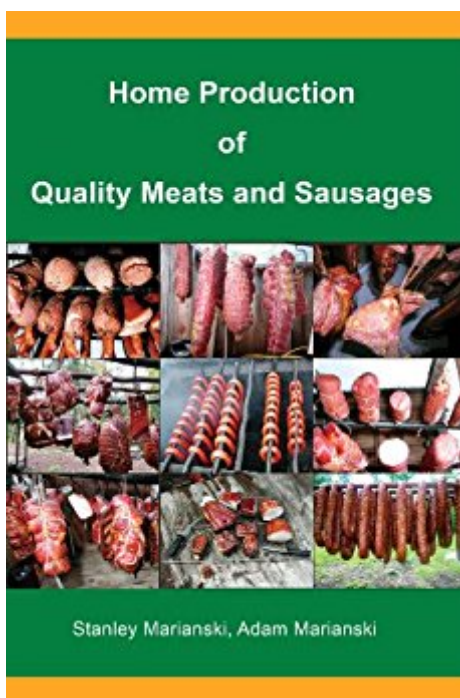


The book was found

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."

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Customer Reviews

Haven't finished the book yet but am far enough in to know this is exactly what I was hoping for: practical knowledge on how to preserve meat, not just recipes to blindly follow. I took off one star because I suspect the binding might come apart sooner than I would like (this is a big book!!) and I think the text needed more editing; for those of you put off by awkward run-on sentences, beware :-)
But really, that stuff doesn't matter as the content seems very good.

A very good and thorough book on how to make sausage, however there are few pictures and a whole lot of typed pages. Sometimes a picture can save you from reading a 1000 words. For the person who has a good basic understanding of sausage making this book is for you! Lot's of recipes for just about every kind of sausage there is. Many sausage recipes from around the world. Worth the money.

OK...I admit it...I hate to be bound by recipes. I am an engineer at heart and design and development of new things is a part of my nature. Like many things (shotgun shell reloading comes to mind) , cured meats like sausage, bacon, etc tend to be a domain where one is admonished to follow the recipe to the letter or risk certain death. That just rubs me the wrong way at a fundamental level. Somebody had to have the knowledge to safely develop those recipes and there has to be a science of what makes a recipe safe and what ingredient proportions make for a good, but not overpowering flavor. "They" know how, but aren't sharing.... locking us into repetitively following their bible of recipes with no chance of creativity or change. Enter Stanley Marianski who like a renegade magician has decided to pull back the curtain on meat and sausage science and let us in on information only the priesthood of sausage were privy to before. Now we have the fundamental information to make "parametric" recipes where we can adjust the ingredients to our heart's content as long as we follow some fundamental rules of proportions. With my spreadsheet and my scale I

can now explore the boundaries of cured meat science. Recipe following zombie beware. If you are looking for just another recipe book in the endless search for that one "right" recipe for you, keep looking. This is a technical read, but far more rewarding if you just slog through it. Get this and Micheal Ruhlman's "Ratio" and you can toss about half your cookbooks.

This book sat in my saved for later list for a long time. I've been a somewhat accomplished hobbyist sausage maker for a few years now and thought that this book was a bit of a luxury as I had several recipes down pat and am pretty much able to satisfy my taste with quality product. I was given an card from my mother in law for my birthday and finally got off the fence and ordered the book. Man oh man I wish I'd gone ahead and ordered this a while back. It is simply excellent. I had debated between this and his fermented sausage book and I'm glad I got this huge "how to manual" of smoked meats, because, in addition to an 80 page chapter on fermented sausages, 150+ recipes, It has info on everything from hams to pastrami to bresola. I've flipped through the Ruhlman book and this is a text book in comparison to a coffee table book or cook book. This is one of a kind and well worth the price. When I say text book, I mean that complimentary. In addition to the recipes and formulations, Mariani supplies the reader with the theory behind it all. It is very much geared toward creating your own product and recipes and being secure knowing that you are serving your friends and family a safe and quality product. No color pictures, etc. If you just want to learn how to make some bratwurst, this is probably overkill, but if you want to learn how to smoke meats this is it.

Not really what I thought it would be. Fortunately if you are starting a business, like I am, it's the perfect book to get. A lot of how-to, what temp., cuts of meats, all that kind of stuff. I didn't think I would use it, but in some ways, it's perfect for my uses. I now get a better product, and my customers are very happy! That's all that matters!!

Outstanding resource. Once you read it you will understand the science, the skills, the techniques. Dozens of great recipes - but once you've read the book you will be able to safely concoct your own recipe, calculate the correct amount and type of cure and/or ferment and continue on with your own recipe. This book covers every aspect of meat curing, meat preservation, sausage making, and tons more. It is the complete reference you want. I went from a complete novice to following the recipes and instructions in this book to creating my own recipes. From zero to hero in one book, hero because my family loves the meats I produce. And you can too!

I've thirty plus years in restaurants and hotels. I wish I would have found this book 25 of those years ago. Good to solid recipes and the "how to" part is more than a start for the home hobbyist or the commercial cook.

This is not just a recipe book, but a introduction to meat processing and how to do it safely. There are tons of sausage bologna and bacon recipes on the internet that do not contain the proper amount of nitrates for properly curing meat. With this book you know what to use and how much every time, no guessing and no getting sick from improperly cured meat. This is a must have book for making bacon, ham sausage, and even hot dogs at home. I enjoy hot dogs a lot more knowing I'm not eating mystery meat any more because I make my own!

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