

**NEW**



**LOCAL**

MeatCrafters salamis and cured meats are made for charcuterie lovers everywhere.

Our collection will satisfy the most discerning palate. We use high quality meats, many locally sourced and produced in small batches. We use the freshest spices, herbs, and seasonal blends designed to bring out unique and complex, yet subtle flavors. MeatCrafters' artisan salamis include flavors that you won't find anywhere else. In addition to traditional Italian flavors, we produce untraditional flavors using unique blends of spices from around the world.

### Stocked Items

**Chorizo de Pamplona #11167 7.0oz 8 pcs/cs**

This traditional recipe from Pamplona, Spain, combines the heat of cayenne with the warmth of Spanish smoked pimento. A classic dry chorizo.

**Cacciatore #11181 7.0oz 8 pcs/cs**

Italian Hunters sausage recipe. Natural ABF Duroc pork seasoned with sea salt, pepper, and garlic.

**Truffle Mania #11193 7.0oz 8 pcs/cs**

A great salami for truffle lovers.

**Ararat #11227 7.0oz 8 pcs/cs**

Natural ABF Duroc pork seasoned with smoked paprika, fenugreek, and a delicious chili pepper from Turkey known as urfa biber.

**One Wild Fennel #11228 7.0oz 8 pcs/cs**

An Italian recipe; natural, ABF Duroc pork seasoned with fennel pollen.

**Duck Breast Prosciutto (Frozen) #11050 11.0oz 10 pcs/cs**

The fresh cracked black pepper, thyme, garlic, bay leaves, and hand-crushed juniper combine to create an amazing taste sensation. A brilliant example of hand-crafted charcuterie.

### Special Order Items—Please allow 48 hours lead time

**Chajari #11165 7.0oz 8 pcs/cs**

This recipe comes from a small town in Argentina that was settled by Italians. It is flavorful with garlic, nutmeg, clove, cinnamon and whole peppercorns.

**Chesapeake #11169 7.0oz 8 pcs/cs**

Traditional Maryland Crab seasoning, but milder in a salami!

**Porcini #11194 7.0oz 8 pcs/cs**

Natural ABF Duroc pork seasoned with dried porcini

**Cinta Salami #11205 7.0oz 8 pcs/cs**

Natural ABF Duroc pork seasoned with long pepper, lemon zest, and mace.

**Fuet #11236 7.0oz 8 pcs/cs**

A simple recipe from Northern Spain (Catalunya) that shows the transformative power of meat fermentation. Natural ABF Duroc pork seasoned with salt and pepper.

**Dillio #11241 7.0oz 8 pcs/cs**

Originally an Italian recipe made with fennel pollen, one day we received a batch of dill pollen instead. The result of the switch is a balanced, mellow, dill-flavored Duroc pork salami seasoned with garlic and red wine.



# Skinny Salamis

## Retail

12/4packs in a counter display unit 6 CDU's/case  
(can mix and match the CDU's in the case)

### *Black Angus Beef #11069*

Natural American Black Angus beef made with the finest herbs and spices. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

### *Pork with Truffles #11110*

Natural Heritage Breed Duroc Pork with Truffles. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

### *Shawarma Lamb #11115*

Natural Lamb made with our own blend of Middle Eastern spices. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

