

The Art Of Making Fermented Sausages

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The 'easy' part of making fermented sausage is the chemistry--for practical purposes, the cure mixes and starter cultures so clearly explained by the authors. 'Meatheads'--meat fanatics--will definitely want this book on their shelves--for the (some) fifty classic recipes for fermented sausages, even including one or two from the Asian sausage kitchen.

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