Welcome

Welcome to the Peterson Charcuterie Catalogue! This book showcases our constantly expanding selection of cured and specialty meats. In addition to product specifications, we want to tell the stories of the producers, farmers, and animals that make these items unique. You will find an introduction to the Charcutiers, the Salumieri, the Maestros de Jamon, as well as the beautiful pigs that are the foundation of charcuterie.

While we are fortunate to have increasing access to producers throughout Europe - which allows us to source the most sought after classics - we are also pleased to work directly with an increasing number of skilled artisans on US soil, who passionately embrace Old World Traditions while creating New World Originals. Thanks to the increasing availability of quality heirloom hogs, bred and raised by domestic farmers to the highest standards of animal welfare, our charcuterie offerings are constantly changing and expanding. As you read these pages, we have already begun plotting the next update!

Thank you,

Izzy Creveling
Specialty Foods
The Peterson Company
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Heirloom Hogs

Hams made from unique regional pig breeds have been prized for centuries. Valued for their distinctive flavors, color, marbling, and the quality and quantity of fat, these pigs are integral to the traditional cured meats that are the landmarks of our classic cuisines. Each breed brings its own unique character to the table; the following are some of the breeds you’ll encounter in our portfolio.

**BERKSHIRE:**
This breed was first bred in the English county of Berkshire. The breed’s distinctive black coloring with white feet and snout date back to herds maintained by the Monarchy and have been bred under license since the early 1800’s. The Berkshire is notable for its deep pink color and heavy marbling. The high intramuscular fat content lends whole muscle cures a rich, supple texture.

**DUROC:**
One of North America’s oldest heirloom breeds, the modern Duroc is descended from a Spanish red pig. Imported to the new world and crossed with a Jersey breed, these pigs were selected for their size and powerful build. The Duroc has a large ham and long loin with a full fat back.

**IBÉRICO:**
With records dating back to 1000 BC, the Ibérico hog is believed to be descended from pigs introduced to the Iberian peninsula by the Phoenicians. These pigs cross breed with the local wild boars and gave us the Ibérico breed. Their solid black and grey coloring gives them the nickname Pata Negra, or black foot. The true Ibérico is raised ranging freely in oak forest and forages for fallen acorns. This rich diet combined with the breed’s legendary ability to accumulate fat through marbling and under the skin give this pig a truly unique flavor and character.

**LANDRACE:**
Originating in Denmark, the modern Landrace pig has been adapted to many different regions. It is leaner than many heirloom breeds and valued for its well structured ham and long belly.

**MANGALITSA:**
Also called Wooly Pigs, the Mangalitsa originated in Hungary and was traditionally bred for lard. These giant pigs are barrel shaped and every aspect of their pork is dominated by their unique fat content. The towering fat back can be several inches thick and is high in monounsaturated fatty acids, giving it a smooth melt-in-your-mouth quality. The hams, jowls, and belly are among the most prized cuts.

“There is nothing wrong with being a pig.”

“...and so she grew...”
The Cuts

HAM: The ham is arguably the most important part of the pig. The whole bone-in leg is dry cured to become prosciutto, serrano, and other mountain hams. The muscles from the top of the leg are brined, cured, rubbed, cooked, roasted, and smoked in countless variations to become the hams that are traditional worldwide.

BOSTON BUTT: Cut from the upper shoulder of the pig, this cut is full flavored and naturally contains the 70/30 ratio of lean to fat that makes great sausage. The shoulder butt is used to make coppa, salame, saussison, and chorizo.

PICNIC SHOULDER: Traditionally used to make cooked hams and sausages.

LOIN: This lean cut is cured whole to make lomo as well as brined and smoked to make Canadian bacon and kassler.

TENDERLOIN: Small loin cut from the rear of the primal loin; used to make the Italian lonza stagionata.

BELLY: The belly is used for bacon and pancetta and is an ingredient in pates and terrines.

JOWL: A fatty cut with a streak of lean, the jowl is cured into guanciale, smoked for bacon, or used to enrich forcemeats.

FATBACK: Cut from above the loin, the fat back is dry cured to make lardo. The fat back is also an essential source of clear fat for sausage making.

Fat is good (but not all fat is equal!)

Cured pork is inherently rich food. It is fatty, salty, and wonderful. Many of our favorite foods, including cheese and jam, come from a tradition of preserving food. We started curing meats as a way to preserve an abundance of pork and make the harvest last throughout the year. Along the way we came up with some great ideas to make our preserved foods really tasty. Artisans continue to produce these foods in the traditional manner - despite modern technology - because they make a truly exceptional snack.

Fat and salt protect the meat during the curing process and are key elements to making it so delightful. However, the quality of the fat that is used and the way it is handled during production can drastically affect the way the fat is perceived on our palates. Hand butchered, gently handled cured pork should be rich but never greasy. Many heirloom hogs have been bred specifically for the quantity and qualities of their fat. These pigs can make a ham or salami truly exceptional.

Look for salami with clean, clear separation between the fat and lean and prosciutto with a generous cap of fat.
We see a growing demand here at Peterson for non-pork charcuterie alternatives, and have made a focused effort to expand our offerings in response to demands. We are proud to partner with producers from around the world who make beautiful pork-free charcuterie that can help round out your selection, and you’ll find our ever-growing list of pork-free options for your convenience.

07235 **BELLENTANI BRESAOLA** - 2/3 lb
Dry cured beef bottom round.

24186 **PRESLICED BEEF SALAMI** - 12/4 oz
A hickory beef smoked salami.

30272 **BROOKLYN CURED SLICED SMOKED BEEF SALAMI** - 12/3 oz
Keep an eye out for a bulk format in the coming months!

30275 **BROOKLYN CURED SLICED BRESAOLA** - 12/3 oz

00222 **FABRIQUE DÉLICES DUCK MOUSSE WITH PORT WINE** - 6/7 oz
A rich, spreadable mousse of duck liver with port wine.

38330 **FABRIQUE DÉLICES DUCK SALAMI** - 12/7 oz
French style duck salami with a firm texture, and well rounded flavor.

33225 **FABRIQUE DÉLICES SMOKED DUCK BREAST** - 6/8 oz
Duck breast, fully cooked and ready to eat.

