

# Featured

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

**\$9 per 1/2 lb. pack or \$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 oak and apple.

## **Biltong** (Wagyu)

**\$12 per 1/2 lb. pack or \$20 per lb. for small slabs**

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.

## **Horseradish**

**\$5 per pint** Local horseradish ground and mixed with just a little salt and vinegar.

## **Smoked Srirachi-Style Hot Sauce** (LIMITED)

**\$5 per 5 oz. jar** Smoked jalapeno and other red peppers blended with garlic, palm sugar and a touch of fish sauce. Preserved with house-fermented apple cider vinegar.

## **Pastrami (Marbled)** (Piedmontese) (LIMITED)

**\$10 per lb. (unsliced slabs)** A richer pastrami made with traditional beef belly instead of brisket. Dry-cured for 2 weeks with our own mix of over a dozen of herbs and spices and brown sugar. Then smoked over real wood fire for 6-8 hours before slowing cooking in oven for hours until perfect tenderness.

# B A C O N S

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## **Traditional Bacon** (Duroc)

**\$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.

## **Sweet Black Pepper Bacon** (Duroc)

**\$8 per lb. (sliced)** Duroc pork belly dry-cured with black pepper and brown sugar and smoked over real fire.

## **Beef Bacon** (Piedmontese beef belly)

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

## **Black Suffolk Bacon** (Duroc)

**\$9 per lb. (sliced)** A traditional bacon style from Suffolk England. Pork belly cured with salt, fennel, garlic, black pepper, molasses and beer for 2 weeks. Then hung and dried for a week smoked over oak.

## **English Bacon** (Mangalitsa-cross)

**\$10 per lb. (sliced)** Dry-cured back bacon smoked over real wood fire. Pork is cut from the loin and top of the ribs instead of the belly.

## **Sirloin Bacon** (Mangalitsa-cross)

**\$9 per lb. (sliced)** Dry-cured back bacon smoked over real wood fire. Pork is cut from the very back of the loin and the top of the ham. It is lean meat with a nice piece of fat along the top.

## **Hungarian Bacon** (Mangalitsa-cross)

**\$10 per lb. (sliced)** A fattier, but delicious dry-cured bacon smothered with paprika and garlic and double-smoked over real wood fire for at least 8 hours.

## **Shoulder Bacon** (Duro)

**\$7 per lb. (Un-sliced)** A cross between Canadian bacon and belly bacon. Leaner than belly bacon; much more marbled and flavorful than Canadian.

## **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.

## **Triple-Smoked Maple Bacon** (Mangalitsa-cross)

**\$10 per lb. (slab only)** Traditional dry-cured bacon made from our best pork bellies. Glazed with maple syrup and smoked over a real fire of oak and pecan on and off over 3 days for a total of about 20 hours.

## **Country Slab Bacon** (Duroc)

**\$7 per lb. (small slabs)** Our regular country bacon, but unsliced.

## **Burnt Bacon Ends** (various breeds)

**\$10 per lb.** Cubed bacon ends packed with butter, maple syrup, garlic, herbs & spices. Simmered for hours until tender. Simply stick under broiler for 5 minutes and enjoy.

# H a m s

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## **Shoulder Ham** (Mangalitsa)

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

## **Capi Ham** (Duroc) **ONLY 1 LEFT**

**\$8 per lb. (Boneless about 1.3 lbs.)** An uncommon ham outside of New Jersey. This is basically a lean version of coppa cotta. It is a dry-cured smoked ham with the flavor of pepperoni from a heavy coating of spices. Great for sandwiches, cheese boards or even lightly fried for breakfast.

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

**\$10 per lb. (unsliced)** This is essentially a dry-cured smoked Italian ham made from the marbled front shoulder (coppa) and spiced akin to pepperoni. Cappocola but hot-smoked instead of aged.

## **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.

## **Ham Bones** (Berkshire and Duroc Pork)

**\$3 each** Heritage breed ham bones cured and smoked. Great for bone broth, soups or a treat for a lucky dog.

# Sausages (fresh)

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## **Madagascar Sausage (Saosisy 'Gasy)**

**\$8 per lb. (4 links per pack)** A traditional sausage from Madagascar that is great for roasting or grilling. It is half Wagyu beef and half Duroc pork and flavored with Madagascar green peppercorns and wild Madagascar black peppercorns.

## **English Cumberland Sausage (Duroc)**

**\$6 per lb. (1-2 lb. coils)** A classic sausage from Cumbria, England. Tender and juicy with subtle flavors of pepper, all-spice and nutmeg. Use as breakfast sausage or roast or grill as a brat.

## **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.

## **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.

## **Hungarian-Style Kielbasa (Mangalitsa Pork & Wagyu Beef)**

**\$8 per lb. (4 pieces per pack)** Traditional Hungarian-style kielbasa with paprika, garlic, caraway seeds, black pepper and a touch of beer. Made from the best pork and beef around.

## **South African Boerwors (Mangalitsa Pork & Wagyu Beef)**

**\$8 per lb. (5 links per pack)** Traditional South African sausage from pork and beef seasoned with toasted coriander, black pepper and a touch of clove. Great for roasting or grilling.

## **Mexican Chorizo (Mangalitsa-cross Pork & Wagyu Beef)**

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

## **Italian Sausage** (Mangalitsa Pork)

**\$6 per lb. (bulk)** Just enough fennel, garlic, herbs, spices and a touch of red wine.

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

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

## **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-Cross

Tenderloin \$10 per lb.

Ribeye Chop \$8 per lb.

Loin Chops \$7 per lb

Spare Ribs \$5 per lb.

Scotch Chop \$7 per lb.

## Mangalitsa-Cross

Ribeye Chop \$9 per lb.

