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The Sausage Cookbook Vol.1: Sausage Making Recipes [50 Fresh Sausage Recipes And 18 Cured Sausage Recipes]



Synopsis

Today, sausage is readily available in markets across the world. You can find them in all shapes and sizes and in a variety of flavors. However, the secret is out: you can make these versatile treats at home, with a tight budget, and at the same time guaranteeing the quality of the ingredients you put into them. This recipe book is categorized by the types of meats used and strives to provide a great variety; from traditional hot Italian sausage, to world cuisine influences such as Boudin, Bratwurst and Chorizo. You will also venture into recipes going out of the ordinary; from gamey venison sausage to the infamous black pudding. Whether you prefer to make fresh sausages or cured ones like the well-known salami, this book will guide you through the process of making them. Add these sausages in your favorite dishes, in sandwiches or enjoy eating them as a snack. - - - - -

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Customer Reviews

The introductory information is somewhat true. Basic history, regional development and such. Once it progresses to the details, however, the cat is out of the bag. This author knows nothing about sausage, therefore can teach you exactly nothing. Her nice, chatty manner of speech, and her google skills can only go so far. The moment you start seeking specifics, it all falls apart. Real sausage, like the one on the cover, requires few stages of work. First, you need to gather meats specifics for the type of sausage you want to make. They are very specific to the kind of sausage you want to end up with. Then you need to gather very specific spices, salt and saltpeter (potassium nitrate), or sodium nitrate, to cure and preserve pinkish color of the meat. Once that is done, meat has to be dipped into the brine, to be cured, tightly weighted down and turned occasionally for number of days. Next, about ten days later, for the one on the cover, comes taking the meat out, rinsing and drying, and making it into a batter. Some parts of that cured meat is ground finely, some coarsely and some just cut into big chunks. The spices come in and the mixture is worked like a bread batter. It takes surprisingly long time and might call for adding some water. Then this mixture is inserted into the casing. What casing depends on the sausage chosen. The one on the picture is stuffed into the casing never even mentioned by the "book's" author. Then it goes through drying process and gets smoked. This particular one was smoked "cold" in the temperature never surpassing 140 degrees Fahrenheit. (60C). It takes a long time, at least 24 hours. Then this particular sausage is taken away to "age", which takes very very long time and produces that silverish coat on the surface.

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