

# Featured

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## **Wagyu Beef Pastrami** (Wagyu)

**\$10 per lb. (unsliced pieces)** Wagyu beef bottom round dry-cured with our own mix of herbs, spices and brown sugar. Dry-cured for 2-3 weeks, slowly steamed until tender and finally smoked over a real fire of oak wood.

## **Summer Sausage** (Duroc pork & Wagyu beef)

**\$8 per lb.** A classic pork sausage but enriched with our bacon ends and Wagyu beef. Great cold, but also can be sliced thick and fried like a slice of SPAM.

## **Kippered Wagyu Beef** (Wagyu)

**\$15 per lb. for small slabs**

Better, softer version of jerky. Wagyu beef lifter steaks (grade 8+) dry-cured and glazed with molasses, chilis, garlic and more. Smoked over fruit woods and juniper.

## **Tsa Tsio (“saat-soo”)** (Duroc)

**\$10 per lb.** Madagascar's version of Chinese Char Sui pork. Strips of Duroc pork shoulder are cured and marinated overnight in a mix of honey, vanilla-infused rum, our house-made Chinese 5-spice and a little Madagascar-style hot sauce. Enjoy like jerky or slice & use in sandwiches, ramen, salads etc.

## **Pulled Pork** (Berkshire)

**\$8 per lb.** Whole local Berkshire pork shoulders rubbed with salt and pepper for 2 days. Cold-smoked for 8 hours over a real wood fire of oak and fruitwoods. Then roasted very low and very slow in an oven overnight.

# B A C O N S

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## **Black Pepper Bacon** (Berkshire)

**\$10 per lb. (sliced)** Dry-cured Berkshire pork belly coated with black pepper, glazed with molasses and smoked over real wood fire for at least 8 hours.

## **Brown Sugar Beef Bacon** (Piedmontese beef)

**\$9 per lb. (sliced)** Grass-fed local Piedmontese beef belly dry-cured for 10 days, coated with black pepper, glazed with brown sugar and smoked over oak and juniper woods.

## **Maple Jowl Bacon** (Duroc)

**\$7 per lb. (small slabs)** Succulent jowl cured in a maple brine for a week then smoked over oak and apple. Intended more for cooking with rather than frying up for breakfast.

## **Traditional Bacon** (Duroc) **READY LATE THU.**

**\$8 per lb. (sliced)** No sugar. No nitrites. Nothing but pork belly, salt and smoke. Thick cut traditional dry-cured bacon smoked over a real fire of oak and fruitwoods.

# H a m s

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## **Dry-Cured Ham** (Berkshire-Mangalitsa)

**\$8 per lb** Local Berkshire-Mangalitsa pork dry-cured for weeks and then rubbed with brown sugar and smoked over oak and fruitwoods. Ready to eat. Can be enjoyed cold or hot.

## **Shoulder Ham** (Berkshire-Mangalitsa)

**\$10 per lb. (Boneless about 1.5 lbs.)** Incredibly well-marbled coppa muscle from local Berkshire - Mangalitsa pork. They are dry-cured, glazed with brown sugar and smoked over real wood fire. Fully smoked, cooked and ready to eat.

## **Ham Hocks** (Berkshire and Mangalitsa)

**\$5 per lb.** Heritage breed ham hock dry-cured and smoked. Perfect for soup and has enough meat to make a meal.

# Sausages (fresh)

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## **Mexican Chorizo** (Berkshire Pork)

**\$6 per lb. (bulk)** Flavorful and savory sausage with nice heat from toasted chilies. Perfect for tacos, eggs and more.

## **Palermo-Style Italian Sausage** (Berkshire-Mangalitsa Pork)

**\$8 per lb. (coils) LIMITED**

A traditional course-ground Sicilian sausage from Palermo. Still features fennel like most Sicilian sausage, but has much more depth & flavor from sundried tomatoes, pecorino Romano cheese and fresh local greens (this batch has fennel fronds, chives and tomato leaves).

## **Farmer John Sausage** (Berkshire)

**\$6 per lb. (4 pieces per pack)** Simple but delicious cured and smoked pork sausage. Use as a breakfast sausage or grill as a brat.

## **Argentinian Chorizo** (Wagyu Beef & Duroc Pork)

**\$8 per lb. (links)** A traditional grilling sausage from Argentina. A spicy sausage, but more emphasis on flavor than heat. Great grilled and served with chimichurri sauce.

## **Breakfast Sausage** (Berkshire & Wagyu)

**\$6 per lb. (bulk)** Great pork with salt, pepper a few herbs and spices and a touch of sage. Good and simple with no sugar.

