

The Secret of Making Traditional German Sausages

Saturday The 5th September 2009 from Claus Ernst

Making Sausages is not difficult

You too can make your own home made German style sausages.

All you need is a food processor with a mincing attachment and a sausage nozzle.

Alternatively you can purchase a bench top mincer starting from as low then \$25.00 at homeware stores.

How to fill sausages

Sausage skins are available from butchers and butchers supply stores

You can purchase thick or thin skins, soak them in water and then feed the skins onto the sausage nozzle of your mincer, then tie the open end.

On low speed, slowly feed the sausage filling into the skins, ensuring you don't get any large air bubbles. Then linking the sausages by twisting them at 5-inch intervals. It's as easy as that.

However you need the right recipe!

There are tens of thousands recipes for making sausages. Unfortunately 90% of the sausages you buy are garbage all you can taste is the binder the butchers use for making commercial sausages.

How would you like to get the recipes and learn how to make real traditional German sausages smoked and unsmoked.

I can teach you step by step the techniques for making Bratwurst,Knackwurst,Frankfurters,Wieners and Leberkaese

**Making your own real sausages at home you will
never buy commercially made ones any more
You will find these recipes in my book**

HOME SMOKING GOURMET MEATS

At

<http://smokeovenplans.com>