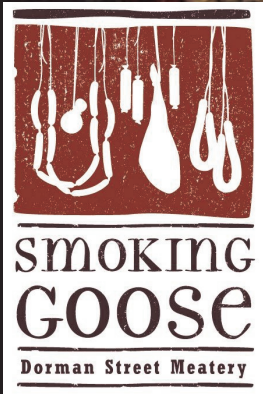


SMOKING GOOSE



Slow cured and smoked meats, salumi and sausages handmade in Indianapolis since 2011.

Why Smoking Goose?

- Unique recipes & flavors
- Indiana terroir in each bite
- Transparent farm sourcing
- Made in small batches, hand tying each piece.
- Cured without the use of added nitrates or nitrites.

Raw Resources

Base requirements for all smoking goose farm sources:

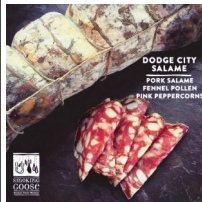
- Small family owned farm
- No factory farms
- No gestation pens
- Antibiotic free
- 100% vegetarian fed
- No growth promotants
- Humanely slaughtered

Smoking Goose carefully curate farm sources based on research, site visits, flavor and personal relationships with the farmers.



PK1500— Hot Copocollo, 4.5 lb.

Tender, sweet whole muscle pork (cut between the neck and shoulder) balanced w/ a little heat from crushed red pepper, black pepper, coriander and juniper berries. Serving Suggestions: Play off the heat by pairing it with sweet or sour condiments like pickled vegetables or fruit preserves. Slices are good for sandwiches and are great over mozzarella & tomatoes w/ a drizzle of fruity olive oil.



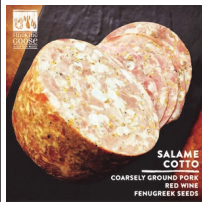
PK1510— Dodge City 8 lb.

Pork salami w/ fennel pollen and pink peppercorns. Serving suggestions: Slice thinly and top with dressed pea shoots for a simple first course, skewer cubes for cocktail garnishes, or layer slices on charcuterie boards.



PK1520— Gin and Juice, 8 oz.

Lamb with a touch of pork for texture, crushed juniper berries and orange peel. The juniper berries bring a bright gin flavor to sweet lamb before the orange zest leaves a clean finish. Serving Suggestions: Skewer a cube as a cocktail garnish or Bloody Mary sidebar while thin slices bring a new protein and stand out flavor to charcuterie boards.



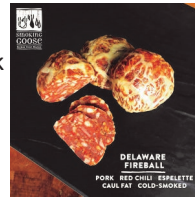
PK1535— Salame Cotto, 6 lb.

Coarse ground and tender pork that yields 5-6" in diameter. Expect rich, savory and sweet caramel maple flavors from fenugreek seed and red wine. Shave onto sandwiches with smoked provolone and pickles; fry next to eggs for brunch or bring a new flavor and texture to charcuterie boards.



PK1530— Pig and Fig Terrine, 8 oz.

Make with pork, pork liver, dried figs, black pepper, garlic, white pepper, cinnamon, cove, nutmeg, ginger, coriander, eggs, heavy whipping cream and red wine wrapped in caul fat. Expect a country style terrine with both finesse and twang; sweet tart of dried figs highlights sweet pork. Serving Suggestions: Ready to eat right out of the bag at room temperature. Great when served with whole grain mustard, crusty bread and pickled onions. For something unique, try pig and fig terrain on a grilled cheese sandwich, mac n cheese or on a cheeseboard.



PK1505— Delaware Fireball 5 oz. (Limited Availability)

Pork wrapped in caul fat that is blended w/ garlic, red pepper, espellette, cayenne pepper and paprika then cold smoked in a gravity-fed smoker. Expect a floral, earthy & citric spiciness balanced by a sweet smokiness. Suggestions: Very easy to slice by hand and adds value to a charcuterie board. Ruff on buffalo wings by serving a slice topped w/ pimento sauce and blue cheese.



