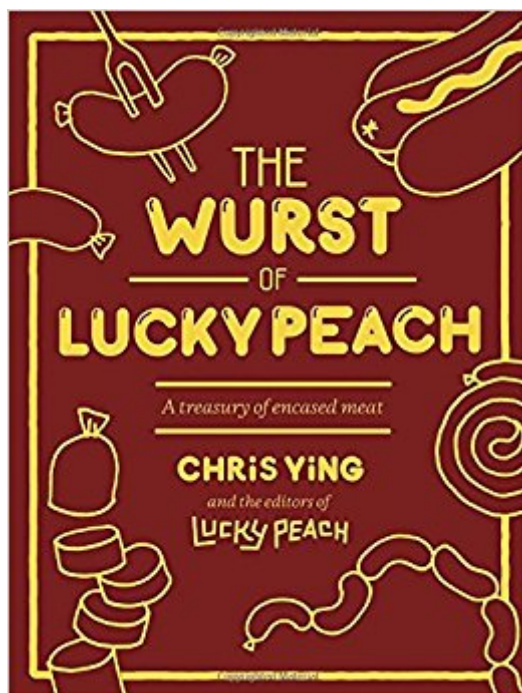


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The Wurst Of Lucky Peach: A Treasury Of Encased Meat



Synopsis

The best in wurst from around the world, with enough sausage-themed stories and pictures stuffed between these two covers to turn anyone into a forcemeat aficionado. Lucky Peach presents a cookbook as a scrapbook, stuffed with curious local specialties, like cevapi, a caseless sausage that's traveled all the way from the Balkans to underneath the M tracks in Ridgewood, Queens; a look into the great sausage trails of the world, from Bavaria to Texas Hill Country and beyond; and the ins and outs of making your own sausages, including fresh chorizo.

Book Information

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Average Customer Review: 4.0 out of 5 stars See all reviews (25 customer reviews)

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Customer Reviews

This handsomely designed and produced book is a quirky compendium of many things sausage-related: descriptions, travelogues, recipes for making sausages, recipes that have sausage as an ingredient, short essays (œœantsœœ), and lots of great photos and artwork. It reads as if Chris Ying and his team had a lot of fun putting this book together. The book is full of humor. And, as you can imagine, much of it related to male anatomy. As Chris Ying says in the introduction: œœSausageœœ's phallic nature never ceases to make me giggle, and although The Wurst of Lucky Peach is rife with references to this fact, there could have been more.œœ All things sausage (and humorous) interest me. I have been making sausages at home for 40 years. I have been making charcuterie/salumi professionally for 11 years. I have worked with a traditionally German-trained Wurstmeister (a Bavarian-certified Master of Sausage Making) who, as part of his education, was a journeyman in many of the countries of Western Europe. I did two short apprenticeships in

Catalunya, Spain. I have visited charcutiers in France and salumieri in Italy. I have made longganisa with a restaurateur in Tacloban, Philippines. When I am traveling I seek out sausage makers in street markets and shops to see what they are making and hopefully learn something from them. My library includes many sausage-related books in English as well as in French, German, Catalan, Italian, and Hungarian. At my company, MeatCrafters, we have made over 70 kinds of sausages with recipes from nearly all parts of Europe, the US, the Middle East, North Africa, South Africa, Latin America, Thailand, and the Philippines. We have also created many delicious recipes ourselves.

The Wurst is a rather unique book, covering over 100 different sausages, arranged by world geography. The focus is on fresh sausages, so if you're looking for cured fermented charcuterie, look elsewhere. Most of the sausage descriptions are brief (at 50 to 200 words), but at least they tend to have interesting tidbits. Interspersed are longer articles by guest writers which touch more on the larger cultural role of some sausages, or rants on ketchup, mustard and rice and beans. Then there are 3 dozen recipes for sausages and related dishes. I recommend getting a more in depth book if you actually want to make sausages; one that speaks more on the intricacies of the process. The huitlacoche corn dog recipe is definitely intriguing though. The book starts off by taking us through Europe's sausages. There are familiar ones like mortadella, kielbasa and haggis. Then there are the less familiar like verivorstid (Estonian blood sausage), salsiccia di Bra (veal sausage served raw), and andouillette (made with pork stomach, intestine, mesentery and omentum). Much of the book has illustrations of the sausages, but we get actual photographs on the 20+ pages dedicated to a tour of Germany, written by Gideon Lewis-Kruas. We quickly pass through the 5 pages dedicated to Africa, and jump in to Asia from Lebanon to Japan. Fuchsia Dunlop writes of opka hesip, custard-stuffed lamb lung and offal sausage eaten by the Uyghur people in backstreets and nightmarkets of Xinjiang China. And Chris Ying takes us through a dozen page intro to the street meats of Thailand. Australia, of course, has kanga bangas. America couldn't be without all the regional variations of the hot dog, from the dirty water dog to Maxwell Street Polishes.

The main reason I wanted to have this cookbook in my collection was the fact that the author, Chris Ying, included a paragraph about Āṣevapi, â œsausageâ • from my part of the world, the Balkans! I grew up eating Āṣevapi and I still enjoy them whenever i can but hereâ ™s the trick - no one wants to share their recipe! Whenever I asked a chef to tell me about all the ingredients he used, the only answer iâ ™d get was a smile and a wink, â œItâ ™s a secret!â •. Iâ ™ve made Āṣevapi many

times myself and they are presented really well in this book! Other than my profound love for ÄŒevapi, I LOVE sausages in general. They come in all shapes and sizes and having one book address many of them is just remarkable! I was pleasantly surprised by the quality of the book, both in craftsmanship and in material it covers! This book has a nice overview of sausage making throughout the world so it makes it easy for us to learn about where particular sausage comes from but it also makes it pretty easy to find a region we like and stick with it! I will attend a sausage making class at my local butcher in a few weeks and I plan to take this book with me for people to look through, Iâ€™m sure many will find it interesting. Book is filled with a ton of information about history, geography, migration of people throughout history and how much their origin effected their cooking. I loved reading stories about history of European sausages because that is my history too but i was really surprised to learn how rich African culture is when it comes to her majesty, The Sausage! I would recommend this book to anyone who enjoys making sausages and is passionate about trying sausages from around the globe.

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