



# Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home

By James Peisker, Chris Carter

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*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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**Homemade Sausage: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home  
By James Peisker, Chris Carter Bibliography**

- Sales Rank: #38717 in Books
- Published on: 2015-12-15
- Original language: English
- Number of items: 1
- Dimensions: 10.25" h x .50" w x 8.25" l, .0 pounds
- Binding: Flexibound
- 160 pages

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### Editorial Review

#### Review

"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*

#### About the Author

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 Gatesway 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.

## **Users Review**

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