

Download Great Sausage Recipes And Meat Curing Pdf

FRESH SAUSAGE RECIPES: These sausages are prepared as spiced, raw meat and must be cooked before eating. If you've ever put together the makings of a meat loaf, then making a fresh sausage should present no problem to you!The origins of meat preservation are lost to the ages but probably began when humans began to realize the preservative value of salt. Sausage making originally developed as a means to preserve and transport meat.A sausage is a cylindrical meat product usually made from ground meat, often pork, beef, or veal, along with salt, spices and other flavourings, and breadcrumbs, encased by a skin.The STX International Turboforce 3 Speed Electric Meat Grinder & Sausage Stuffer - Heavy Duty 1200 Watts - Size #12 with 3 Sizes of Grinding Plates, 1 Beaner Plate, 3 Stainless Steel Cutting Blades, Sausage Stuffing Tubes & a Kubbe Attachment.