## **Italian Sausage** (Berkshire - Mangalitsa pork)

**\$6 per lb. (bulk)** Classic Sicilian-style sausage made with Berkshire pork shoulder, garlic, fennel and wine.

## **Scottish Square Sausage** (Duroc & Wagyu)

**\$6 per lb. (1 lb. pans)** A classic sausage from Scotland. The meat is half pork and half beef and made tender with bread crumbs. The subtle but distinct flavor is from coriander seeds and nutmeg.

# Fresh Heritage Pork

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*Think of heritage breed pork as heirloom vegetables with hooves. They are older breeds of pigs with darker well-marbled meat.*

## Berkshire -

## Mangalitsa

Ribeye Chops \$9 per lb.

Loin Chops \$8 per lb.

Tenderloin \$10 per lb

Spare Ribs \$6 per lb.

## Berkshire

Ribeye Chops \$9 per lb.

Loin Chops \$8 per lb.

Tenderloin \$9 per lb

Spare Ribs \$5 per lb.

## Duroc

Pork Belly (fresh)

\$5 per lb. pieces

\$4.25 per lb. whole belly

Every 2 weeks, we get 2 pigs TD Niche Pork in Elk Creek, NE. Reserve any regular or specialty cut you like. Or purchase a ½ or whole pig and have it custom processed by us just to your liking.

Text Chad at 402-999-1075 to reserve or ask questions. For more information on whole pigs and processing, visit our website at [www.curecooking.com](http://www.curecooking.com) and click “Whole Pigs”.

# Wagyu Beef

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*All the Wagyu beef is local and all-natural from Imperial Wagyu.*

## **Ribeye (grade 5)**

**\$13.95 per lb.** Grade 5 steaks (boneless and bone-in).

## **Top Sirloin Steaks**

**\$13.95 per lb.** Cut from grade 8+ sirloin.

## **Sirloin Filet Steaks (aka baseball filets)**

**\$15.95 per lb.** Thick 2-inch filets cut from grade 8+ sirloin.

## **Lifter Steaks**

**\$6.50 per lb. (.75 – 1 lb. packs)** Think of this as a secret skirt steak. It is a long-grained and beefy flat steak that can be used just like skirt, flank or hanger. Grade 5 and up.

## **Burgers**

**\$6.50 per per 1 lb. pack (8 oz patties)** Frozen ground Wagyu patties.

## **Wagyu Hot Dogs (Wagyu)**

**\$8 per lb. (5 links)** Savory, snappy hot dog made from local all-natural Wagyu beef.

## Brisket (Pre-order)

**\$6.60 per lb. for Grade 5-7**

**\$6.99 per lb. for Grade 8+** Whole briskets average 14-18 lbs. Must pick up week it arrives and pay with cash or check.

## 7-Rib Ribeye Rack (Pre-Order)

**\$11.95 per lb. for Grade 6 or \$18.56 per lb. for Grade 8**

Whole 7-rib rack. Must buy entire rack. Range 18-22 lbs. Must pick up week it arrives and pay with cash or check.

## Whole Top Sirloin Roasts (Pre-Order)

**\$9.95 per lb.** Grade 8+ Wagyu. Whole roast but without the coulotte. Each is about 8 lbs. Must pick up week it arrives and pay with cash or check.

# Salmon

*Ocean-farmed Atlantic Salmon from the fjords of the Faroe Islands. Bakkafrost farm meets ASC sustainability standards and is recommended by Monterey Bay Aquarium's Seafood Watch.*

## Smoked Salmon

**\$25 per lb.** Dry-cured salmon filets smoked over cherry and birch and glaze with brown sugar.

## Smoked Salmon Belly

**\$25 per lb.** We use the fatty salmon bellies and dry-cure them exactly like our sweet black pepper bacon. Smoked over oak and cherry and glazed with brown sugar.

# Fresh Chicken

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*Chicken from Plum Creek Farms (NE).*

## Whole Birds

\$3.75 per lb.

## Thighs

\$3.50 per lb. for pack of 6

Buy 5 lb. pack and save 10% (pre-order is best)

## Wings

\$3.50 per lb. for pack of 6

Buy 5 lb. pack and save 10% (pre-order is best)

## Legs

\$2.95 per lb. for pack of 6

Buy 5 lb. pack and save 10% (pre-order is best)

# Pâté & Spreads

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**Sorry, most varieties are sold are sold out, but we are making much more very soon.**

## Puddin' Meat (Berkshire & Mangalitsa)

\$4 per 8 fl. Oz. A savory spread of head meat, heart, fat and broth flavored with black pepper and a touch of allspice. In Pennsylvania where I grew up it is commonly spread on pancakes or toast. Can be a great base for pasta sauces.