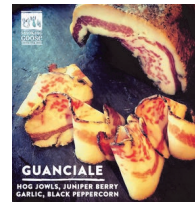
PK1515— Duck Prosciutto, 8 oz.

Made w/ whole boneless moulard duck breast, star anise, allspice & orange peel. Thin slices will melt in your mouth with a rich and sweet beginning finished by a spiced citrus flavor. Serving Suggestions: Makes for luxurious meat petals on a charcuterie board or first course, pair with Fabbri cherries or toss thin slices into a salad.



PK1525— Mortadella, Whole 6 lb.

Pork with house cured back fat, cinnamon and black peppercorns. Expect a silky and rich flavor with a historic sweet spice and clean finish. Serving Suggestions: Like bologna for grownups, fry up next to some eggs, ribbon over pizza or perfect in sandwiches.



PK8039— Guanciale Uncured Pork Jowels, 1.5 lb. avg.

Pork jowel cured under bay leaves, juniper berries, garlic and black peppercorns. Expect a kick of black peppercorns stands up to porcine silkiness, marbling outpaces lean 2 to 1. Splices pan fried or oven baked make a top shelf BLT. Cut a fine dice to add depth and richness to sauces, soups, roasted vegetables, eggs and more.

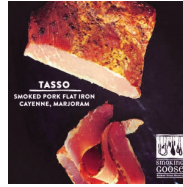


SMOKING GOOSE CONT.



PK1533–Rust Belt Saucisson 5oz.

Hard-working history, renaissance spirit: Rust Belt hits close to home. 100% purebred Duroc pork from fourth generation Gunthorp Farms in LaGrange, Indiana, is blended with white pepper, garlic, lemon peel, nutmeg, clove, and cinnamon before cold-smoking over applewood, hickory, and barrel staves. Easy to slice by hand or layer on cured meats boards.



PK1545– Tasso Cayenne Flat Iron 8 oz. avg

Cut from the pork shoulder rather than the hind legs, this flat iron has a rich dense meat that is heavily spiced with white pepper, allspice, chilies and marjoram before hanging in the smokehouse for a thick flavor a smoke from pecan wood. This is great in Cajun cooking, but also great for dips and fondues, in soups, with briny shellfish, on greens or with breakfast eggs.



PK1540–Stagberry Elk Salume, 8 oz.

Elk salume with a bit of pork for texture, dried blueberries soaked in mead-honey wine from Indianapolis' New Day Craft. Stagberry has a sweet and rich elk flavor w/ a tingly of tart berry fruit, floral and mineral in the background. Stash in your backpack for hiking/ hunting. Pour a full bodied red wine to sip between Stagberry slices.



SEASONAL AVAILABILITY:

PK1517– Gentle Giant 1.5 lb.

The gentle giant is made with wild boar and rum wort from Indy's own Hotel Tango Distillery. Very easy to cut by hand!



NEW ENGLAND CHARCUTERIE

Hand-crafted,
Artisanal Products

At New England Charcuterie, owner and executive chef Joshua Smith has combined Old World traditions with New World flavors to make a product that is unexpected and delicious.



PK6600– Mole Salami, 8 oz.

Traditional Old Mexico style seasoned pork salami– the perfect union of chocolate and chili.



PK6605– Wild Boar Salami 8 oz.

Our rustic hunter style salami with notes of pepper and fresh garlic.



PK6610– Parmesan Reggiano Salami 8 oz. avg.

Heritage Berkshire pork salame with parmagiano reggiano, garlic, and red wine.



PK6615– Bourbon and Bacon Salami 8 oz. avg.

A nice hint of sweet smokiness from the bacon combined with soft notes of bourbon.



PK6625– Bohemian Pate 8 oz. avg.

A blend of duck, pork, and chicken liver creates an incredibly rich and complex flavor.



PK6620– Hot Sopressata 8 oz. avg.

Classic Italian spicy salame with hot Calabrian chili pepper.

Call us at:

Mentor 440-951-6448
Pittsburgh 412-434-6448

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