

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 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Reference  
#21 in 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 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.

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

The Sausage Cookbook Vol.1: Sausage Making Recipes [50 Fresh Sausage Recipes and 18 Cured Sausage Recipes] 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 Sausage: Top 50 Best Sausage Recipes - The Quick, Easy, & Delicious Everyday Cookbook! Heartburn: Acid Reflux Cure: Get Heartburn, Acid Reflux Cured Naturally in 3 Week Step by Step Program (Heartburn, Heartburn No More, Heartburn Cured, ... Reflux Cure, Acid Reflux Help, Digestion) 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) Cheesemaking: How to Make Fresh Cheeses

Box Set: Recipes for Making and Recipes Using Fresh Ricotta, Mozzarella, Mascarpone, Cream Cheese, Feta, Brie and Camembert Paired with Wine Jewelry Making: Jewelry Making Instructions to Easily Create Beautiful Pendants, Bracelets, Earrings, and Necklaces (Jewelry Making Books, jewelry making for dummies, jewelry making tools) Jewelry Making: 33 Tips and Advices For Making Unique Earrings (jewelry making, jewelry making books, jewelry making kits) Everyday Sausage & Ham Cookbook: 200 Appetizer, Casserole & Main Dish Recipes! (Southern Cooking Recipes Book 37) MASON JAR RECIPES BOOK SET 5 book in 1: Meals in Jars (vol.1); Salads in Jars (Vol. 2); Desserts in Jars (Vol. 3); Breakfasts in Jars (Vol. 4); Gifts in Jars (Vol. 5): Easy Mason Jar Recipe Cookbooks Shake, Stir, Pour-Fresh Homegrown Cocktails: Make Syrups, Mixers, Infused Spirits, and Bitters with Farm-Fresh Ingredients-50 Original Recipes Best Asian Recipes from Mama Li's Kitchen BookSet - 4 books in 1: Chinese Take-Out Recipes (Vol 1); Wok (Vol 2); Asian Vegetarian and Vegan Recipes (Vol 3); Egg Roll, Spring Roll and Dumpling (Vol 4) Wine Making: Beginner Wine Making! The Ultimate Guide to Making Delicious Wine at Home (Home Brew, Wine Making, Red Wine, White Wine, Wine Tasting, Cocktails, ... Vodka recipes, Jello Shots Beer Brewing) French Kids Eat Everything: How Our Family Moved to France, Cured Picky Eating, Banned Snacking, and Discovered 10 Simple Rules for Raising Happy, Healthy Eaters Herpes Can Be Totally Cured Hepatitis C, CURED THE LUPUS SCANDAL!! HOW A HORRIFYING DISEASE CAN BE EASILY CURED IN 7 WEEKS WEEKS WITH HIGH DOSES OF VITAMIN D3 Seborrheic Dermatitis Cured: - How I Cleared my Seborrheic Dermatitis Crock Pot: Everyday Crock Pot and Slow Cooker Recipes for Beginners(Slow Cooker, Slow Cooker Cookbook, Slow Cooker, Slow Cooker Cookbook, Crockpot Cookbook, ... Low Carb ) (Cookbook delicious recipes 1) Soap Making Bible: 365 Days of Healthy and Organic Soap Making Recipes for your Body & Top 100 Herbal and Vegetable Do-It-Yourself Soap Making Recipes for your Body

[Dmca](#)