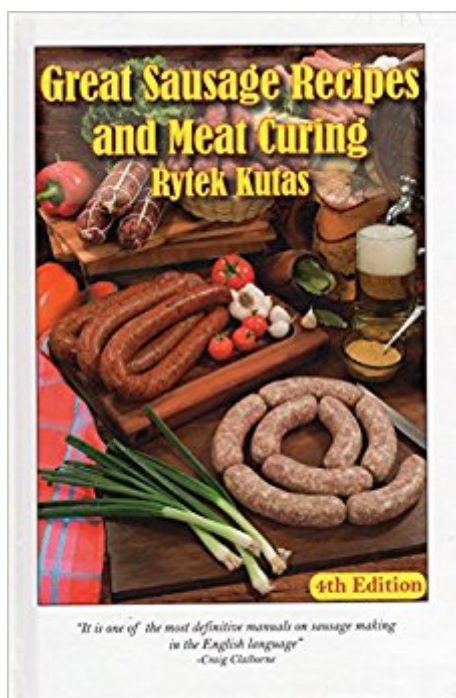


The book was found

Great Sausage Recipes And Meat Curing



Synopsis

For over 40 years, "Great Sausage Recipes and Meat Curing" has been the most comprehensive guide to sausage making and meat processing on the market. Perfect for both novice and advanced sausage makers. The author, "Kutas Rytok" guides you through every step of the process from grinding, curing and seasoning to stuffing, smoking and drying. Newly updated in its 4th edition with over a million copies sold, this book is 550 pages and includes over 190 recipes. There are over 200 illustrations including color and black & white photos to help take the mysteries out of centuries of meat curing tradition.

Book Information

Hardcover: 503 pages

Publisher: The Sausage Maker, Inc.; 4 edition (1984)

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Customer Reviews

Rytok Kutas spent his entire life learning and perfecting the art of sausage making, beginning with depression-era Christmases making kielbasa with his family. He is deceased.

>.. I am a novice sausage maker, having only made one type of sausage with instruction from a veteran sausage maker. Did not learn much behind "do this, do that." Why? "because that is how I've always done it.">.. This is the 4th edition of a classic book on sausage making. He writes like good story teller talks. For a normal instructional book, the most I can do is 40 pages and then put it down, I was expecting the same with this book, but when I looked up at bed time, I was 180 pages into the book and still interested in going on.>.. It is clear that the author is very experienced in sausage making and helping others do the same. He is very clear about additives (beyond the

meat, salt and pepper). He is a strong believer in using Instacure (TM), even in nearly fresh sausage, because it helps fight bacterial growth that could sicken or kill the sausage maker, the family, and any friends who eats the dangerous sausage. his teaching goes in easily, and he shares experiences he has had.>.. About half the book is recipes, both in 25 pound and often 10 pound volumes. Recipes are divided into the type of sausage it is: Fresh Sausage, made and eaten quickly after cooking fully; Smoked and Cooked Sausages; Specialty Loaves and Sausage; Game Meat; Specialty Meat (Hams and Bacon); Semi-Dry Cured Sausage; Dry-Cured Sausage and Meat; and Fish and Seafood - preserving and smoking.. There is about 10 pages of 100 pound recipes, in case you plan to go retail, and a Chapter on How He Opened a Sausage Kitchen, as an example of how he did it. There is a chapter on Canning, but that was of no interest to me (yet).>.. I found his down to basics style very captivating and an easy to learn the basics that I needed. It does list a lot of recipes, as the title suggests, but included in those recipes is the size of the plate to use in the grinder, how to mix the needed spices into the ground meat, how much water to add and when. Ending with how long and what temperature to dry the casings after stuffing, and the temperature to heat the sausage to, and when and how long to smoke the sausage after it has reached a particular temperature, and how to store it and where. Most recipes are just a listing of meat(s), additive volumes, and yield. His recipes are richer and much more directly applied for the novice.>.. If I were to attend a class on Basic Sausage Making, this is the text I would want to have for the class.

Just started making sausage as a hobby, and I'm glad this is the first book I bought on the subject! The first section of the book is a thorough background on theory and technique as well as equipment and meats. Deep material is explained clearly and mostly in layman's terms, so it is understandable. Then comes the best part-- the recipes! I have only had the book a few weeks, so I have only made fresh kielbasa, sweet Italian, and bulk breakfast sausage and they all turned out absolutely delicious. There are a ton of recipes for all types of sausage including fresh, smoked, dry cured, and emulsified as well as recipes for ethnic foods and even canning. Turns out the butcher at my local meat market uses this book as his go to reference material. Small world. If you're going to buy just one book on the sausage making process, this should be the one. Thanks, Rytex Kutas!

I read about this book prior to getting it. It is EVERYTHING you need to make sausages and other preserved meats such as hams. It leads you step by step through the processes from simple to very complex. It also explains WHY you are doing each step. It's written by a master sausage maker who has now passed. Evidently family has taken over the responsibility of updating the book as it is very

relevant. I have tried other books that are outdated and refer to chemicals and equipment that no longer exist. This is the BOOK YOU NEED. You will find that for some of the more complex meats, you need very precise control of temperature and humidity so you'll have to avoid those but there are PLENTY of recipes to use and experiment with. It's a great book.

From a novice seasonal sausage maker using kits this has been an eye opener of a book. I've now been smoking weekly following the tips, tricks and recipes. I've ear marked with post-its almost 2 dozen places as quick reference. Get past some of dated illustrations and at the core is some very great hidden gems.

Excellent recipes and suggestions for anyone looking to get in to sausage making and curing. Reads a little like a grumpy old shop owner is reluctantly training his apprentice. I use the recipes as great jumping off points to create my own twists.

This is a great book with a lot of recipes and ideas. I just wish it gave several recipes for different types of bratwurst. The book itself also feels a little outdated and of lower quality.

I bought a copy of this same book , back in the 1990's for my 'then husband's Kevin. We used the book extensively with his parents, as we butchered our own hogs and beef every year. Indeed, the pages most-used are covered in spice-splotches! :) When we divorced he kept the book (after all, it was his Christmas present). Now, 10 years later, I have my own book. I am excited to start using these familiar and tasty recipes once more. Thank you so much for offering this book.

All you need to know is here. I made the dry pepperoni and it is excellent.

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