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Home Sausage Making: Healthy Low-Salt, Low-Fat Recipes

Charles G. Reavis, Susan Mahnke Peery

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Home Sausage Making: Healthy Low-Salt, Low-Fat Recipes Charles G. Reavis, Susan Mahnke Peery HOME SAUSAGE MAKING is the classic in the field. Now 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 Luganega; 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.

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