29369 **OLLI BRESAOLA** - 2/2.5 lb
A whole muscle beef bottom round.

27134 **LES TROIS PETIT COCHONS’ MOUSSE DE FOIE DE CANARD AU PORT WINE** - 2/3 lb
Duck liver pate with port wine.

24186 **SCHALLER & WEBER PRESLICED BEEF SALAMI** - 12/4 oz
A hickory beef smoked salami.

33019 **ALEXIAN DUCK RILLETTE** - 6/6 oz
A classic rich blend of cooked duck meat, duck fat and spices.

37814 **PRINCIPE BRESAOLA** - 4/2.75 lb
Dry salted and trimmed lean, Principe’s bresaola has a deep red color and even marbling.

24806 **WAGYU BRESAOLA** - 2/2 lb
This Bresaola is made from premium Wagyu beef that is air-dried and salted. Elevation Charcuterie puts a Colorado twist on this Italian whole muscle classic!
Since 1956 Fermín has been producing the best that La Alberca (Salamanca), summit of Iberíco, has to offer in traditional sausage and pork products. At an altitude of 1150 meters above sea level, nestled in the heart of the Las Batueca-Sierra de Francia area, their products are produced and matured right in the Sierra itself, which is precisely what imparts the quality and unique character to them.

37057 JAMON IBERÍCO - 1/10 lb
Made from the leg of the Black Iberíco pig, also called the Pata Negra. These pigs are raised free range in the indigenous forests of Southwestern Spain. Fattened on fallen acorns, the Pata Negra have a rare and wonderful fat quality that enriches and flavors the Iberíco ham.

10500 BONE-IN JAMON IBERICO DE BELLOTA - 2/16 lb
Made from 100% acorn-fed Iberico pigs and aged for 4 full years, this ham is incredible.

27941 LOMO IBERÍCO DE BELLOTA INTUBE - 4/1.25 lb
Made from the primal loin of the Black Iberíco pig, also called the Pata Negra. This cut has the same depth of flavor as the Iberíco ham but is leaner and presents the sweetness of the pork contrasted with the salt cure, as well as a unique shape and texture.

37054 JAMON SERRANO - 1/11 lb
A traditional Spanish mountain ham made with the leg of Serrano pigs from the Salamanca region and produced near the medieval town of La Alberca. Aged over a year, these hams are pleasantly dry and have a salty kick.

00307 PALETA SERRANO - 1/5 lb
These small hams come from the front legs of the same Serrano pigs that bring us Fermin’s Jamon Serrano. Similar in character to a Jamon, the Paleta is very evenly dried and formed into a uniform shape. Easy to slice, this has a big meaty flavor in a small package.

12793 CHORIZO IBERICO - 10/7 oz
A genuine Spanish product, this chorizo combines succulent Iberico pork with the flavor and aroma of garlic and smoky Pimenton. Aged for at least a month to develop a deep, rich flavor.

25835 CHORIZO IBERICO DE BELLOTA - 5/2 lb
Made with 100% acorn-fed Iberico pork and stuffed into a natural casing, this large format slicing chorizo has a rustic grind and luxurious texture. Simply seasoned with salt, garlic, and Pimenton de la Vera, this is an authentic imported Spanish chorizo.

12817 SALCHICHON IBERICO - 10/7 oz
Authentic salchichones made with the same Iberico pork as Fermin’s chorizo but presenting a milder flavor profile. Seasoned with garlic and black peper, these salami style sausages have a delicate aroma, balanced flavor, and smooth texture. The creamy Iberico fat makes a truly unique product, dry cured but never dry!

25265 COPPA SERRANO - 4/1.8 lb
A dry cured cut from the collar of farm-raised authentic Spanish Serrano pigs. The meat is marinated in olive oil, pimenton, garlic and sea salt before it is air dried for 4 months. The final result is a delicate, mouth-watering, well marbled salume that is guaranteed to please on a charcuterie board or in a bocadillo.
Jamondor is a family run company that has been producing top-flight jamones for two generations. Their Serrano hams are produced with traditional techniques and cutting edge quality control technology. Jamondor’s slogan is Passion por lo Bueno, and their commitment to quality shines through in their jamon.

06642 JAMON SERRANO - 1/12 lb
Produced outside of Valencia and cured for 18 months, this Jamon Serrano represents the authentic flavor of Spain’s Iberian Mountains.
One of the legendary hams of Europe, Jambon de Bayonne has been made in southwest France and sold at the port of Bayonne for generations. Made in adherence to strict PGI rules, true Bayonne ham can only be made with pigs born and bred in and around the Aquitaine, Midi-Pyrenees, and Poitou-Charentes regions. The hams can only be salted and aged in the Adour river basin and the unique microclimate of the region gives these hams their unique character.

Bayonne hams have long been unavailable in the US, and we are excited to partner with our friends at Agour to introduce this specialty. Each leg is worked by hand and aged for at least 12 months, bringing out the full-flavor profile that makes these hams famous.

Jambon de Bayonne is an important part of the regional gastronomy and can be found in farmhouse kitchens and on Michelin-starred menus. It is often sliced and fried, which highlights the savory flavors and aromas. One of our favorite dishes is the traditional farmer’s meal of fried Bayonne, scrambled eggs, and piperade, a Basque stew rich with peppers and tomatoes.

Despaña

Since 1971 Despaña Brand Foods has been known as a USDA Inspected manufacturer of authentic Spanish style chorizos, Despaña Brand EST. 4501. Manufacturing some of the finest chorizo in New York, the Queens factory follows traditional recipes from Spain and uses only the best local pork meat ingredients and imported spices to create the Despaña Brand Food line of chorizos. The varieties include Chorizo Tradicional, Chistorra and Morcilla to name a few, which are distributed to the food service industry mainly throughout the tri-state area. Owned by husband and wife team, Marcos and Angelica Intriago, Despaña Brand Foods is also known throughout the U.S. as the leading importer and wholesale distributor of high-quality, brand-name fine food products from Spain.

29742 CHORIZO, MINI - 10/12 oz
These small chorizo links have a full spicy flavor. Semi-cured, they are ready to eat but meant to be cooked. A paella staple, these links are great braised with apples and Basque cider or cooked with eggs.

