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Homemade Sausage: Recipes And Techniques To Grind, Stuff, And Twist Artisanal Sausage At Home



Synopsis

The secret's out! Get cooking the very best homemade sausage with techniques from Nashville's Porter Road Butcher. *Homemade Sausage* is an extremely accessible guide for making sausage right in your own kitchen. James Peisker and Chris Carter of Nashville's Porter Road Butcher will guide you through all the necessary steps to create the very best sausage - just like they do. Learn important information on sourcing your meat from local farms for the highest quality and top flavor. From there, you'll discover techniques and trade secrets for grinding. You'll even find a list of the best tools for the job and how to use them successfully. Now comes the fun part, seasoning your sausage to create deep flavor profiles is one of the greatest benefits of making sausage at home. You control the spices, sodium, and more! Stuff and smoke your sausage - or don't - and create classic links, patties, brats, keilbasas, chorizos, andouilles, and more! Finally, enjoy your locally sourced, perfectly flavored sausage in mouth-watering recipes, like: - Tomato Meat Sauce with Italian- Breakfast Pinwheels- Bangers and Mash- Bratwurst with Sauerkraut and Mustard- Jambalaya with Andouille- Hot Chicken Sausage Sandwich- Chorizo Torta- Merguez with Couscous- Boudin Balls- Cotechinno and Lentils - Italian New Years Dish- Beer-Braised Bratwurst with whole grain mustard and sauerkraut- Roasted Currywurst with spatzle and braised cabbage- Grilled Kielbasa with Roasted Potatoes and Chimichurri Sauce

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Customer Reviews

Fabulous book with great information and wonderful photos. This book is fun to read even if you never have plans to make any sausages. The writing is clear, with injections of humor and wit that

make it more interesting to read. Who knew there was so much to sausage making?!?! There are lots of recipes as well as clear instructions on how to make your own links. The book is well laid out and easy to understand with a glance at the table of contents. Photos further help to instruct on the process through out. As much of a pleasure to look at as it is to read!

For my birthday, my wife got me a meat grinder and sausage stuffer. I had been asking for one for quite a while, as I wanted to make some homemade, smoked sausages. Of course, I had no idea where to even begin, so she picked up this book for me as well. As of right now, Ive successfully made 2 large batches of absolutely delicious sausage. I think its a bit of a testament to how good this book is in that I didnt even mess up my first attempt. Thus far we have tried the italian sausage and the memphis BBQ sausage, and they were both absolutely delicious. We controlled the kind of meat that went into the sausage, and even then, it was less than half the price of store bought sausage. Love the recipes and advice given in this book.

This book is great! The explanations, recipes and start up is easily explained and even easier to follow! I highly recommend it.

Great book for getting into sausage making. Enough instructions and recipes for anyone looking to get started.

Excellent book! So far I've made the Bratwurst and Irish Bangers from it and a buddy made the Asian sausage. All recipes have come out fantastic so far.

Awesome book...very good in detail on how to make good sausage for first timers but what I really liked were the recipes. I've done only two so far which were the Memphis style and also the chorizo and all I am say is they were exquisite

great things will happen in your kitchen with this book

Good cookbook for beginning sausage makers.....

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