



Home Sausage Making: How-To Techniques for Making and Enjoying 100 Sausages at Home

By Susan Mahnke Peery, Charles G. Reavis

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This comprehensive guide to making everything from Vienna Sausage to Spanish-Style Chorizo shows you how easy it is to make homemade sausages. With simple instructions for more than 100 recipes made from pork, beef, chicken, turkey, poultry, and fish — including classics like Kosher Salami and Italian Cotechino — you're sure to find a sausage to suit your taste.

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Editorial Review

Review

"Reavis shows readers in step-by-step illustrated fashion how to make a variety of classic sausages...a complete guide to sausage preservation along with care and storage advice for the individual varieties included." -*Booklist*

"The instructions for making the most of the sausage variations are surprisingly simple."

-*Publisher's Weekly*

From the Back Cover

Even if you live in a small city apartment, you can easily make delicious, healthy, one-of-a-kind sausages that are better than anything you'll find at the supermarket or even the farmer's market. Two veteran sausage makers show you how. You'll learn to make savory Spanish Chorizo, garlicky Polish Kielbasa, Sweden's unique Potato Sausage, bratwurst (the sausage that made Wisconsin famous), and more. This new edition of the classic sausage-making guide even includes a section on vegetarian sausage! *Home Sausage Making* is your "link" to a glorious culinary tradition.

About the Author

Growing up in Sheboygan, Wisconsin, Susan Mahnke Peery was a regular at Bratwurst Day. As the former food editor at Yankee magazine, she wrote 100 installments of the "Great New England Cooks" series. She is the newsletter editor for Digital Hearth; the author of The Wellesley Cookie Exchange Cookbook; and co-author, with her husband Gordon Peery, of Potluck Plain and Fancy. She lives in Nelson, New Hampshire.

The late Charles G. Reavis authored the original edition of *Home Sausage Making*, published in 1981. He was a chef and writer, and an English teacher in Endwell, New York.

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John Yates:

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