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Sausage Making: The Definitive Guide With Recipes



Synopsis

By the author of "Whole Beast Butchery" With the rise of the handcrafted food movement, food lovers are going crazy for the all-natural, uniquely flavored, handmade sausages they're finding in butcher cases everywhere. At San Francisco's 4505 Meats, butcher Ryan Farr takes the craft of sausage making to a whole new level with his fiery chorizo, maple-bacon breakfast links, smoky bratwurst, creamy boudin blanc, and best-ever all-natural hot dogs. Sausage Making is Farr's master course for all skill levels, featuring an overview of tools and ingredients, step-by-step sausage-making instructions, more than 175 full-color technique photos, and 50 recipes for his favorite classic and contemporary links. This comprehensive, all-in-one manual welcomes a new generation of meat lovers and DIY enthusiasts to one of the most satisfying and tasty culinary crafts.

Book Information

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Customer Reviews

Ryan Farr, a trained chef and professional butcher, scored big with his first book 'Whole Beast Butchery'. Book number two is this very interesting introduction to sausage making. I've been making sausages for--well, thirty years. I keep buying books on this subject. This is the 'book to buy' for first-time sausage makers. Why?: this is a 'hands on book.' The first section is what is 'definitive.' In text and about the best photos ever, Mr. Farr both shows and tells wannabe sausage makers every last basic technique we need to know: trimming, cutting into pieces for grinding, fat-to-meat ratios, the importance of emulsification, spicing and mixing and...well, whatever. He goes on to inform readers about cooking techniques and he concludes with a chapter on condiments and 'bread' items to go with good sausage. I come from a time and a place where we could purchase excellent hot dogs in local supermarkets. They were so good that we could grill them and sell them

as a fund-raiser for our 4-H club at our county fair! My grandfather sourced them for his 'mom and pop' restaurant. Here is a recipe for the hotdog of your dreams: snappy chew, all-beef stuffing, all natural casing. Ryan Farr doesn't stop with making the sausage: he goes on to stress the importance of proper cooking, tailored to the type of sausage you have made: poaching for delicate items like seafood sausage and boudins, grilling for 'gutsy' items and so on. The big caveat: the first section is worth the whole price of the book. Farr includes recipes but they are 'illustrative' of different types of the sausage maker's art. Rytex Kutas, while more 'commercial' in his focus, gives more recipes for more types of ground meat stuffed in casings.

If this book had simply been presented as an introduction to some of the sausages Ryan Farr has developed for his shop, 4505 Meats, and made it clear that he was making things easy by presenting a one-size-fits-all approach, I would probably have given it four stars. But it claims to be "THE definitive guide" to "sausage-making" in general and introduces his way of making sausages as the "master technique." That sets the bar a lot higher; and it fails to measure up to that standard. Hence three stars. It stumbles, right out of the gate, by failing to understand what makes a sausage. The opening words of the first chapter declare in bold type: "Sausage is an emulsification of meat, fat, and liquid, and it's the relative proportion of these ingredients that determines the texture of the sausage. When protein (ground meat) and liquid are combined, the mixture forms a sticky paste, called farce, that can readily absorb fat." Unfortunately, not one of these statements about the nature of the meat mixture in a sausage is accurate. An emulsion is defined as a mixture of two immiscible liquids, one of which is dispersed in the other liquid as small droplets or globules. A sausage is not a mixture of liquids. Proteins in the meat (principally myosin) are soluble in a concentrated brine, and the goal in sausage-making is to release or introduce enough myosin to be able to bind to the fat globules and trap them in a protein web that will prevent them from coalescing as they melt. That's what makes a tasty, juicy sausage.

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