

H. TITLE INFORMATION

THE PERFECT SAUSAGE

by Ted Aschenbrandt

CONTENT:

What could be more satisfying than tucking into your own homemade bangers? A poorly made supermarket sausage can be an awful thing however a properly made artisanal sausage from your favorite butcher can go down a treat. What too few of us seem to realize is how little effort it can take to actually make your own sausages. Many are put off by the simple process by worries about materials or equipment but this shouldn't be a problem.

This new book by Germany's BBQ expert Ted Aschenbrandt will tell you all there is to know about it. What kind of equipment is required? What proportions of meat and fat should the perfect sausage contain? What kind of spices and other ingredients are allowed or even essential? And how should it be cooked: fried, grilled or poached?

Highly illustrated with many especially commissioned step-by-step photographs it supplies practical advice for every reader to create the perfect sausage. Various easy and delicious recipes with sausages round up this one of a kind book on the art of sausage making.

Rights sold: English world

SPECIFICATIONS:

- 120 pages
- approx. 100 full colour photographs
- trim size 183 x 225 mm
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HEEL Verlag GmbH - Foreign Rights - Gut Pottscheidt - 53639 Königswinter
Tel.: +49 - 22 23 - 92 30 0 - Fax: +49 - 22 23 - 92 30 13