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This is a very complete book on sausage making. It's making and eating different sausages from around the world. The meat ingredients are common everywhere, and there are so many different spice variations, that I never tire of sausage. It tastes a lot better than store bought, and is cheaper too.

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Sausage Making Cookbook. The author of Sausage Making instructs you in how to use the different types of casings, types of bacteria to be aware of, smokehouses and how to make one. He then explains the various types of sausage; fresh, dry and semi-dry, as well as jerky making.

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Combine pork meat and fat thoroughly. Add paprika, chili powder, pepper, cinnamon, cloves, coriander, ginger, oregano, cumin, garlic, salt, vinegar and sherry (brandy may be substituted). Mix well with hands. Mixture may be stored in a crock in cool place for twenty-four hours, or better, for 2 or 3 days.

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Sausage making is a simple-to-learn kitchen craft, and getting started is easy and inexpensive. Predika demonstrates his expertise gained from a lifetime of learning the most efficient sausage-making methods and techniques and has gathered the essential information into a few easy-to-follow instructions.

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The Sausage-Making Cookbook includes recipes and instructions for preparing 230 kinds of sausage in your home kitchen. If you enjoy cooking new foods and trying out new techniques sausage-making is made easy-to-learn with the help of this cookbook and instruction guide combination.

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Prick the sausage, put it in a small baking pan, and bake for 20 minutes. Transfer to paper towels to drain and cool, then remove the casings and crumble the meat. Set aside.

~~Making a Meal with Mario Batali : NPR~~

t 1 beef tongue t ribs 1 large onion (chopped) 2 cloves garlic
(chopped) 1 teaspoon salt ½ teaspoon black pepper ¼ teaspoon mustard

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seed 2 cups pearled barley (1 pound) Old-fashioned oatmeal t and
tongue in one kettle. Cook neck dd enough water to cover meat and
simmer until tender (2 to 3 hours). xtra fat from broth.

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