

UNDERGROUND MEATS

BUY CURIOUS

UNDERGROUND MEATS IS THE WHOLESALE CHARCUTERIE BUSINESS OF THE UNDERGROUND FOOD COLLECTIVE. WE MAKE CURED MEATS IN SMALL BATCHES USING WHOLE, HERITAGE-BREED HOGS FROM WI FARMS SUCH AS ROLLER COASTER AND UPLANDS DAIRY. ALL OF OUR ANIMALS ARE RAISED ON PASTURE WITHOUT ANTIBIOTICS OR HORMONES.

THE MEAT

CURED MEATS ARE A BIT LIKE FINE CHEESE. ALTHOUGH THEY ARE SHELF-STABLE, UNREFRIGERATED CURED MEATS MAY BEGIN TO DRY OR OTHERWISE DIMINISH IN QUALITY AFTER A WEEK OR SO (DEPENDING ON CONDITIONS), WHEREAS REFRIGERATED CURED MEATS WILL BE GOOD FOR SEVERAL MONTHS. STORE IN BUTCHER PAPER OR A PLASTIC BAG TO KEEP YOUR MEAT FROM DRYING OUT OR OXIDIZING.

NOTE ON NITRITE

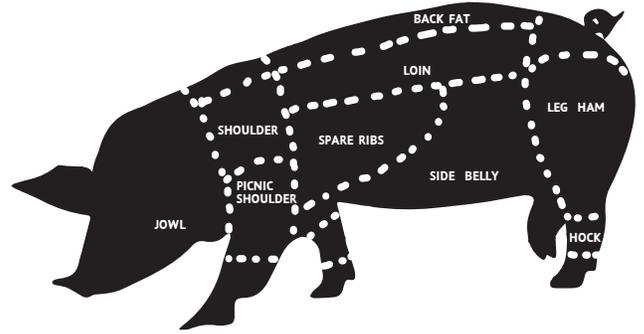
WE MAKE USE OF SYNTHETICALLY DERIVED NITRITES AND NITRATES IN OUR PRODUCTS. THIS ENSURES QUALITY, SAFETY, AND STRAIGHTFORWARD REGULATORY COMPLIANCE. PRODUCTS LABELED "NITRITE-FREE" AND "UNCURED" ARE MISLEADING: THEY DO CONTAIN NITRITES. AS A TECHNICAL WORK-AROUND, PRODUCERS, INSTEAD, USE CELERY JUICE POWDER - A "NATURAL FLAVOR" - THAT ACTUALLY CONTAINS A HIGH LEVEL OF ORGANIC NITRATE, WHICH CONVERTS TO NITRITE BY THE BACTERIA IN STARTER CULTURES AND IN SALIVA. WHAT IS MORE, PRODUCTS THAT CONTAIN CELERY JUICE POWDER TEND TO HAVE SIGNIFICANTLY HIGHER QUANTITIES OF NITRITES THAN THOSE MADE WITH CONVENTIONAL CURING SALTS. WE KNOW HOW MUCH WE ADD AND ENSURE THAT IT MEETS THE MINIMUM AND MAXIMUM STANDARDS.

NOTE ON MOLD

A POWDERY DUSTING OF BENIGN WHITE MOLD HELPS TO CURE THE SALAMI EVENLY WHILE FENDING OFF BAD BACTERIA. IT IS SAFE TO EAT, OR THE CASING CAN BE REMOVED BEFORE EATING.

WHOLE MUSCLE

SLICE AS THIN AS POSSIBLE (GO A TAD THICKER ON PANCETTA)



- COPPA** WHOLE FRONT SHOULDER. HINTS OF NUTTINESS AND SPICE.
- LOMO** WHOLE LOIN. IN KEEPING WITH ITALIAN TRADITION, WE LEAVE A LAYER OF BACK FAT ON THE MUSCLE.
- PANCETTA** WHOLE BELLY. A BACON THAT IS CURED BUT NOT SMOKED. CAN BE EATEN RAW, BUT BEST IF LIGHTLY SEARED.
- CULATELLO** THE CHOICEST CUT FROM THE HAM. ESSENTIALLY A YOUNG & BUTTERY PROSCIUTTO.
- PROSCIUTTO** BONE-IN HAM THAT HAS BEEN DRY-CURED FOR OVER A YEAR. DELICATE AND NUTTY.

SALAMI

ALL SALAMIS ARE STUFFED INTO NATURAL HOG OR BEEF CASINGS. SLICE ABOUT THE THICKNESS OF A PENNY (YOU MAY NEED TO GO A LITTLE THICKER ON PRODUCTS LIKE SOPPRESSATA, WHERE THE FAT CUBES WILL COME LOOSE IF SLICED TOO THIN)

- | | | |
|---------------------------|---|--|
| GENOA SALAMI | A CLASSIC DELI SALAMI. GOOD AND TANGY | GARLIC, WHITE PEPPER, RED WINE |
| PEPERONE | EQUAL PARTS TANG, SPICE, AND PEP. ALL PORK, FULLY AIR-CURED. | ANISE, PAPRIKA, FENNEL, CAYENNE |
| SOPPRESSATA | LEAN PORK MIXED WITH CUBES OF BACK FAT | RED PEPPER FLAKES, FRESH THYME, GARLIC |
| FINOCCHIONA | A BRIGHT, LIVELY SALAMI WITH WHITE WINE AND FENNEL. | FENNEL, GARLIC |
| GOAT SALAMI | A FIRM, SLIGHTLY SWEET SALAMI WITH A LITTLE BIT OF PORK FAT ADDED FOR TEXTURE. | ROSEMARY, CINNAMON |
| SAUCISSON SEC | OUR SIMPLEST SALAMI, DESIGNED TO SHOWCASE THE QUALITY OF OUR PORK. | SEA SALT, BLACK PEPPER, GARLIC |
| SPANISH CHORIZO | NICE AND SMOKEY WITH A HINT OF HEAT. | SMOKED PAPRIKA, CAYENNE, CHILI PEPPER |
| TUSCAN SALAMI | A CLASSIC, HARD SALAMI WITH PLENTY OF FENNEL AND RED WINE. | FENNEL, CRACKED BLACK PEPPER |
| 'NDUJA (EN-DOO-YA) | A SPICY SALAMI SPREAD RICH WITH ROASTED HOT PEPPERS AND WINE. TRY IT ON CRACKERS OR MELT IT INTO A SAUCE. | |

BUY ONLINE!
SHOP.UNDERGROUNDFOODCOLLECTIVE.ORG