Creative Sausage Making was developed by the processed meats experts at Texas A&M AgriLife after numerous requests for a basic sausage course that would allow a “first timer” to be successful, or a “seasoned” veteran to pick up some new tips. The hands-on workshop will engage participants in important aspects of sausage making from meat selection, ingredients, casings, stuffing, equipment, processing and final finished product. Participants will manufacture their own sausages (smoked and fresh sausage) and have an opportunity to take some home for further evaluation.

This workshop is for those who wish to increase their knowledge and/or gain experience in sausage making. Whether you want to introduce a line of sausage products for your restaurant, or make your own sausage for tailgating parties, this course will help you understand the art and science of sausage making.

Potential Class Projects:

For more information on the Creative Sausage Making workshop or for information on how to register ($295 per person), send an email to dgriff@tamu.edu or check http://animalscience.tamu.edu for an on line link to our registration site (coming soon).

Course developers retain the right to cancel if a minimum number of course participants do not register.