25839 TRADITIONAL CHORIZO - 12/12 oz
A semi-cured cooking chorizo loaded with smoky-sweet Pimenton. These links are a great choice for paella, fabada, or any traditional recipe.

26181 CHORIZO CANTIMPALO - 7/2.5 lb
Cantimpalos are typical of the regions of Salamanca, Segovia, and Valladolid. Despaña Brand Cantimpalos are a superior product: the balance of meatiness and spiciness is very apparent. To manufacture this product the pork meat is thickly ground. The sweet pimentón de La Vera is what gives the Cantimpalos its intense bright red color. A simple, yet delicious, way to serve this chorizo is to slice it thinly and accompany it with bread or cheese.

29742 CHISTORRA (THIN SPANISH-STYLE SAUSAGE) - 12/12 oz
Chistorra is a typical sausage of Navarra, as well as the Basque Country ar Agar. Despaña Brand chistorra is made with sheep casing, pork, pimentón, and spices that make it a delicious and spicy addition to a variety of dishes, especially egg and potato dishes.

Dehesa Cordobesa

This producer in El Valle de Los Padroches in Córdoba has 400,000 hectares of Holm oak forest. These oak trees produce acorns considered to be the sweetest in Spain. It is here they allow their 100% purebred Ibérico pigs to roam freely. During autumn and winter, the pigs feed on acorns, which contributes to the meat’s juicy flavor and marbled appearance.

05525 LARDO IBERICO DE BELLOTA (SPECIAL ORDER) - 4/11 lb
This 100% acorn-fed pork back fat is cured for 30 days with herbs and produced from 100% purebred Ibérico pigs. This is beyond excellence – rich and flavorful, it will add a new dimension to any dish.
Fabrique Délices

Fabrique Delices has made high quality French-style charcuterie here on the West coast for more than 30 years. Drawing on their old world roots, they make some of our favorite snacks, including blood sausage, country-style pâté, and goose liver mousse. The company has grown a lot in terms of sales and production capacity but remains true to their artisanal production methods. Using specialized grinding equipment imported from France and a whole lot of skill, they continue to focus on sourcing high-quality ingredients and providing traditional handmade charcuterie.

38332 CHORIZO D’ESPAÑA - 10/8 oz
This rich, flavorful Spanish-style dry cured sausage has an excellent balance of seasoning and is flavored with smoked paprika. It is cured for 30 days.

38330 DUCK SALAMI - 12/7 oz
This French-style duck salame has a firm texture studded with succulent cubes of fat. With an excellent balance of seasoning and flavor this salame is a true delicacy.

33225 SMOKED DUCK BREAST - 6/8 oz
This moulard duck breast is fully cooked and ready to enjoy. Simply slice it and place it on your favorite greens.

33141 PÂTÉ DE CAMPAGNE - 6/7 oz
A country style pork pâté flavored with black pepper.

33202 PÂTÉ DE CAMPAGNE - 2/3.5 lb
A country style pork pâté flavored with black pepper.

38381 SAUCISSON SEC - 8/8 oz
This rich and flavorful French Saucisson Sec has an excellent balance of seasoning and flavor. The pork meat is blended with fresh garlic, sea salt and black peppercorns in an all natural beef casing, cured 30 days and then hand tied.

33172 TRUFFLE MOUSSE - 6/7 oz
A creamy mousse of Chicken livers flavored with Truffles, Porcini mushrooms and marinated in Sherry wine.

33204 TRUFFLE MOUSSE - 2/3.5 lb
A creamy mousse of Chicken livers flavored with Truffles, Porcini mushrooms and marinated in Sherry wine.

00222 DUCK MOUSSE WITH PORT WINE - 6/7 oz
A rich, spreadable mousse of duck liver with port wine.

Schaller & Weber

The Schaller & Weber story begins nearly 100 years ago when Ferdinand Schaller was an apprentice butcher and sausage maker in Stuttgart, Germany. In 1937 he met Tony Weber, and the two opened a butcher shop in New York City. As their reputation grew, so did demand for their creations. Today, Ferdinand’s grandson Jeremy manages the company, and they continue to produce one-of-a-kind German-style delicacies.

COLD CUTS

46724 KRAKAUER - 2/3 lb
25029 BOLOGNA (LOWER SODIUM) - 2/5 lb

DELICATESSEN

00093 BLACK FOREST HAM - 2/9 lb

SALAMI

24710 BEEF CERVELAT LARGE - 2/3 lb

PATES/SPREADS

21935 PATE GOLD MEDAL (ALL NATURAL) - 12/7 oz
21937 PATE WITH TRUFFLE (ALL NATURAL) - 12/7 oz
25841 BRAUNSHWEIGER RETAIL - 12/12 oz

PRE-SLICED

24186 BEEF SALAMI, PRE-SLICED - 12/4 oz
A hickory beef smoked salami.

24185 PEPPERCOATED SALAMI, PRE-SLICED - 12/4 oz
A hickory smoked pork salami encrusted with ground black pepper.

24187 GARLIC & PEPPER SALAMI, PRE-SLICED - 12/4 oz
A hickory smoked pork salami made with garlic and pepper.
Olli’s Salame are made in Virginia and rooted in more than 160 years of family tradition. The salumiere sources pasture raised Berkshire and Mangalitsa pigs from three small producers and selects pigs that are grown to mature weight. These heritage breed hogs are hormone/antibiotic free, fed an all vegetarian diet, and never confined to pens or crates.

**SALAMI OFFERINGS**

Made with pork cut from the shoulder and slow cured at low temperatures, these salame have an evenly coarse grind and molded natural casing.

30677 **SALAMI NORCINO** - 12/6 oz
Mild salame with sangiovese wine.

30679 **SALAMI MOLISANA** - 12/6 oz
Pepper and garlic salami.

30676 **NAPOLI SALAMI** - 12/6 oz
Applewood smoked salami.

30678 **CALABRESE SALAMI** - 12/6 oz
Spicy salami with a little kick.

30672 **SALAMI TOSCANO** - 12/6 oz
Flavored with aromatic fennel pollen.

30673 **WILD BOAR SALAMI** - 12/6 oz
Wild boar enriched with creamy Berkshire fat and lightly cold smoked.

30671 **CHORIZO** - 12/6 oz
24443 **CHORIZO, SPICY** - 20/6 oz
Smoky sweet Pimenton with a touch of cumin and oregano.

