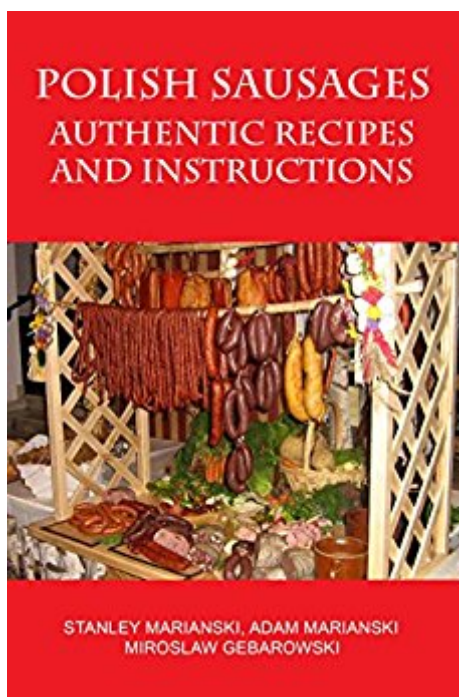


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# Polish Sausages Authentic Recipes And Instructions



## Synopsis

Most books on sausage making are filled with unknown quality recipes, this book is different. It contains carefully compiled government recipes that were used by Polish meat plants between 1950-1990. Those recipes were not written by restaurant cooks or college students running web sites, but by the best professionals in the meat science industry the country had. The recipes presented in this book come from those government manuals and they were never published before. These are recipes and production processes of the authentic products that were made by Polish meat plants and sold to the public. Most of those sausages are still made and sold in Poland. The unique strength of the book lies in those detailed instructions and after reading the book the readers will understand how to make all types of sausages, select the best meats and apply cures, smoke products with cold or hot smoke, and create their own recipes without adding chemicals.

## Book Information

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## Customer Reviews

This book is a must have for any serious home-sausage maker as well as any commercial producer who is looking to produce sausages of quality, not quantity. To my understanding no book of such

authenticity on the formulation of Polish sausages has ever been published for the non-commercial sausage maker. It begins with a brief history of Polish sausages and the customs associated with their consumption, but is far more than a history lesson. From a discussion of curing, grinding mixing, smoking, etc. the book proceeds how to make a series of the most accurate, authentic recipes--I should say "formulations" for over 70 Polish sausages. Now, these are NOT your typical "Polish Kielbasa" found in the U.S. supermarkets, but the traditional, authentic, old-times recipes from master sausage makers. These recipes are standardized by the Polish government, after the demise of the USSR, to maintain the quality and consistency in these products that the people came to demand. Those of you looking for the "supermarket" varieties need to look elsewhere. Presented in this work are Over 70 of the Polish sausage recipes covering fresh, smoked, emulsified, semi-dried and dried products. There are a number of Krakowska types, beer sausage, ham sausage, link sausage, white sausage, head cheeses, liver and blood (kiszkas). The formulations begin with the exact quantities of type and class of meat, the correct amount of cure, the additional ingredients (flavors, etc.) and a detailed step by step production method. Formulations are given for 100 kilogram and five kilogram recipes. The advantage of the 100 kg formulation is that the values can quickly be converted to percentages and therefore any size batch can be calculated.

As a Master Chef for a high profile 5 star restaurant in Downtown San Diego California, I am always in search of new and unique recipes for our menu that pleases the palate of our most discriminating VIP customers. I know POLISH sausages are a fine meat dish, but I just did not have any reference material that would give me insight on the preparation that would allow me to place Polish Sausage on our menu as most people perceive Polish sausage as a basic, even bland food, and not very exciting. This all changed after I purchased this extraordinary book! WOW, The Author has knowledge in terms of sausage making that would rival ANY master Chef. The refined details of making truly "Gourmet Grade" sausage just blew me away. I was humbled by degree of scientific formulations that develop taste, texture and the fine patina in aroma unlike any sausage I have served in over 25 years. We added 3 new dishes to our menu as Polish GOURMET specials for our VIP clients. Our #1 dish is now one of the sausage recipes right out of the book, served on a soft fragrant jasmine rice bed with a special leaf wrap. Hats off to the Authors of the book, it is now considered my BIBLE on the fine art of Gourmet Grade Polish sausage making. I received a raise from my employer soon after the release of the 3 new Polish Sausage menu items for creative innovation. Who could ever figure that would happen? I just hope the authors will not chase me down for a royalty check as that dish is selling like hot cakes in our upstairs dining room at \$85.00 a

plate. Hats off to the Authors, a brilliant and superb masterpiece recipe book on the TRUE ART of Polish sausage making that has exceeded my wildest expectations. Keep Writing! A loyal customer of your fine book works for life....

I have purchased many sausage making books over the years. This book is without a doubt one of the best recipe book I have ever purchased. As a woman I do a lot of homemade types of meals and this book showed me all sorts of tricks and techniques I can use, plus it gave you a bit of background of the history of sausage making in Poland. It was well worth the money.

I'll echo Len Poli's critique of this book. This is a must-have. While many of the recipes seem to be similar, there are subtle variations. The technical information on sausage making is outstanding and easy to comprehend. This technical information is reason itself to buy the book. Excellent chapters devoted to liver sausage, blood sausage, and head cheese. Great chapter on old sausage recipes.

"Polish Sausages" gives an English translation of many recipes from the "Official Polish Guide to Making Meat Products and Sausages". It is an excellent book. It offers photos, drawings, and illustrations of cuts of meat, and methods of preparing different types of Polish sausages. Also, the book gives very complete directions of each step of each recipe. I have been hoping for a Polish sausage cookbook, ever since learning of the official Polish guide. In the late 1960s, I lived in Passaic, NJ, for a while. There were two or three Polish butcher shops and it was wonderful to see that each had several types of sausages available. These days I live in Utah and, while the local supermarkets carry American commercially prepared 'Polish Sausage', it isn't anything like the real thing. In New Jersey, I could go into a small Polish food store and smell the Kielbasa (one of the most used forms of Polish Sausage) as soon as I was inside the door. The big companies make weak imitations that are better than nothing, but not the same, not at all. Now, the directions given in this book are most suitable to someone getting into the sausage making business, but are adaptable to family sized lots. Further, if you are going to make the real thing, please understand that your cost for ingredients will be about the same as buying those better than nothing, finished, commercial brands. So, when you sell your sausage, you will have to charge, about, double the price of the large commercial outfits. Also, for those who want to start a business, please remember that there are government regulations that you MUST obey.

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