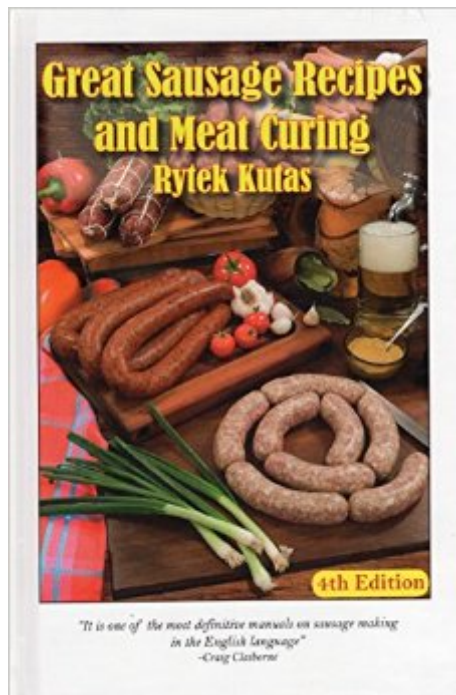


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# Great Sausage Recipes And Meat Curing



## Synopsis

For over 40 years, "Great Sausage Recipes and Meat Curing" has been the most comprehensive guide to sausage making and meat processing on the market. Perfect for both novice and advanced sausage makers. The author, "Kutas Rytok" guides you through every step of the process from grinding, curing and seasoning to stuffing, smoking and drying. Newly updated in its 4th edition with over a million copies sold, this book is 550 pages and includes over 190 recipes. There are over 200 illustrations including Color and Black & White Photos to help take the mysteries out of centuries of meat curing tradition.

## Book Information

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## Customer Reviews

This is definitely the definitive book on sausage making. The explanation of how cures work and what they are for is worth the price of the book. I haven't found this information anywhere else. Add all of the other details on every possible aspect of home or professional sausage making and the book becomes a bargain! Several hints on working with the recipes: 1) I like to increase the spices from the proportions listed. Mix and then fry a bit and adjust the spices until you get the taste you want. 2) You can leave out the more exotic, "professional" ingredients such as soy protein concentrate. 3) You also might want to cut the recipes down. The smallest quantity the recipes are for is 10 pounds. I usually make 5 pounds at a time. If you are just starting out in sausage-making, this should be the first book you buy. There is an accompanying video that Kutas produced that is

also a tremendous help.

As a professional chef, I have taught sausage making and charcuterie to students and other professionals throughout the U.S. This is the book I use for reference. It is easy to follow and very comprehensive. I like the fact that Ryttek is a second generation cuiseur-de-chair and draws his knowledge from practical experience. The resources in his book are from his mail-order house- "The Sausage Maker" in Buffalo, N.Y which carries everything you could imagine to make any kind of sausage.

Great Sausage Recipes and Meat Curing is the most complete source of information on the preparation of smoked and cured meat and sausage making published. This book, written by a professional sausage maker, has a wealth of information for the home chef and is a valuable resource for the experienced and professional alike. Covering materials and machinery, Ryttek Kutas explains the simple processes for curing meat and fish through the complex mixtures and techniques of sausage making for professional results. Over one hundred recipes, from simple breakfast sausages to exotic venison salami, are explained in detail. From 5 pounds to 50. Construction of dryers and smokers are explained as are resources for the purchase of grinders, stuffers, and equipment to open your own sausage shop. Great detail is given to the types and use of casings and chapters are devoted to safety in handling meat, proper additives, butchering, and cures, as well as the histories of these meats. Many of the "secret" recipes to popular meats are explained as are tricks of the trade only a professional sausage maker could know. A great textbook for professional and novice sausage makers alike.

For me, this book really does a great job of explaining HOW TO make sausage (the process) very well for someone new or unfamiliar who wants to try sausage making at home. I can tell you making your own homemade sausage most definitely pay dividends in flavor as well as freshness, control of ingredients (fat content, artificial or non-essential fillers, binders, preservatives, etc.) BUT, you must have good sausage making recipes to do this successfully. Unfortunately, this is where the book falls flat. The sausage making recipes are bland and in many cases, chocked full of unnecessary fillers which I most certainly do not want. I am not regretful of owning this book but rather, I use this to gain a deeper understanding of the sausage making process combined along with other books, so I can make a better end product for home consumption.

Being a meat technologist and having spent twenty years in the meat seasoning business I bought this book for curiosity and to enlarge my library of professional cookbooks. I couldn't have made a better choice. The Kutases (originally Latvian?) have a very practical approach in their book. Anyone who plans to set up a butchershop can benefit from their handy hints. On the other hand even the seasoning suggestions for a variety of sausages seem useful.

This is a textbook on sausage making. It is very complete covering all aspects of the subject. It is equally helpful to a beginner or a professional. Nevertheless I would not buy the video since the book covers the subject so well that the video does not add to the learning process. The book can be purchased without the video for much less! If .com can't help with it the Sausage Maker in Buffalo, NY carries the book without the video! I doubt there is any book more complete than this one.

Mr. Kutas' style and knowledge is clearly based on his own experience, and he shares all of this freely to the reader. He explains all the steps in this process in down-to-earth language which is easily understood by novices, while experienced home sausage makers can learn new tips. He takes the fear out of trying something new. The questioning reader can relate his instructions to his reasoning as to why he takes a particular step in the process. He practices what he preaches. An added bonus is the inclusion of tons of GOOD recipes (we've tried many of them with success).

More than a cookbook, sausage guru Ryttek Kutas gives the background information important for processing and curing meats. Since meat curing is potentially a dangerous undertaking, it is important to have the facts at one's disposal. Kutas was a professional sausage maker for years and learned his lessons the hard way. The book is written simply in the authors voice--you will get to know the author and you will be educated. Since reading this book, I have read other sausage making books that suggest salt peter (gunpowder) and citric acid are acceptable cures. Simply, they are not. Had I not read this sausage making book first, my family would probably be dead.

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