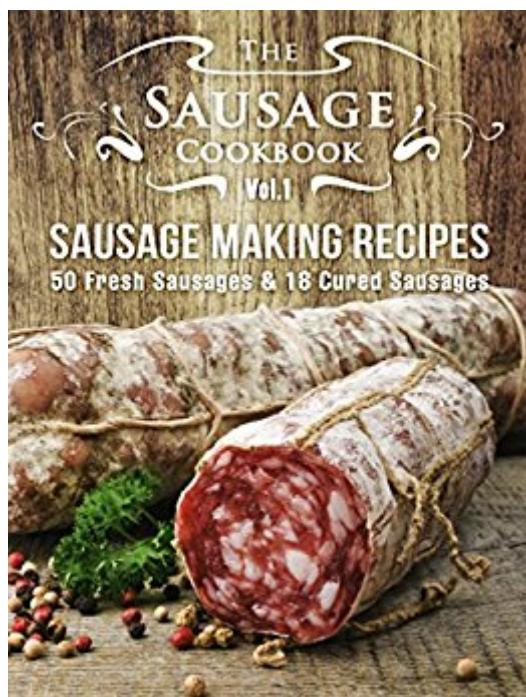


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# The Sausage Cookbook Vol.1: Sausage Making Recipes [50 Fresh Sausage Recipes And 18 Cured Sausage Recipes]



## 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.-----

-----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

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## **Customer Reviews**

It seems you either like this book ... or you hate it. I found it to be lacking in some areas, but overall it is worth the money spent. I am an experienced processor and use common sense and solid technique when I process meats. Having said that, I have never made a cured sausage (only fresh sausages..) until now. I bought this book to see what I could find out about the process. There are some good ideas and some useful information here. HOWEVER... if you need a "bible", this probably is not it. I also purchased another book and it goes into far more detail. I would imagine that this book would be best served as an "idea" book rather than a source for specific recipes or processes. Like I said, I like this book. It is just not a perfect one-stop source for the information or knowledge that you will need. Purchase it for the images and the ideas. You won't go too far wrong. If instead, you need specific "how-to" information, you will need to look for more detail somewhere else. Three stars. I like it but it's not THE answer.!

Good recipes are always welcome, especially when you are just starting out in making your own sausage. the section on fermented sausages (like Italian hard salami, gave me a whole different insight, as it has always been one of my favorite cold cuts.

Not very detailed book, more for experienced cooks, but the book contains a very good and tasty recipes.

needs to be more specific on some ingredients

I have already made a couple of the recipes. Don't skimp on the fat The recipes are already leaned out as much as possible.

I thought the format in my Kindle was a bit hard to work with, but the recipes look solid.

I love this book, I think it can be very valuable.

Contiene recetas sabrosas

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