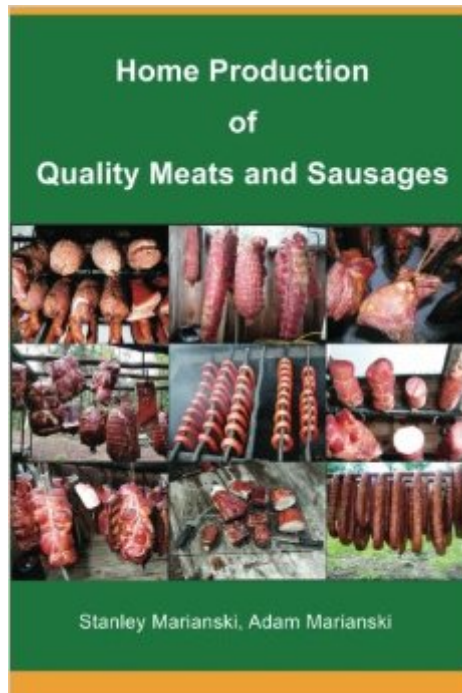


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# Home Production Of Quality Meats And Sausages



## Synopsis

There has been a need for a comprehensive one-volume reference on the manufacture of meats and sausages at home. There are many cookbooks loaded with recipes which do not build any foundation for the serious hobbyist to follow. This leaves him with little understanding of the sausage making process and afraid to introduce his own ideas. There are professional books that are written for meat plant managers or graduate students, unfortunately, these works are written in such difficult technical terms, that most of them are beyond the comprehension of an average person. Home Production of Quality Meats and Sausages bridges the gap that exists between highly technical textbooks and the requirements of the typical hobbyist. In order to simplify this gap to the absolute minimum, technical terms were substituted with their equivalent but simpler terms and many photographs, drawings and tables were included. The book covers topics such as curing and making brines, smoking meats and sausages, U.S. Standards, making fresh, smoked, emulsified, fermented and air dried products, making special sausages such as head cheeses, blood and liver sausages, low salt, low fat and Kosher products, hams, bacon, butts and loins, poultry, fish and game, creating your own recipes and much more... To get the reader started 172 recipes are provided which were chosen for their originality and historical value. They carry an enormous value as a study material and as a valuable resource on making meat products and sausages. Although recipes play an important role in these products, it is the process that ultimately decides the sausage quality. It is perfectly clear that the authors don't want the reader to copy the recipes only: "We want him to understand the sausage making process and we want him to create his own recipes. We want him to be the sausage maker."

## Book Information

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## Customer Reviews

This is the best. If you want to buy one book about sausages, this is the one, believe me you do not need any other. It made me understand clearly the magic of sausage making, I can from now on formulate my own sausages because now I know quite well the science behind. Until now I made the following sausages: -1-Kosher beef sausage 2-Liver pate sausage 3-Mortadella di bologna 4-Mortadella lyoner Taste, texture and aroma are out of this world especially if you allow them to mature for 2 or 3 days in the fridge before you consume them. Honestly they are better than the ones that I use to buy from the deli. For me no more buying from the shops. Page 153 and 154 alone worth the price of this book because they simply provide you with the secret of making better than the shops sausages. Large variety of sausages as an example fresh sausages, cooked sausages, emulsified sausages, boiled sausages, liver sausages, head cheeses and meat jellies, fermented sausages and for the first time ever in any book that I read and owned a full chapter on kosher sausages (special sausages). They show you exceedingly simple, easy methods and techniques to achieve a first class product. Full chapter on how to cure meat, the different methods used and the ingredients to use. Full chapters on how to make hams, bacons and dried meats. Full chapters on poultry, fish and wild game. Full chapters on barbecuing and canning. They are two types of Pastrami in this book, the cooked (pastrami) and the dried uncooked (pastirma) they are next in my list to make. Actually I can not say enough about this book, it is the complete book about sausages and cured meat ever written. I recommend it highly.

