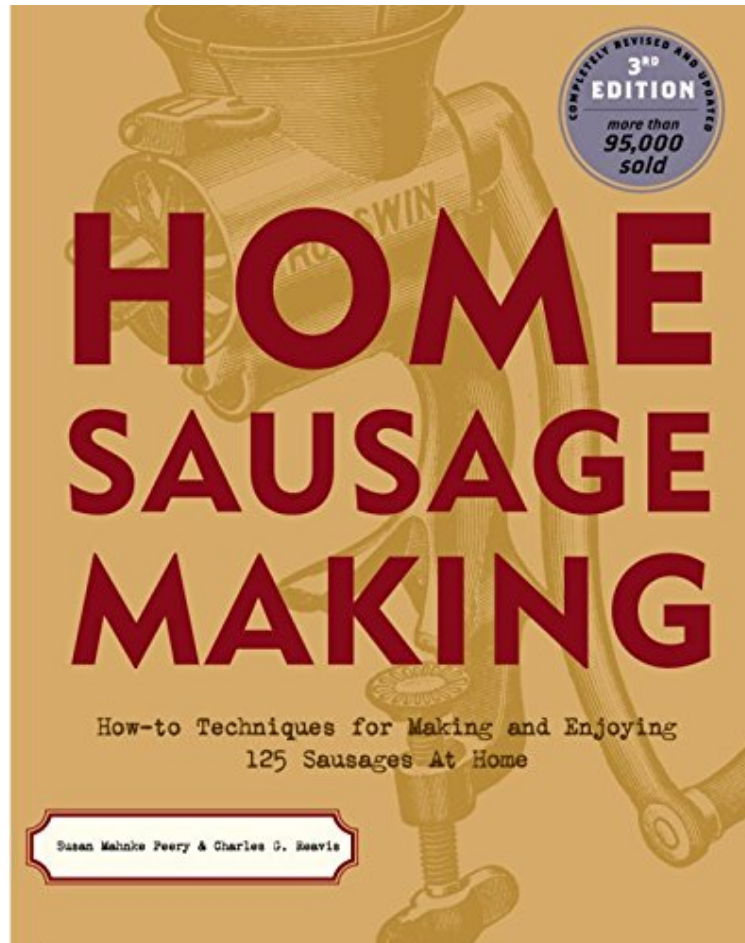


(Mobile book) Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home

# Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home

*Susan Mahnke Peery, Charles G. Reavis*  
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**Susan Mahnke Peery, Charles G. Reavis : Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home** before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home:

0 of 0 people found the following review helpful. Happy I boughtBy Rock N RollOne needs guidance this is the place to start1 of 1 people found the following review helpful. Great bookBy orgusaVery 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.1 of 1 people found the following review helpful. Great recipe bookBy Bill A.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!

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 Cotichino 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.'

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