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# The Sausage-Making Cookbook: Complete Instructions And Recipes For Making 230 Kinds Of Sausage Easily In Your Own Kitchen



## Synopsis

230 sausage-making recipes from around the world, including tips on equipment and techniques.

## Book Information

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## Customer Reviews

The ratings seem to be waffling around on this one so maybe I can help. I own this book and love it but you may or may not depending on what you really want this for. If you want a book that is jammed full of recipes of different sorts and help you come up with some on your own this thing is a treasure. If you want a hard core how-to on sausage making, then you need to look somewhere else. This book is pretty light in my opinion on the technical details. The most complete book bar none is Rytex Kutas's book. I've seen that book selling second hand for \$165. You don't need to pay anything near that amount though. Here's a tip though. If you want to make "fresh sausage" let me tell you, it ain't rocket science. You grind the meat and stuff it in a casing. Let it sit in the fridge for a day and fry up what you want and freeze the rest. The finer points will come to you I promise. Cured sausage is a little different though. You can make yourself mighty dang sick if you don't do it right. If you want to try "fresh sausage" making, don't get wrapped around the axel on the technical details. With practice you will get it right and it doesn't take long. Buy this book for the recipes alone.

I found this book on the web site. Although first published in 1983 it is the greatest book on sausage making. There is a general history of sausage making, how to begin, what supplies you need and recipes. The recipes come from around the globe. Everything written is easy to understand and the recipes are delicious!

"The Sausage Making Cookbook" is the first of three sausage making cookbooks I own and it is definitely the least valuable. This book leaves too many questions unanswered if you go beyond the basics of making a fresh sausage. The author recommends processes that directly conflict standard USDA food safety recommendations. I would definitely get better information before I would start smoking or dry curing sausages & meats. Two other books that I own offer more and better beginner's info, how-to's and also good technical data, they are: 1. "Great Sausage Recipes and Meat Curing" by Ryték Kutas. 2. "Professional Charcuterie: Sausage Making, Curing, Terrines, and Pates" by John Kinsella, David T. Harvey. My first choice is the book by Ryték Kutas. I think "The Sausage Making Cookbook" is best for someone that already knows the basics of making the different types of sausages; fresh, smoked and cooked, semi-dry and dry, as it has a lot of variety in the recipes, I got some good flavor combinations that the other books don't have.

Very readable book with lore and recipes handed down "through the ages." Good tips and the love of sausage-making are conveyed. Recipes are traditional, ethnic, but popular, reliable varieties. All are high in fat; nothing on the modern era of lower-fat, high-flavor, innovative contents. Few poultry recipes. A solid reference for the novice.

I purchased this for my husband b/c we have a sausage stuffer kit and a meat grinder. There are a ton of recipes in here! They also have an intro that tells you about the different types of sausage and the casings, etc.

The book has some good recipes for sausage. My Daughter and I have tried a few of them with ground pork and beef. I have more meat ready for us to make even more. We both like to try different types of sausage and seasonings.

This is a very complete book on sausage making. It's making and eating different sausages from around the world. The meat ingredients are common everywhere, and there are so many different spice variations, that I never tire of sausage. It tastes a lot better than store bought, and is cheaper too.

I like a book that gets to the point and this book does. A great primer on all the do's and don'ts of sausage making as well as how to, but more important to me is the huge quantity and variety of

recipes. I strongly suggest you get this book for it's recipes. I thought wrong that I could find good recipes on line. But no, yes there are a few original recipes but so many are copies and too many are home made grandiose experiments with too many spices in them, much over 6 to 8 spices and your getting ridiculous in my judgement.

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