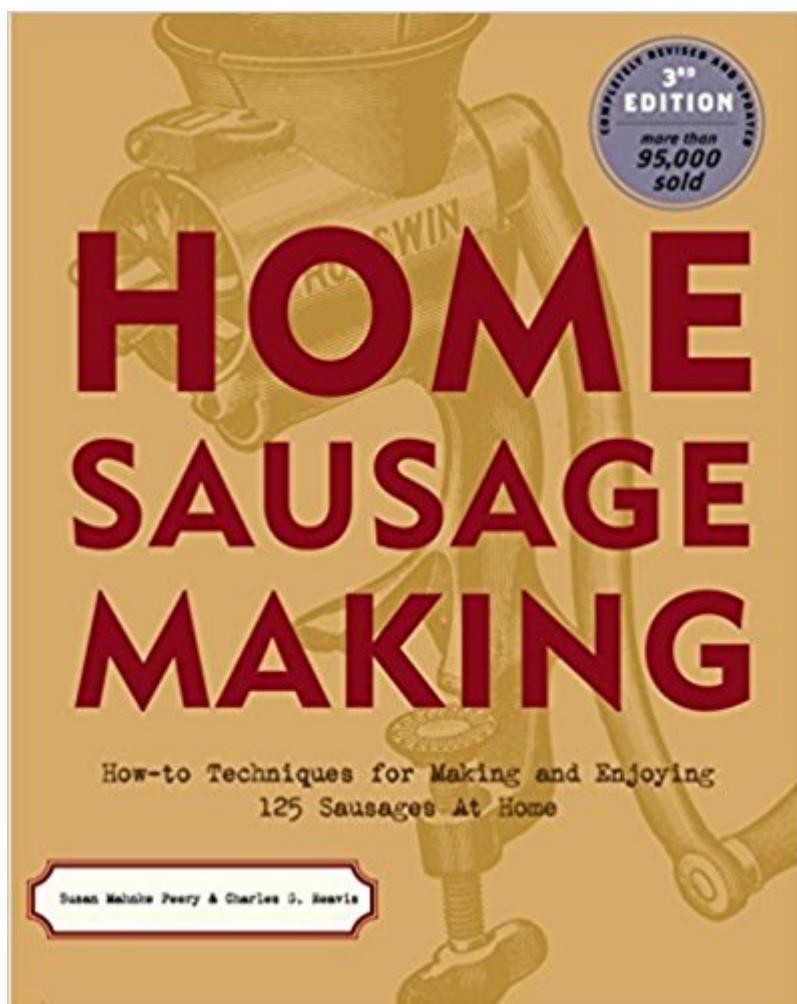


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# Home Sausage Making: How-To Techniques For Making And Enjoying 100 Sausages At Home



## Synopsis

Sausage as the ingredient of the year in 2000! Who would have thought that Bon Appetit would make such a choice? But sausage it was. Maybe it was an increased interest in Mexican and other ethnic home-cooking; or the addition of new flavors such as apple, pesto, sun-dried tomato, and jalapeno pepper; or the development of leaner, healthier versions of old favorites (low-fat, turkey, hot Italian sausages anyone?). Whatever the reasons, sausage is hot and sales are growing. The National Hot Dog & Sausage Council expects sales to grow to \$11.7 billion by 2008. So why not try your hand at making your own sausages? Home Sausage Making, with 95,000 copies in print, is the classic in the field. Now repackaged in a smaller, friendlier trim size for a new generation of sausage lovers, and completely revised and updated to comply with current USDA safety standards, this new edition features 150 recipes. Included in the lineup are 100 recipes for sausages (cased and uncased) and 50 recipes for cooking with sausage, all written for contemporary tastes and cooking styles. There are instructions for making sausages with beef and pork, fish and shellfish, chicken and turkey, and game meats. Ethnic favorites include German specialties such as Bratwurst, Mettwurst, and Vienna Sausage; Italian Cotechino and Lunganega; Polish Fresh and Smoked Kielbasa; and Spanish-Style Chorizo, Potatis Korv (Swedish Potato Sausage), Kosher Salami, and Czech Yirtrnicky. On top of all the meat varieties, there is an entirely new section on vegetarian sausage options.'

## Book Information

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## Customer Reviews

'Home Sausage Making' by Susan Mahnke Peery and Charles G. Reavis is a great small book in its

third edition since it was originally published in 1981 by the very small publishing house, Storey, which specializes in culinary titles. Reading this book shows up the dangers to a reviewer in reviewing the very first book one encounters on a specialized subject such as home sausage making. Just three days ago, I reviewed 'Bruce Aidells' Complete Sausage Book' by meat and sausage experts Aidells and Denis Kelly, published by cookbook behemoth, 10 Speed Press. Naturally, with Aidells' reputation and my liking the previous two books this pair have done, I gave the book a very complementary review. Now, I read another book on exactly the same subject and I find an even better book that addresses all of the criticisms I had of the Aidells and Kelly book. Specifically, it makes liberal use of illustrations of both equipment and technique, with the added bonus of being very specific about health hazards and the means for avoiding them, by being clear about cooking, aging, and smoking temperatures. Thankfully, there is enough difference between the two books and they are both inexpensive enough to make it worth your while to own both. If you really need to limit yourself to one, the Aidells / Kelly book is better for the armchair sausage buff, who is more interested in things to do with sausage and with the scoop on what is in the sausage he buys at the deli, megamart, or specialty meat store. Peery / Reavis is better for people who are really interested in actually making sausage, based on the much better illustration of sausage making equipment and technique, and fewer recipes, compared to Aidells / Kelly on what to make with sausage.

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