Loin Chop \$8 per lb

Spare Ribs \$6 per lb.

## Duroc

Coppa (skin-on) \$5 per lb.

Belly (skinless) \$5 per lb.

Belly (skin-on) \$5 per lb.

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

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

## Cowboy Ribeye

\$13.95 per lb. Extra-thick bone-in ribeye (grade 5).

## Bull Ribeye

\$16.95 per lb. Extra-thick bone-in ribeye (grade 5) butterfly-cut right through the rib for the look of having “horns”. Makes for great presentation.

## Sirloin Filet Steaks (aka baseball filets)

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

## Top Sirloin Steaks

\$15.95 per lb. Cut from grade 8+ sirloin.

## Lifter Steaks (aka rib cap) **LIMITED**

\$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. Is grade 5 and up.

## Whole Sirloin Filet Roasts (2 Left)

\$13.95 per lb. Grade 8+ Wagyu. Each roast about 2 lbs. Can be sliced into filets or cooked whole.

## **Burgers**

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

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

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

## **Whole Top Sirloin Roasts**

**\$9.50 per lb.** Grade 6-7 Wagyu. Whole roast but without the coulotte. Each is about 8 lbs.

## **Brisket (Pre-Order)**

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

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

## **Whole 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.

# Fresh Chicken

*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 12

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)

# Fresh Shrimp

## Shrimp (Must Pre-Order)

**\$18 per lb.** Whole head-on shrimp From Rock Creek Aquaculture in Diller, NE. We can get an order every 2-3 weeks.

# Pâté & Spreads

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

**\$5 per lb.** Traditional Amish-style headcheese with minced pickles, black pepper and a touch of apple cider vinegar.

## **Duck & Pork Head Rillette**

**\$7 per 8 fl. Oz.** A puree of smoked duck and pork head simmered with apples & onions. Flavored with white wine, green Madagascar peppercorns, Dijon mustard, and fresh scallions.

## **Chicken Liver & Bacon Pâté**

**\$5 per 8 fl. Oz** Fresh liver from local pasture-raised chickens (Plum Creek Farms) poached with heritage breed bacon ends, butter, shallots, thyme, garlic and Dijon mustard.

## **Bacon Pâté**

**\$5 per 8 fl. Oz** A creamy rich spread of bacon, cream, white wine, Dijon and Madagascar white peppercorns.

## **Smoked Pork Rillette**

**\$5 per 8 oz** A tender smoky potted meat spread. We use our long-smoked Berkshire pulled pork and puree it with white wine, Dijon, black pepper and more.

## **Scrapple (Berkshire & Mangalitsa)**

**\$5 per lb.** Traditional scrapple. A savory thick pate of heritage breed pork, corn meal, pork broth and black pepper. Slice it, fry it up and enjoy with maple syrup.

## **Panhaas** (Berkshire & Mangalitsa)

**\$5 per lb.** It's pretty much "vegetarian" scrapple (see above). Instead of using any of the head meat though, it only uses the broth from the head. The meat is used to make puddin' (see below).

## **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.

# Cheese

## **Nolt Dairy** *Newville, PA*

*Raw Milk from Pasture-Raised Jersey Cows*

## **Smoked 5-Year Cheddar (extra-extra sharp)**

**LIMITED**

**\$15 per lb.** Not for the faint of heart. This is an extremely sharp cheese that was aged 4 years on the farm then cold smoked and bandaged wrapped by us before aging another year.

# Charcuterie

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## **Saucisson Sec (French Salami)** (Mangalitsa-cross)

**\$22 per lb. (about \$6-9 per piece)** Traditional French salami focuses on the taste of heritage breed pork. It is flavored only with organic garlic, wild Madagascar black pepper and white wine. Dry-aged over 2 months. Great for cheese and meat boards.

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

**\$24 per lb. (small unsliced pieces)** Local grass-fed Piedmontese beef eye round soaked in red wine for days before dry-curing with our house mix of herbs and spices for 3 weeks and then dry-aged for 2-3 months. Think of it as a sweeter prosciutto with herbs and spices.

## **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.

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

**\$10 per lb. (unsliced)** This is essentially a dry-cured smoked Italian ham made from the marbled front shoulder (coppa) and spiced akin to pepperoni. Cappocola but hot-smoked instead of aged.

## **Tesa (flat pancetta)** (Duroc)

**\$10 per lb. (small slabs)** Thinner slabs of pork belly dry-cured and then dry-aged like pancetta. Perfect for Italian pasta recipes.

## **Guanciale** (Duroc)

**\$12 per lb. (small slabs) \$10 per lb. (lardons)** Traditional Italian bacon dry-cured with sea salt, thyme and black pepper and dry-aged for a month.

## **Smoked Italian Lardo** (Mangalitsa-cross)

**\$5 for 2 oz (thin sliced)** Traditional Italian Lardo from the pork belly fat. It is cured, pressed and aged. Comes sliced super thin and ready to be paired with fruit or roasted vegetables.

## **Smoked Njuda** (Mangalitsa-cross)

**\$8 per lb.** A traditional Calabrian spicy salami loaded with roasted red peppers. It is a soft salami meant to be spread on bread or used in sauces rather than sliced. Our version is also smoked over fruit woods.

# Pantry

## **Horseradish**

**\$5 per pint** Local horseradish ground and mixed with just a little salt and vinegar.

## **Smoked Sea Salt (only 1 left)**

**\$5 per 8 oz. container** Pacific sea salt smoked over a real fire of apple, apricot and oak woods for over 12 hours.

## **Preserved Meyer Lemons**

**\$6 per 8 oz. jar** Meyer lemon slices preserved with sea salt and flavored with Madagascar Ceylon cinnamon and local prickly ash.

## **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.