30674 **PEPPERONI** - 12/6 oz
A classic American Pepperoni.

30675 **SALAMI TARTUFO** - 12/5 oz
Black truffle salami.

**LARGE FORMAT SALAMI**

27186 **PEPPERONI** - 2/5.7 lb
26446 **SALAMI GENOA** - 2/5.7 lb
27182 **SALAMI TOSCANO** - 2/5.7 lb
27183 **SOPPRESSATA** - 2/5.7 lb
Established in 1975 as a Small French Charcuterie shop in the heart of Greenwich Village in NY, the “Three Little Pigs” shop quickly became known for their Pates and catering business. 40 years later, Trois Petit Cochons is an Award Winning nationally distributed charcuterie company. We are proud to share their delicacies with many passionate chefs and food lovers alike!

**BULK PATES**

27134 MOUSSE DE FOIE DE CANARD AU PORT WINE - 2/3 lb
33203 PATE AU POIVRE NOIR - 2/3 lb

**RETAIL PATES**

27578 MOUSSE AUX CEPES (ORGANIC) - 8/4 oz
27580 PATE DE CAMPAGNE SLICED (ORGANIC) - 8/4 oz

Fra’Mani Handcrafted Foods, based in Berkeley, California, was founded by nationally-recognized chef Paul Bertolli. The culmination of Bertolli’s zeal for authentic handcrafted food, Fra’ Mani strives to keep old world food traditions alive in taste and technique. Paul continues to serve as the Curemaster of Fra’ Mani and is responsible for all product development and creation. Paul’s maternal grandfather was a salumiere and his love of salumi was ignited at a young age while savoring prosciutto and soppressata vicentina from his grandfather’s cellars.

Fra’ Mani sources whole hogs grown to their standards, and produces a wide range of products to use the whole animal.

Fra’ Mani is derived from the Italian term for “between or among hands” and conveys the message “from our hands to yours”.

**SALAMI**

24461 SALAMETTO - 10/11 oz
A small-format salame with a coarse grind and rich flavor. Made in the country style with wine and garlic.

24463 SALAMI NOSTRANO - 4/2 lb
Nostrano, meaning “our own”. This is the Fra’Mani signature salame, coarsely ground with a mild and “sweet” flavor. A natural with melon or figs.
**Fra’Mani (cont.)**

**24464 SALAMI TOSCANO - 2/5 lb**
Deep burgundy in color with clear white fat and a mixed grind. A classic Tuscan-style salame with a bit of a salty edge.

**24465 SALAMI SOPRESSATA - 2/5 lb**
Very coarsely cut and scented with clove, this Soppressata is a thing of beauty. Stuffed into a large natural casing and slowly aged, it has a meltingly smooth texture and complex flavor.

**WHOLE MUSCLE & OTHER CURES**

**24456 PANCETTA - 3/4 lb**
Hand-trimmed, hand-salted, and slowly aged, this pancetta is characterized by a balanced proportion of lean meat and fat, and aromas of garlic, clove, bay leaf, and black pepper.

**24460 CAPICOLLO - 2/3.75 lb**
This spicy, naturally cured Capicillo is produced in the traditional Italian method, from hand-trimmed boneless pork shoulder. It is seasoned with red pepper, garlic, vinegar, fennel seed, and black pepper, and lightly smoked over natural wood.

**24467 ROSEMARY HAM - 2/4 lb**
This is a naturally cured, hand-trimmed ham cut from the inside, outside, and eye of round. Seasoned with rosemary and slow roasted to perfection.

**24466 MORTADELLA CLASSIC - 2/6 lb**
Fra’ Mani’s Classic Mortadella is made with prime cuts from the leg, shoulder, and belly, carefully trimmed by hand and minutely fine-ground, with no artificial additives. Speckled with small cubes of pork jowl, the firmest and most flavorful fat on the hog. Fra’ Mani Mortadella is slow-roasted for 10 hours with dry heat and finished with a breath of natural fruitwood smoke.

**25500 HAM SWEET APPLE - 2/4 lb**
This ham is trimmed from the inside, outside and eye of round and brined with apple juice and brown sugar. Lightly smoked and slowly roasted to ensure moisture and perfect texture.

**Fra’Mani** (cont.)

**Creminelli**

The Creminelli family has been producing artisan meat products as far back as the oldest aunt can remember and as far back as the 1600s according to family legend. In the early 1970s, Cristiano’s father, Umberto Creminelli, took over the small family business, Salumificio di Vigliano, near the town of Biella at the foot of the Italian Alps in northern Italy. In 1990, Cristiano, who had grown up in his father’s salumificio, was put in charge of the production. By 1996, he was a managing all aspects of the company with supervision from his father.

In 2005, Cristiano began to set his eyes toward another goal and in 2006 he made the commitment to build Creminelli Fine Meats in America. Producing a wide variety of cured meats, Cristiano continues to uphold his family’s old world traditions.

**RETAIL SALAMI**

These small-format salami are retail-ready; each salami is individually packaged and the case is designed to slot easily onto a retail shelf. However, this size can also work great in the kitchen! All of the small format salami use natural casings and are hand-tied.

**30388 SALAMI BAROLO - 9/6 oz**
Based on a traditional Felino recipe, with a generous addition of Barolo wine.

**24240 SALAME SOPRESSATA - 9/5.5 oz**
The classic Sopressata, redolent with wine and garlic.

**21835 SALAMI CASALINGO - 9/5.5 oz**
A delicately flavored salame, simply seasoned with salt and pepper.

**21836 SALAMI PICCANTE - 9/5.5 oz**
Spicy salami flavored with red pepper and paprika.

**30387 SALAMI TARTUFO - 9/6 oz**
A special occasion salame flavored with black summer truffles.

**21838 SALAMI WILD BOAR - 9/5.5 oz**
Texas wild boar and pork belly, seasoned with cloves and juniper.

**30389 SALAMI WHISKEY - 9/6 oz**
Made with whiskey from High West Distillery.

**LARGE FORMAT SALAMI & WHOLE MUSCLE CURES**
Creminelli is distinguished within the American artisanal salami market by producing a wide range of large-format salami. Long, natural aging give these salami exceptional flavor and texture. Either a natural or manufactured casing is used as appropriate to the item, and all of the salami are hand-tied and naturally molded. Perfect for specialty shops, restaurants, or the service deli, these items are at their best when sliced to order.

