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Homemade Sausage: Recipes And Techniques To Grind, Stuff, And Twist Artisanal Sausage At Home



Synopsis

The secret's out! Get cooking the very best homemade sausage with techniques from Nashville's Porter Road Butcher. *Homemade Sausage* is an extremely accessible guide for making sausage right in your own kitchen. James Peisker and Chris Carter of Nashville's Porter Road Butcher will guide you through all the necessary steps to create the very best sausage - just like they do. Learn important information on sourcing your meat from local farms for the highest quality and top flavor. From there, you'll discover techniques and trade secrets for grinding. You'll even find a list of the best tools for the job and how to use them successfully. Now comes the fun part, seasoning your sausage to create deep flavor profiles is one of the greatest benefits of making sausage at home. You control the spices, sodium, and more! Stuff and smoke your sausage - or don't- and create classic links, patties, brats, keilbasas, chorizos, andouilles, and more! Finally, enjoy your locally sourced, perfectly flavored sausage in mouth-watering recipes, like: - Tomato Meat Sauce with Italian - Breakfast Pinwheels - Bangers and Mash - Bratwurst with Sauerkraut and Mustard - Jambalaya with Andouille - Hot Chicken Sausage Sandwich - Chorizo Torta - Merguez with Couscous - Boudin Balls - Cotechinno and Lentils - Italian New Years Dish - Beer-Braised Bratwurst with whole grain mustard and sauerkraut - Roasted Currywurst with spatzle and braised cabbage - Grilled Kielbasa with Roasted Potatoes and Chimichurri Sauce

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Customer Reviews

"Chris and James have become the go-to meat producers in town and have done so seemingly overnight. The care they take with every animal, every cut of meat and every sausage they make is

not only impressive but it makes you never want to buy meat anywhere else. This book is so exciting because it shows anyone how to make sausage the right way and Chris and James make it simple and easy. In a world of large-scale mass meat production, this is a refreshing reminder that making something on your own is not only more fun but also much more rewarding than cooking something store-bought." - Andy Nelson, Head Distiller, Nelson's Green Brier Distillery

"I had the pleasure of working with James years ago, and some things never change. James and Chris have an endless thirst for knowledge that lets them pursue their craft like no one can. It is very exciting to see them share some of that cherished knowledge with the rest of us. This book will be a staple on both my home and work kitchen shelf." - Gerard Craft, James Beard Award winning Executive Chef and Owner of Niche Food Group

"I can't think of two better guys to demystify the sausage-making process than Chris Carter and James Peisker. They've already helped so many of us at their shop by educating on cuts of meat and cooking techniques, so it's a delight to take their wisdom home in a book packed with creative and easy-to-follow recipes. - Jennifer Justus, food journalist and author of Nashville Eats

James Peisker initially embarked on his culinary career when he was just 14 years old, working as a busboy in the diner that sat just across the street from his St. Louis home. After working his way up to a server, James was eager to continue his culinary education, so after graduating from high school, he spent time working in the kitchen at The Gateway Home where the chefs taught him the foundations of his culinary knowledge. He competed with the American Culinary Federation State Junior Team during the short time he spent at Forest Park Community College, an experience which eventually inspired him to attend The Culinary Institute of America in Hyde Park, New York. Immediately after graduating, he spent two weeks studying at the Sichuan Higher Institute of Cuisine in China, and soon made his way back to St. Louis where he took charge of the city's culinary scene. James became the roundsman at Old Warson Country Club and later became the sous chef at Niche, where he took charge of the restaurant's whole animal butchering and really found a passion for the craft. He ultimately did a stage at The Butcher and Larder in Chicago and now teaches our Porter Road Butchers everything he knows. On the off chance that James isn't working at the butcher shop, he can be found reading informational books about food, drinking plenty of whiskey, cooking elaborate meals for his wife, or pretending he is a teapot.