Yes, I've read Ruhlman's "Charcuterie" (poor IMO) and Jane Grigson's "Charcuterie & French Pork Cookery" & Kuta's "great Sausage Recipes and meat curing" However...for Charcuterie, nothing touches this. This book is NOT about fresh sausage or Duck Confit (Ruhlman). This book is about: CHARCUTERIE dried, smoked, cured, brined & jellied!!! A good section on meat science (I think possibly lifted from Forrest's "Principles of Meat Science"? LOL) it covers all of the areas I mentioned above...for novice or advanced (I make 6 - 12 different types of salamis, loins, butts, hams & bacons every year). If you are interested specifically in making salamis then their other book "The art of making Fermented Sausages" has more recipes, but the rest of that material is covered in this book as well. If you want to make Charcuterie, this is THE definitive book printed to date. Thanks again guys.

Just one look at the cover and one realizes that they didn't put much time or money in the Graphic Design portion of the book. Why? They were too busy giving you a bible's worth of information on a tricky subject that is not well defined in the pantheon of cooking books. This book suffers from a few grammatical errors here and there, and a couple anomalies in the way they present multiple amounts in a few of the recipes. Why? Because these are sausage makers that have turned book writers because they want to share their enormous wealth of information. This isn't a beautiful book with glossy pictures and sharp writing. This isn't a book for your coffee table. This is a book to push you to become an expert sausage maker. And it's amazing. I love all kinds of cookbooks - but the kind I love the most are the ones that teach me new methods to make amazing food. And this was the best 15 bucks I've ever spent on a cookbook. Note: All the recipes that put meat through dangerous conditions (ie. botulism loving conditions) use nitrates. They talk a lot about nitrates and don't give ways to avoid nitrates, so if that's what you're looking for steer clear. But it's understandable - cured and cold smoked sausages used to cause a large percentage of fatal food poisoning cases around the world, but nitrates have made them very safe. But there are plenty of recipes without nitrates and there is such good detail in the techniques that you can use the information to change certain techniques of recipes to avoid nitrates - like say, avoiding smoking sausages in the botulism danger range so that you don't need the nitrates. This will affect the taste though. In other words even if you are aiming for the non-nitrate route this book is SUPER helpful.

I have for you two books on sausage making and both are outstanding. The two are similar, but they approach the topic in different ways. The first, "Mastering the Craft of Making Sausage" by Warren R. Anderson (\$19.95, Burford Books, 310 pp.) comes from the viewpoint of somebody who decided to make their own sausage at home. Anderson even confesses in his introduction that his interests in home sausage making were ignited only after he'd moved to an area that was devoid of the wursts he'd come to love. He resorted to his own means and after years of research and trial and error, he shares it all in this book. It's well written in a conversational tone and he shares his personal experiences throughout the book. It almost like having him there at your elbow as you try home sausage making on your own. The second book, "Home Production of Quality Meats and Sausages" by Stanley Marianski and Adam Marianski (\$26.95, Bookmagic LLC, 686 pp.) starts from that same viewpoint, but takes the topic to a degree of detail that seemingly makes this a text book. There's definitely no question left unanswered in "Home Production of Quality Meats and Sausages", plus there are sections on ham, bacons, dried meats and more. The Marianskis have previously been featured in this column for their book "Meat Smoking and Smokehouse Design",

which was also well received. As with their previous book, they cover the topic in depth and write in a very concise, almost technical style. There are plenty of illustrations to support the information. Take your pick or buy them both. If you're ready to launch into home sausage making, these are the books for you.

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Olympia Provisions: Cured Meats and Tales from an American Charcuterie  
The Nourished Kitchen: Farm-to-Table Recipes for the Traditional Foods Lifestyle Featuring Bone Broths, Fermented Vegetables, Grass-Fed Meats, Wholesome Fats, Raw Dairy, and Kombuchas  
Plants Vs. Meats: The Health, History, and Ethics of What We Eat  
The Art of Making Fermented Sausages  
Meat Manual: From steaks to roasts, sausages to casseroles  
Television Production Handbook (Wadsworth Series in Broadcast and Production)  
The Production Manager's Toolkit: Successful Production Management in Theatre and Performing Arts (The Focal Press Toolkit Series)  
Decision Systems for Inventory Management and Production Planning (Wiley Series in Production/Operations Management)  
Transplant Production Systems: Proceedings of the International Symposium on Transplant Production Systems, Yokohama, Japan, 21-26 July 1992  
Toyota Production System: Beyond Large-Scale Production  
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