**24096 SALAMI CALABRESE - 3/3 lb**
Spicy salami made with Calabrian chilies.
Creminelli (cont.)

**24101 SALAMI MILANO** - 2/4.5 lb
An artisan take on the Genoa salami, with a wide diameter that is great for sandwiches.

**29323 SALAMI FINOCCHIONA** - 3/2.75 lb
Flavored with fennel and stuffed into a beautiful natural beef casing.

**24211 COPPA** - 3/2.1 lb
A dry-cured cut from the shoulder, well-marbled with a mild spice rub.

**29324 SALAMI SOPPRESSATA VENETA** - 3/2.75 lb
Flavored with wine and garlic, stuffed into a large natural beef casing, and hand-tied.

**24214 SALAMI VARZI** - 3/2.7 lb
Made with a recipe originating in Lombardy, this salame has a coarse grind and is seasoned with nutmeg and clove.

**PRE-SLICED AND SNACK PACK**
Retail-ready trays with all natural ingredients and a modified atmosphere package.

**24106 CASALINGO WHITE CHEDDAR & DRIED CHERRIES** - 12/2.2 oz
**24103 GENOA PROVOLONE & CRACKERS** - 12/2 oz
**29761 PROSCIUTTO AGED MOZZARELLA, SNACK TRAY** - 12/2 oz
**29760 SOPPRESSATA MONTEREY JACK, SNACK TRAY** - 12/2 oz
**29759 CASALINGO AGED GOUDA, SNACK TRAY** - 12/2.2 oz
**28958 SOPRESSATA, PRE-SLICED** - 12/2 oz
**28322 CALABRESE PROVOLONE, SNACK TRAY** - 12/2 oz
**28321 CASALINGO & GOUDA, SNACK TRAY** - 12/2 oz
**26379 FELINO & MANCHEGO, SNACK TRAY** - 12/2.2 oz
**28323 PROSCIUTTO & MOZZARELLA, SNACK TRAY** - 12/2 oz
**29143 BULK SLICED PEPPERONI** - 8/2.5 lb

**BULK**

**30349 PEPPERONI UNCURED** - 3/3.5 lb

Molinari

Molinari is a family owned business that has been making salumi in San Francisco for four generations. Founded in 1986, the Molinari family adapted their recipes to the cool Bay Area climate and began producing Italian-style cured meats in the new world. Building on their family tradition, they continue to produce their uniquely old-school charcuterie with the same pride and passion that the company was built on.

**30660 TOSCANO** - 7/4 lb
A coarsely ground salame with a rustic texture and tangy flavor. Stuffed into a naturally molded casing.

**30641 SOPRESSATA** - 7/3 lb
A large format wine salame with a naturally molded casing.

**30600 SAN FRANCISCO SALAMI 5X5** - 24/13 oz
The classic Italian style dry salame.

**30620 SAN FRANCISCO SALAMI** - 10/3 lb
The classic Italian style dry salame.

**30650 SALAMETTI SECCHI** - 4/5 lb
Hand linked salame chubs.

**30760 MORTADELLA** - 8/5 lb
All pork sausage flavored to perfection with aromatic spices.

**31620 HEAD CHEESE** - 8/5 lb
A choice blend of pork head meat, diced and cooked with gourmet seasonings.

**37800 COPPACOLA** - 14/2 lb

**30640 MOLINARI HOT SALAMI** - 10/3 lb
A spicy, calabrese style salami.

**37550 PANCETTA BACON** - 5/5 lb
Extra lean Italian style pancetta, cured, spiced and rolled pancetta.

We carry a full range of Molinari Products.
Columbus Artisan Salumi

Columbus Artisan Salumi is a collection of salame varieties that can be found in Italy today. These authentic products are truly unique — hand-stuffed and tied using natural casings and minimal spices, and naturally aged from 21 to as long as 90 days depending on the type of salame. Made with 100% hand-trimmed pork from hogs that are raised to strict standards — fed 100% vegetarian diets, never ever given antibiotics or growth hormones and raised in reduced-stress environments.

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<th>Code</th>
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<tr>
<td>39117</td>
<td>FELINO - 4/2 lb</td>
<td>Often considered the king of Italian salami. Felino is traditionally made in the Parma region of Italy. Stuffed in a thick natural pork casing called culare, the fresh meat is then aged extremely slowly to achieve its legendary smooth texture and aroma.</td>
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<tr>
<td>39119</td>
<td>FINOCCHIONA GIGANTE - 1/8 lb</td>
<td>This Finocchiona is seasoned with wild fennel seeds which give it an alluring cool, sweet flavor - an intriguing balance to the mellow texture and aroma of 90-day aged coarse ground fresh pork. Columbus uses an imported, natural, double-layered pork casing cut and stitched together to reach gigantic proportions.</td>
</tr>
<tr>
<td>39116</td>
<td>CACCIATORE - 12/6.7 oz</td>
<td>In the Mediterranean tradition, the Cacciatore is a small salame, prepared in the old country style; fresh pork ground coarse and stuffed in an imported, delicate natural casing.</td>
</tr>
<tr>
<td>39022</td>
<td>SALAMINI SECCHI - 1/5 lb</td>
<td>Meaning “dry” in Italian, salami secchi are small format artisanal salami made with crushed white and black peppercorn, and burgundy wine, hand tied and aged for at least three weeks in natural casings. The result is a smooth salame that pairs wonderfully with a good Chianti or a slice of your favorite Brie or Taleggio.</td>
</tr>
<tr>
<td>39034</td>
<td>MILD COPPA - 1/2.5 lb</td>
<td>Trimmed pork shoulder soaked in wine and rubbed with salt and spices, then slowly aged and air dried for at least 45 days. A great staple item for any charcuterie platter!</td>
</tr>
</tbody>
</table>

