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# The Sausage Making Cookbook

## Complete Instructions And Recipes For Making 230 Kinds Of Sausage Easily In Your Own Kitchen

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1 large onion (chopped) 2  
cloves garlic (chopped) 1  
teaspoon salt ½ teaspoon  
black pepper ¼ teaspoon  
mustard 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.

Sausage making is a  
simple-to-learn kitchen  
craft, and getting started  
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Predika demonstrates his  
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*Batali : NPR*

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