Chris Carter, a Nashville native who was born and raised in Hendersonville, made his entree into the restaurant industry when he was in high school working as a busboy. After graduating from Hendersonville High, he attended the University of Memphis where he graduated with a degree in Hospitality

Management. Throughout his time in college Chris did promotions for a local radio station and additionally worked in restaurants both as a bartender and a server before leaving Memphis in pursuit of Le Cordon Bleu Culinary Institute in Scottsdale, Arizona. While studying the culinary arts, Chris elected to continue his undergraduate education, majoring in Culinary Management. During school he took his first kitchen job as the sous chef at Dragon Fly Cafe, but switched gears a year and a half later, working in both Atlas Bistro and Twisted Rose Winery and Eatery, further opening his eyes to the culinary arts. It was after culinary school however, working at Flemings Steakhouse, where Chris really mastered the art of grilling meats and came to understand and appreciate high quality meat. In 2009 he moved back to Nashville and took a job at the Capital Grille where he met James and jump-started their business partnership. While not driving all over the region to pick up animals or serving our customers in the shop, Chris enjoys going to a good concert, drinking a few cold beers while fishing, roaming the aisles of Bass Pro Shop out at Opry Mills and occasionally finds his center in a sweaty hot yoga class--you ought to see this guy's headstand.

For my birthday, my wife got me a meat grinder and sausage stuffer. I had been asking for one for quite a while, as I wanted to make some homemade, smoked sausages. Of course, I had no idea where to even begin, so she picked up this book for me as well. As of right now, I've successfully made 2 large batches of absolutely delicious sausage. I think it's a bit of a testament to how good this book is in that I didn't even mess up my first attempt. Thus far we have tried the Italian sausage and the Memphis BBQ sausage, and they were both absolutely delicious. We controlled the kind of meat that went into the sausage, and even then, it was less than half the price of store bought sausage. Love the recipes and advice given in this book. Update: I've made about 7 or 8 sausages from this book now and every single recipe is superb. Me and a buddy decided to have a rib cook off a while back and since there wouldn't be enough ribs to feed the whole crew I did a couple rolls of the brats from this book. Everyone there agreed that the brats absolutely stole the show. I'm no slouch when it comes to ribs, so that's a true testament to how good these recipes are. And minus breaking one casing due to over stuffing, every one has been perfect. Still a go to every time I make sausage.

Awesome book...very good in detail on how to make good sausage for first timers but what I really liked were the recipes. I've done only two so far which were the Memphis style and also the chorizo and all I am saying is they were exquisite

Good book for making sausage. The first recipe I used was the Italian sausage recipe. I wanted to make 'sweet' sausage and after following the list of ingredients on page 57, I ended up with Hot (spicy). When I tasted the sausage I looked at the recipe to see where I went wrong and discovered that there was a NOTE: on page 56 that indicated omitting cayenne and red pepper flakes for sweet sausage. So, I have about 3 and half more pounds of Hot sausage to eat before I give it another shot.

This is a beautiful cookbook. I am a cookbook junkie, probably have 75 of them and let me tell you this is one well put together book with excellent recipes and photos. I only received it yesterday and I've already read the whole thing. It's interesting and charming and has perfect explanations & instructions- short and to the point. Very Impressive! I can't wait to start my sausage making adventure.

Very Good book. It taught me a lot about "How To Make Sausage" and gave me a better understanding of the entire process!

Fantastic book! My wife got me the sausage making attachments for our Kitchenaid mixer as a Christmas present, all I needed were some recipes. This book not only has delicious recipes, but the instructional part of the book has been invaluable for me as a beginner. So far I've made the hot Italian, hot bratwurst, chorizo, and kielbasa and all of them have received rave reviews. If you are a beginner, this book is a must, if you aren't the recipes are fantastic; either way, this is a great purchase.

very useful. detailed instructions and recipes. Information stand making sausage very iuseful, being a novice. n all.

I like the recipes and the information provided in the book. I would have rated it a 5 Star if the print were larger, I don't care for the way it was laid out. But, the recipes I've tried have been good.

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