**BULK**

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>39038</td>
<td>HOT CAPICOLLA - 1/3.5 lb</td>
<td>Pork shoulder coated with cayenne and paprika before being slow cooked.</td>
</tr>
<tr>
<td>39035</td>
<td>HOT COPPA - 1/2 lb</td>
<td>Pork shoulder rubbed with salt and chili pepper before being dry cured for 45 days.</td>
</tr>
<tr>
<td>39036</td>
<td>MORTADELLA - 1/7 lb</td>
<td>A pistachio free mortadella spiced with nutmeg and cinnamon before being slow cooked.</td>
</tr>
<tr>
<td>39016</td>
<td>PANCETTA - 1/5 lb</td>
<td>Made from lightly spiced pork belly that is handrolled, tied and dry aged.</td>
</tr>
<tr>
<td>39018</td>
<td>PROSCIUTTO - 2/3 lb</td>
<td>Aged for a minimum of 90 days, and trimmed for a leaner end product.</td>
</tr>
</tbody>
</table>

**RETAIL**

<table>
<thead>
<tr>
<th>Code</th>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>39025</td>
<td>PEPPER SALAMI - 2/3 lb</td>
<td>Columbus’s Italian dry salami is rolled in freshly cracked black pepper to give a spicy bite on the finish.</td>
</tr>
<tr>
<td>06497</td>
<td>HOT SOPRESSATA - 1/5 lb</td>
<td>A mix of chile de arbol, paprika and sherry wine with this sopressata a spicy finish.</td>
</tr>
<tr>
<td>39031</td>
<td>SOPRESSATA - 1/6 lb</td>
<td>An Italian classic made with a mix of fennel and fresh garlic.</td>
</tr>
</tbody>
</table>

We carry a full range of Columbus Products, including presliced charcuterie, deli meats, and snacking options.
Since its origin in 1945, Príncipe has grown from a small salumificio in Trieste/Italy, into one of the most highly regarded Italian salumi producers. The company produces both Prosciutto di Parma and Prosciutto di San Daniele at facilities located within each P.D.O. production area. For over 60 years, tradition, experience and the highest quality have defined products bearing the Príncipe name.

**PROSCIUTTO OFFERINGS**
Prosciutto, also known as Prosciutto Crudo or simply “Crudo” (raw in Italian), is uncooked ham that is salted and aged/cured for long periods of time ranging from a minimum of 12 months to over 20 months. With its sweet and salty rich flavor and velvety texture, Prosciutto is a must have delight for the most refined palates all over the world.

**37806** PROSCIUTTO SAN DANIELE - 1/15 lb
**08984** PROSCIUTTO SAN DANIELE PRE-SLICED MINI OVAL - 12/1 oz
**08983** PROSCIUTTO SAN DANIELE PRE-SLICED OVAL - 12/3 oz

The village of San Daniele, located in the province of Friuli in the Northeast of Italy, has an ideal micro climate for producing prosciutto: low humidity and cool breezes from the foothills of the Alps. Made with the whole leg of the Duroc or Landrace pigs, this ham is cured naturally with sea salt and patience. Aged at least 16 months.

**12744** PROSCIUTTO SAN DANIELE SECOLO - 1/17 lb
These special legs of San Daniele are selected for their size and marbling. Aged for a full 20 months, they develop a great depth of flavor while retaining the silky smooth texture and characteristic sweetness that makes San Daniele ham famous.

**37810** PROSCIUTTO DI PARMA - 1/16 lb
Rooted in a tradition that predates the Romans, Parma hams are a staple in the cuisine of Emilia Romagna. This PDO designated ham is made only with Italian pigs, sea salt, and pure air. Aged at least 14 months.

**30304** PROSCIUTTO ITALIANO SLICED - 6/16 oz
Made in the traditional Parma style, but outside the PDO, this pre-sliced prosciutto is buttery and melts in your mouth. The perfect solution for smaller kitchens without a slicer.

**PROSCIUTTO COTTO**
Príncipe’s cooked hams, or prosciutto cotto, are great examples of the Italian classics. These whole, three muscle hams are naturally cured and dry roasted.

**08161** OLD FASHIONED - 2/6.6 lb
**37807** ROASTED WITH ROSEMARY - 2/6.6 lb
**37809** BEECHWOOD SMOKED - 2/6.6 lb
**37812** TARTUFO TTO - 2/6.6 lb

**37813** SPECK - 2/5.5 lb
Príncipe Speck hams are made with a boneless cut from the rump and cured with black pepper, coriander, juniper, and bay before they are lightly cold smoked over beech wood.

**37808** MORTADELLA - 1/11 lb
Made in the tradition of Bologna, this large diameter Mortadella is lightly spiced and studded with cubed fat and pistachios.

**37814** BRESAOLA - 4/2.75 lb
This beef Bresaola is cut from the tip of the haunch and trimmed lean. Dry-salted before being case and hung to dry for at least a month, it has a deep red color and even marbling.

**PRÍNCIPE DOMESTIC - ALL NATURAL SALAMI**
Príncipe’s cooked hams, or prosciutto cotto, are great examples of the Italian classics. These whole, three muscle hams are naturally cured and dry roasted.

**27877** UNCURED PEPPERONI - 2/3.5 lb
A classic pepperoni made with paprika, garlic, fennel, and cayenne pepper which gives it a nice bite on the finish.

**27903** UNCURED BLACK & WHITE TRUFFLE SALAME - 3/2.3 lb
Both white and black truffle essence go into this special salame which has an intense aroma and nutty, garlicky finish.
Brooklyn Cured is the love child of native Scott Bridi and his passion for making charcuterie in New York. Each product is a reflection of cultural diversity and the culinary history of Brooklyn neighborhoods, and Scott strictly sources the best pasture-raised, antibiotic- and hormone-free raw materials directly from trusted farmers.

29839 COPPA SMOKED WITH TASSO SPICE - 1/1-4 lb (Random Weight)
This smoky version of Coppa is inspired by the Cajun Style Tasso Ham. Slice thin and enjoy it with cheese, pickled vegetables and green olives.

29840 BRESAOLA WITH PORCINI MUSHROOMS & BLACK PEPPER - 1/1-4 lb (Random Weight)
An original twist on an Italian staple! Dry cured beef is seasoned with porcini mushrooms and black pepper for a “new, earthy and deep” flavor that is guaranteed to please.

24730 BEEF SALAMI - 10/1 lb
Inspired by NYC deli culture, this beef salame is similar to cervelat, with a more nuanced flavor profile.

