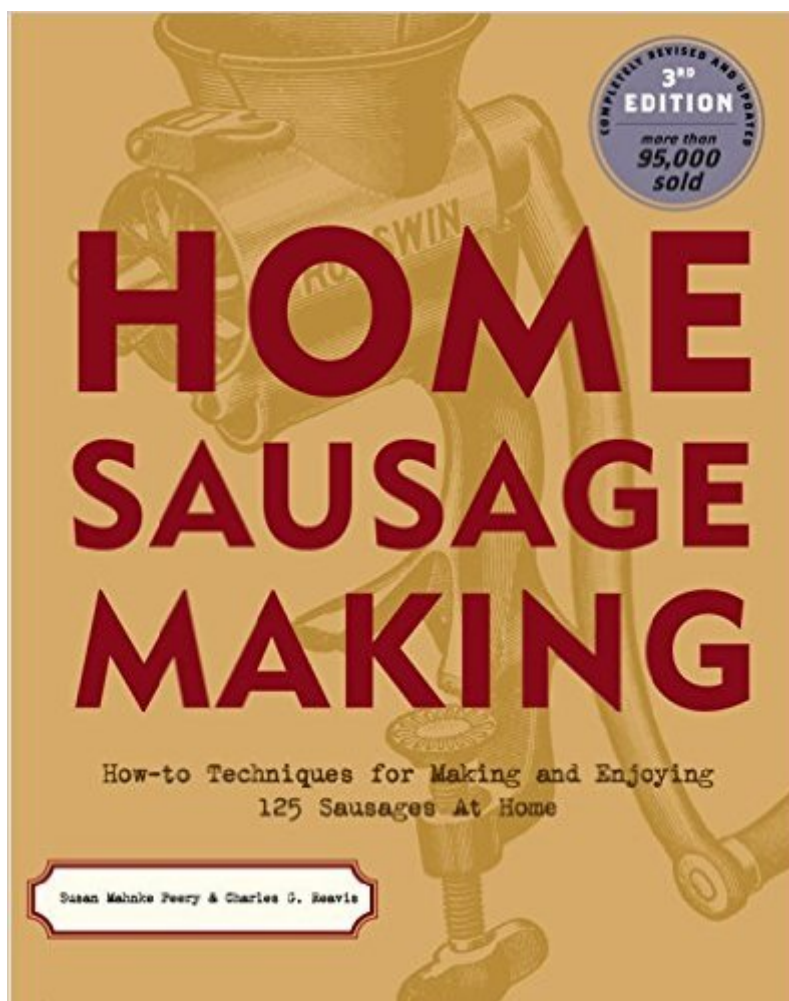


The book was found

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



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

Paperback: 283 pages

Publisher: Storey Publishing LLC; 3rd ed. edition (December 7, 2003)

Language: English

ISBN-10: 158017471X

ISBN-13: 978-1580174718

Product Dimensions: 7 x 0.7 x 9 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (260 customer reviews)

Best Sellers Rank: #22,713 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats](#) #37 in [Books > Cookbooks, Food & Wine > Canning & Preserving](#) #57 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#)

Customer Reviews

'Home Sausage Making' by Susan Mahnke Peery and Charles G. Reavis is a great small book in its

third edition since it was originally published in 1981 by the very small publishing house, Storey, which specializes in culinary titles. Reading this book shows up the dangers to a reviewer in reviewing the very first book one encounters on a specialized subject such as home sausage making. Just three days ago, I reviewed 'Bruce Aidells' Complete Sausage Book' by meat and sausage experts Aidells and Denis Kelly, published by cookbook behemoth, 10 Speed Press. Naturally, with Aidells' reputation and my liking the previous two books this pair have done, I gave the book a very complementary review. Now, I read another book on exactly the same subject and I find an even better book that addresses all of the criticisms I had of the Aidells and Kelly book. Specifically, it makes liberal use of illustrations of both equipment and technique, with the added bonus of being very specific about health hazards and the means for avoiding them, by being clear about cooking, aging, and smoking temperatures. Thankfully, there is enough difference between the two books and they are both inexpensive enough to make it worth your while to own both. If you really need to limit yourself to one, the Aidells / Kelly book is better for the armchair sausage buff, who is more interested in things to do with sausage and with the scoop on what is in the sausage he buys at the deli, megamart, or specialty meat store. Peery / Reavis is better for people who are really interested in actually making sausage, based on the much better illustration of sausage making equipment and technique, and fewer recipes, compared to Aidells / Kelly on what to make with sausage.

[Download to continue reading...](#)

Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home
Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home
The Sausage-Making Cookbook: Complete Instructions and Recipes for Making 230 Kinds of Sausage Easily in Your Own Kitchen
The Art of Making Fermented Sausages
Home Production of Quality Meats and Sausages
The Complete Book of Butchering, Smoking, Curing, and Sausage Making: How to Harvest Your Livestock & Wild Game (Complete Meat)
In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and Other Meaty Goods
Sausage Making: The Definitive Guide with Recipes
Meat Manual: From steaks to roasts, sausages to casseroles
Great Sausage Recipes and Meat Curing
Andrew Zimmern's Bizarre World of Food: Brains, Bugs, and Blood
Sausage
Homegrown Herbs: A Complete Guide to Growing, Using, and Enjoying More than 100 Herbs
Cider: Making, Using & Enjoying Sweet & Hard Cider, 3rd Edition
Every 100 Years - The Woody Guthrie Centennial Songbook: 100 Years - 100 Songs
The Back to Basics Handbook: A Guide to Buying and Working Land, Raising Livestock, Enjoying Your Harvest, Household Skills and Crafts, and More (The Handbook Series)
Martha Stewart's Vegetables:

Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors
Living with Wine: Passionate Collectors, Sophisticated Cellars, and Other Rooms for Entertaining,
Enjoying, and Imbibing Music Boxes: The Collector's Guide to Selecting, Restoring, and Enjoying
New and Vintage Music Boxes The Vintage Guide to Classical Music: An Indispensable Guide for
Understanding and Enjoying Classical Music The Present: Enjoying Your Work and Life in
Changing Times

[Dmca](#)