

# ARTISAN MEATS 101

## **Dry-Cured Meat**

**FRANCE:** Jambon de Bayonne, the most well-known French dry-cured ham, is traditionally made in the southwest, near the Pyrenees.

**ITALY:** Prosciutto is probably the most famous cured ham in the world. Coppa, made from pork shoulder, is equally tasty.

**SPAIN:** Spanish dry-cured hams like jamón serrano are rubbed with sea salt, then aged a year or more. Lomo embuchado is cured pork loin.

**GERMANY:** Real Black Forest ham is an air-dried, salt-cured, smoked ham from the forests near Freiburg; it's moister than prosciutto.

## **Dry-Cured Sausage**

**FRANCE:** Saucisson sec is primarily made from pork, seasoned with spices that vary by region.

**ITALY:** Soppressata is a sweet-tasting, coarsely ground sausage; other classic Italian sausages include finocchiona and cacciatorini.

**SPAIN:** Chorizo gets its characteristic tangy flavor from paprika. Fuet, whose name comes from the word for whip, is a long, thin pork sausage.

**GERMANY:** Chewy, jerkylike Landjäger is smoked, as many German sausages are, and seasoned with caraway and garlic.

## **Cooked Sausage**

**FRANCE:** Garlic sausage, or saucisson à l'ail, is delicious by itself, but it's also a key ingredient in cassoulet; also try gently spiced boudin blanc.

**ITALY:** Mortadella is flavored with pistachios, black pepper, wine and sugar, then steamed.

**SPAIN:** Butifarra negra, made with pig's blood, is popular in Barcelona; butifarra blanca, made from pork, is seasoned with nutmeg and white pepper.

**GERMANY:** Frankfurter, the original hot dog, is made from finely chopped pork and beef. Spreadable liverwurst is made from pork and pork liver.

<http://www.foodandwine.com/articles/a-party-cure-all>