25017 BEER GARDEN SALAMI CHUB - 12/5 oz
Made with Belgian Ale and lemon zest, this salame begs for a warm summer day and a cold one.

24731 LAMB PROSCIUTTO - 4/2 lb
A truly unique offering, leg of lamb is cured with smoked paprika, red wine, garlic & a hint of spice and rolled up into a boneless log form. It is roughly the diameter of coppa, for easy slicing & case display.

25019 MEZCAL AND LIME SALAMI CHUB - 12/5 oz
The classic Mexican flavors of mezcal and lime are blended together in this one-of-a-kind salame.

25020 LAMB ZA’ATAR SALAMI CHUB - 12/5 oz
A mix of pork and lamb form the base for this salami, which is infused with the Middle Eastern spice mix Za’atar.

25016 MANHATTAN SALAMI CHUB - 12/5 oz
A pork-based salame with a twist! Rye whiskey and orange mix together to recreate the flavors of this classic cocktail.

25018 OLD FASHIONED SALAMI CHUB - 12/5 oz
Pork, bourbon, and sour cherries jive together in this cocktail-based twist on a salami!

PRE-SLICED

30272 SMOKED BEEF SALAMI, PRE-SLICED - 12/3 oz
30275 BRESAOLA, PRE-SLICED - 12/3 oz
30274 FINOCCHIONA, PRE-SLICED - 12/3 oz
La Quercia: pronounced ‘la*KWAIR*sha’, means ‘the oak’ in Italian. The oak is a traditional symbol of the province of Parma, home of Prosciutto di Parma, and the state tree of Iowa, making the oak tree a perfect symbol to unite of the two worlds. Started in Norwalk, Iowa in 2005, La Quercia’s goal was to create a new world version of classic prosciutto, ingrained with the flavors of Iowa’s unique terroir. You can rest assured that all La Quercia products are made from animals who were never kept in crates, cages, or large animal confinement facilities; were never fed animal by products and were never administered non therapeutic antibiotics or hormones.

24451 PROSCIUTTO AMERICANO - 2/15 lb
Rich, silky and sweet, and made with just three ingredients-pork, sea salt, and time- legs of Prosciutto Americano are aged 10 to 12 months.

24453 SPECK - 2/6.5 lb
Made from the rear leg, Speck Americano is lightly smoked over Applewood, and aged for 10 to 12 months, for a deep, lightly sweet and smokey flavor.

24824 SPREADABLE GROUND PANCETTA - 12/4 oz
LaQuercia's fully-cured pancetta is ground into this spreadable pancetta—an awesome addition to any sandwich!

RETAIL OPTIONS

24273 SLICED PROSCIUTTO AMERICANO - 12/2.2 oz
Pre-sliced classic La Quercia Prosciutto.

24276 SLICED PROSCIUTTO PICCANTE - 12/2 oz
This prosciutto is rubbed with fennel seed and red chili before aging.

24277 SLICED SPECK AMERICANO - 12/2 oz
Pre-sliced smoked prosciutto.

24278 SLICED PANCETTA - 12/2 oz
Cured pork belly from 50% Berkshires bred with Duroc pigs.

24269 NDUJA - 12/4 oz
A European-inspired spreadable spicy salame.

24334 SPICY RUSTIX - 12/2.2 oz
Spicy salami sticks, these salami sticks have 12 grams of protein, and 0 grams of sugar per serving, making them a great snack!

24433 SMOKEY RUSTIX - 12/2.2 oz
Smoky salami sticks, these salami sticks have 12 grams of protein, and 0 grams of sugar per serving, making them a great snack!
**Elevation Meats**

Born from the passion of two close friends for good food, sustainable farming, and the art of Charcuterie, Elevation Meats is a Colorado based artisanal company, proud to share with the world items that are made from humanely raised and selected heritage breed pork. The respect for old world techniques and the blend with local flavors shines in every one of their creations.

**SALAMI OFFERINGS**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>24602</td>
<td><strong>BLACK PEPPER SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>Simple and yet delicious, this salami is flavored with a handful of whole and ground Telecherry Peppercorns and local red wine.</td>
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</tr>
<tr>
<td>24605</td>
<td><strong>SOUR ALE SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>A unique and funky twist on traditional salami, this product is made by blending coarsely ground pork with a local sour beer and black pepper.</td>
<td></td>
</tr>
<tr>
<td>24606</td>
<td><strong>WHISKEY SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>One of the most intriguing and modern Salami flavors is reached by mixing together the best pork, a secret country style spice blend with a splash of Smoked Maple Bourbon. The result you ask...? Guaranteed to knock your socks off!</td>
<td></td>
</tr>
<tr>
<td>24607</td>
<td><strong>DRY CHORIZO SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>A classic Spanish Chorizo salami made unique with the addition of a healthy dose of Southwest Chipotle.</td>
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<tr>
<td>24608</td>
<td><strong>BLACK TRUFFLE &amp; SEA SALT SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>This is what happens when you blend Italian black truffles, high quality sea salt and wine. An ode to great flavors combined in every bite.</td>
<td></td>
</tr>
<tr>
<td>24610</td>
<td><strong>CALABRESE SALAMI</strong> - 8/4.5 oz</td>
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<tr>
<td></td>
<td>True to its southern Italian roots, this salami is made with imported Calabrian Chili Peppers and a splash of wine.</td>
<td></td>
</tr>
<tr>
<td>24611</td>
<td><strong>FENNEL POLLEN SALAMI</strong> - 8/4.5 oz</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Another homage to an Italian staple; only imported Italian Fennel Pollen with a bit of local red wine to flavor this long time favorite!</td>
<td></td>
</tr>
<tr>
<td>24612</td>
<td><strong>BARLEY WINE SALAMI</strong> - 8/4.5 oz</td>
<td></td>
</tr>
<tr>
<td></td>
<td>This salami is the offspring of a play on the beer/mustard combination; it is made using Bourbon barrel-aged Barleywine and golden mustard seeds.</td>
<td></td>
</tr>
<tr>
<td>24613</td>
<td><strong>MOLE SALAMI</strong> - 8/4.5 oz</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mexico meets Colorado in this original blend of flavors; chili peppers, garlic, cinnamon and oregano meet a local chocolate stout beer for a unique experience in every bite.</td>
<td></td>
</tr>
<tr>
<td>24486</td>
<td><strong>BASQUE SALAMI</strong> - 8/4.5 oz</td>
<td></td>
</tr>
<tr>
<td></td>
<td>A mix of wine and espelette pepper in this salami transports you to the Basque region! Pair with Basque sheep milk cheeses and Basque Sidra for a taste of terroir.</td>
<td></td>
</tr>
</tbody>
</table>
Elevation Meats (cont.)

