

The book was found

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. - - - - -

-----Tags: sausage making recipes, sausage making cookbook, sausage cookbook, sausage recipes, making sausages, sausage making book, cured sausage recipes, fresh sausage recipes, chorizo recipes, salami recipes, bratwurst recipes, pork sausage recipes, chicken sausage recipes, beef sausage recipes, turkey sausage recipes, sausage recipe book, sausage book, recipes for making sausage, how to make sausage, homemade sausage book.

Book Information

File Size: 4449 KB

Print Length: 118 pages

Simultaneous Device Usage: Unlimited

Publisher: Otherworld Publishing (March 16, 2016)

Publication Date: March 16, 2016

Sold by:Â Digital Services LLC

Language: English

ASIN: B01D328JSQ

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #33,749 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #2 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Meat, Poultry &

Seafood > Meats #10 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Reference
#21 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats

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 24hours. Then this particular sausage is taken away to "age", which takes very very long time and produces that silverish coat on the surface.

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

The Sausage Cookbook Vol.1: Sausage Making Recipes [50 Fresh Sausage Recipes and 18 Cured Sausage Recipes] Sausage: Top 50 Best Sausage Recipes - The Quick, Easy, & Delicious Everyday Cookbook! Everyday Sausage & Ham Cookbook: 200 Appetizer, Casserole & Main Dish Recipes! (Southern Cooking Recipes Book 37) Sleisenger and Fordtran's Gastrointestinal and Liver Disease Review and Assessment (Sleisenger and Fordtrans Gastrointestinal and Liver) Chicken and Rice: Fresh and Easy Southeast Asian Recipes From a London Kitchen Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days Eat Fat and Get Thin, Fit, and Healthier Than Ever Before!: Easy Diet and Delicious Cookbook:

Recipes for Dramatic and Sustainable Weight Loss (Includes 21 Day Meal Plan) The Complete Book of Essential Oils and Aromatherapy: Over 800 Natural, Nontoxic, and Fragrant Recipes to Create Health, Beauty, and Safe Home and Work Environments Camping Cookbook 4 in 1 Book Set - Grilling Recipes (Vol. 1); Foil Packet Recipes (Vol. 2); Dutch Oven Recipes (Vol. 3) and: Camping Cookbook: Fun, Quick & Easy Campfire and Grilling Recipes (Vol 4) Best Plants for New Mexico Gardens and Landscapes: Keyed to Cities and Regions in New Mexico and Adjacent Areas, Revised and Expanded Edition Amino Acids: The Way to Health and Wellness: Find Health and Healing from Depression, Addictions, Obesity, Anxiety, Sexual Issues, and Fill Nutritional Needs of Vegetarian and Vegan Diets Die-cutting and Tooling: A guide to the manufacture and use of cutting, embossing and foiling dies, anvils and cylinders Low-Dimensional and Nanostructured Materials and Devices: Properties, Synthesis, Characterization, Modelling and Applications (NanoScience and Technology) Vegan Instant Pot Pressure Cooker Cookbook: Nutritious Vegan Meals In Your Instant Pot - Fast, Fresh, And Full Of Flavor The Complete Recipes Book for Babies, Toddlers & Children: Fresh and Naturally Wholesome Meals for a Healthy & Happy Baby Canning and Preserving for Dummies: 30 Healthy and Delicious Canning Recipes: (Canning And Preserving Recipes, Canning Recipes Cookbook) (Home Canning Recipes, Pressure Canning Recipes) Fresh Food in a Jar: Pickling, Freezing, Drying, and Canning Made Easy Canning for a New Generation: Updated and Expanded Edition: Bold, Fresh Flavors for the Modern Pantry Gardening: Organic Vegetable Gardening Made Easy (Organic Vegetable Gardening Guide For Beginners Including Planning Planting And Growing Garden Fresh Produce) NEW NAME - A FRESH START IN LIFE WITH A NEW IDENTITY - VALID IN 50 STATES - EASY, LEGAL, CHEAP & NO ATTORNEY - 2016 EDITION (Name Change, Disappear, Privacy) ... (HOW TO BOOK AND GUIDE TO AVOID DISASTER 3)

[Dmca](#)