# Charcuterie

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## **Spinach, Garlic & Cheese Terrine** (Berkshire - Mangalitsa)

**\$16 per lb. (about ½ lb. unsliced pieces)** Fresh and aged goat cheeses from local farmstead cheesemaker Dutchgirl Creamery. The gelatin is made of local free-range chickens from Plum Creek Farms. The herby, creamy terrine is also seasoned with wild black peppercorns from Madagascar.

## **Pancetta** (Berkshire - Mangalitsa)

**\$16 per lb. (about ½ lb. unsliced pieces)** Traditional pancetta dry-cured and aged 2-3 months. Slightly saltier than our regular bacon and perfect atop pasta, soup and more.

## **Bresaola** (grass-fed Piedmontese)

**\$24 per lb. (small unsliced pieces)** Local grass-fed Piedmontese beef eye rounds soaked in red wine overnight dry-curing with our house mix of herbs and spices for 3 weeks and then dry-aged 2 weeks.

## **Coppa** (Mangalitsa-cross)

**\$30 per lb. (unsliced pieces)** Local Mangalitsa-cross pork shoulder (coppa muscle) dry-cured & dry-aged for 2-3 months with just a touch of cold smoke & wild Madagascar black pepper.

## **Amish-Style Souse (Headcheese)**

**\$8 per lb.** Traditional Amish-style meaty headcheese with a nice tang from chopped gherkin pickles.

## **Italian Lardo** (Berkshire - Mangalitsa)

**\$10 per lb. (unsliced pieces)** Traditional Italian Lardo from the pork belly fat. It is cured, pressed and aged. Slice thinly and enjoy on everything from crusty bread, pizza, meat & cheese boards etc. Think of it as fatty pancetta.

## **Slanina Afumata** (Berkshire - Mangalitsa)

**\$8 per lb. (unsliced pieces)** Traditional Romanian/Hungarian style lardo. The fattiest part of the pork belly is dry-cured with salt for weeks before being aged for months and cold-smoked over juniper wood and oak.

# Jerky-Like

*We don't make the kind of jerky normally found in stores, but we do make several cured, smoked or unsmoked meats that are used like jerky. Note that the prices may seem high at first, but we don't use deceptive pricing or packaging like commercial jerky. Per lb. prices for store-bought jerky range from \$16 per lb. to more than \$50 per lb.*

## **Tsa Tsio (“saat-soo”)** (Duroc pork)

**\$10 per lb.** Madagascar's version of Chinese Char Sui pork. Strips of Duroc pork shoulder are cured and marinated overnight in a mix of honey, vanilla-infused rum, our house-made Chinese 5-spice and a little Madagascar-style hot sauce. Enjoy like jerky or slice & use in sandwiches, ramen, salads etc.

## **Biltong** (Wagyu beef)

### **\$20 per lb. for small slabs (about ½ lb. packs)**

A traditional air-dried jerky from southern Africa. Thin steaks from Wagyu beef bottom round are cured with salt, seasoned with coriander seeds & black pepper, and then air-dried like charcuterie for 5-7 days. No sugar. No smoke. No nitrites.

## **Kippered Wagyu Beef** (Wagyu beef)

### **\$15 per lb. for small slabs**

Better, softer version of jerky. Wagyu beef lifter steaks (grade 8+) dry-cured and glazed with molasses, chilis, garlic and more. Smoked over fruit woods and juniper.

# Pantry

## **Crabapple Sauerkraut** (Local cabbage)

**\$4 per 1 lb. bag** Traditional naturally-fermented sauerkraut with the addition of slivered crabapples and crabapple leaves. Has a nice touch of sweetness and “nutiness”. Wonderful fried up with some butter and a splash of beer.

## **Elderberry & Aronia Syrup** (locally made)

**\$10 per pint jar** Fruity and sweet syrup with a hint of citrus.

## **Elderberry & Concord Grape Syrup** (locally made)

**\$10 per pint jar** Fruity and sweet syrup with a true natural grape flavor.

## **Madagascar Peppercorns**

**\$5 for 1 oz** Distinct and flavorful peppercorns we bring back from ourselves from Madagascar. We have wild black, domestic green and white, even pink which are really small berries from the cashew family but still peppery and delicious.

## **Pork Leaf Lard**

**\$6 per pint** Rendered in-house from local Mangalitsa and Berkshire leaf fat. Best lard for baking.

## **Wagyu Beef Tallow** (Local and all-natural)

**\$8 per pint** Rendered in house from ribeye fat, this tallow is an incredible way to fry potatoes or pretty much anything.