24801 BERKSHIRE COPPA - 3/2 lb
Whole muscle cures from the shoulder of heritage breed hogs show beautiful marbling throughout!

24800 BERKSHIRE LONZA - 3/2 lb
From the loin of heritage breed hogs comes this beautifully marbled whole muscle cure. Distinct from coppa, Lonza is a much leaner meat with little marbling and a fat cap on top.

24803 CALABRESE SALAMI - 2/4 lb
A large-format version of this Italian classic, Calabrese salami is infused with Calabrian Chili Peppers and wine.

24806 WAGYU BRESAOLA - 2/2 lb
This Bresaola is made from premium Wagyu beef that is air-dried and salted. Elevation Charcuterie puts a Colorado twist on this Italian whole muscle classic!

Alexian Pates

Alexian Pates are produced by a woman owned enterprise, and are all natural- no preservatives, additives or unnecessary fillers are ever added to Alexian pates. All of Alexian’s pates are gluten free, and all of the meats used in the make process come from vendors with humane raising practices.

33033 PATE DE CAMPAGNE - 6/5 oz
A coarse ground pate of pork and pork liver, infused with sherry wine and a mix of herbs and spices.

33032 PATE DUCK LIVER WITH COGNAC - 6/5 oz
This creamy mousse is made with a mix of duck liver and pork, and the addition of Cognac.

33019 DUCK RILLETTE - 6/6 oz
A classic rich blend of cooked duck meat, duck fat and spices.

33029 PATE PHEASANT ROSEMARY - 6/5 oz
Made from a blend of pheasant, duck and pork, with the addition of rosemary, pecans and port wine.

33034 TRUFFLE MOUSSE - 6/5 oz
This creamy, spreadable mousse is made with pork, turkey and chicken livers, as well as sherry, wild mushrooms, and truffles.

Pio Tosini

07146 PIO TOSINI PROSCIUTTO DI PARMA - 1/16 lb
Pio Tosini has been a family run company for over 80 years and produces some of Parma’s most sought after hams. Produced in the town of Langhirano, these hams are aged over 500 days to ensure a slow and even curing process that highlights the sweet flavor of a Parma ham. Each ham is stamped by the Consorzio del Prosciutto di Parma and boned by hand.
**Levoni**

Centered around production of traditional Italian salumi, Levoni has been producing quality products for over a century. Producing more than 120,000 legs of Prosciutto di Parma annually, and an additional 100,000 legs of Prosciutto di San Daniele DOP, Levoni’s guarantee is that every piece of pork charcuterie sold under its name must be produced using only pigs sourced in Italy. This fourth-generation family run company employs over 500 employees who help to bring a taste of Italy to us!

**30160 DOP PROSCIUTTO DI PARMA 14 MONTH BONELESS** - 2/15.5 lb
The classic cured ham made in Parma! Sweet and nutty, with a well-balanced salinity.

**30161 COPPA STAGIONATA** - 4/2 lb
Half coppas with beautiful marbling throughout.

**24128 DOP PROSCIUTTO DI SAN DANIELE BONELESS** - 2/15.4 lb
A well balanced Prosciutto di San Daniele, with beautiful marbling.

**24121 DOP PROSCIUTTO DI SAN DANIELE 20 MONTH BONELESS** - 2/15.4 lb
An extra aged Prosciutto di San Daniele.

**30162 SCHIACCIATA PICCANTE** - 4/2 lb
Made with the addition of fennel, chili and cubes of pancetta, this picante salami stands out!

**29148 HAM HALF ITALIAN COOKED JOLLY** - 2/9.9 lb

**29149 SALAMI MILANO** - 4/3.7 lb
This salami is a mild, finely ground version, that takes a classic Milan recipe with a pork base. This lends a nutty sweetness to the salami.

**24536 SPECK DI PROSCIUTTO** - 2/1.67 lb
Produced since the 1300s, Speck is made from the hind leg of hogs, and is the combination of three methods of meat preservation: salting, seasoning, and smoking.

**29150 MORTADELLA ORO WITH PISTACHIO** - 2/9.9 lb
This classic Italian meat is studded with pistachios and black peppercorns. The texture is silky, and this mortadella is perfect for slicing!

**24594 PROSCIUTTO DI PARMA 24 MONTH** - 1/15.4 lb
This classic Italian cured ham develops extra depth of flavor from an additional ten months of aging.

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**Charlitos**

Growing up in a Cuban-American household in New York City strongly influences Charles Wekselbaum’s charcuterie style, which is inspired by the traditions of Spain and his own original twists. Charles, affectionately nicknamed ‘Charlito,’ attended New York City’s French Culinary Institute, where he was lucky enough to work with a master charcutier. After completing his formal studies, Charles spent time expanding his education in Spain’s Salamanca and Extremadura regions after school. In 2011, he founded Charlito’s Cocina with the goal of diving deep into the gastronomic traditions used to preserve food before the arrival of refrigeration.

**30404 CAMPO SECO PRESLICED** - 15/3 oz
**25392 CAMPO SECO DRY CURED SALAMI CHUB** - 16/5 oz
Campo Seco was developed to showcase the incredible flavors attainable with simple ingredients: heritage pork and fleur de sel.

**25394 CERVEZA SECA DRY CURED SALAMI** - 16/5 oz
Aiming for a unique flavor profile, this dry cured salami is made with the addition of bottle-fermented brown ale, which imparts a deliciously warm flavor profile. Not gluten-free.

**25393 PICANTE DRY CURED SALAMI** - 16/5 oz
The people asked, and Charles provided: borne out of endless requests for something ‘hot,’ ‘Charlito’s dry-cured picante salami is made with a house blend of delicate chilis. The focus remains on the flavors of the high quality meat, but with plenty of heat!