

# WHOLE MUSCLE CHARCUTERIE

## THE WHOLE STORY

WHILE SALAME, SAUSAGE, AND TERRINES MEAN CHOPPING UP MEAT TO STUFF INTO CASINGS, [WHOLE MUSCLE CHARCUTERIE](#) MEANS SEAM BUTCHERING—THAT IS, CUTTING ALONG THE NATURAL DIVISIONS BETWEEN MUSCLES IN ORDER TO KEEP WHOLE MUSCLES INTACT.

WHOLE MUSCLE CHARCUTERIE IS PRESERVED BY SALTING, FERMENTING, AND SMOKING AND/OR AGING, ALL OF WHICH NATURALLY REMOVE THE FLAVORLESS LIQUID FROM THE WHOLE MUSCLE AND PREVENT SPOILAGE...NOT TO MENTION MAKE FOR DELICIOUS FLAVORS.

LIKE SALAME AND SAUSAGE, WHOLE MUSCLE CHARCUTERIE COULD BE ENCASED. FOR EXAMPLE, WE STUFF OUR [CULATELLO DI DORMAN](#) INTO A PORK BLADDER FOR ITS FINAL 10+ MONTHS OF AGING.

HOWEVER, NOT ALL WHOLE MUSCLE CHARCUTERIE MUST BE ENCASED. TAKE OUR [COPPA](#) AND [LOMO](#) AND [DUCK PROSCIUTTO](#) AND [PANCETTA TESA](#).

WE'RE USING LOCALLY FORAGED FLAVOR FOR NEW TAKES ON OLD TRADITIONS, TOO, LIKE IN OUR WHOLE MUSCLE [SPRUCE TIP BRESAOLA](#).

WE HAND TRIM THESE WHOLE MUSCLES OF PORK, BEEF, DUCK, AND MORE TO AGE THEM IN COMPLETE PIECES, AND THIS WHOLE-MUSCLE TECHNIQUE IMPACTS TEXTURE, FLAVOR, AROMA, AND MORE.

IT'S JUST ONE OF THE CHARCUTERIE METHODS THAT MAKE UP EACH UNIQUE RECIPE IN SMOKING GOOSE'S [DIVERSE LINE UP](#).

### [WHOLE MUSCLE CHARCUTERIE CHEAT SHEET](#)

- ✓ WHOLE MUSCLE LEFT INTACT
- ✓ PRESERVED BY SALTING, FERMENTING, SMOKING AND/OR AGING
- ✓ COULD BE ENCASED OR NOT



ANSWER: DUCK PROSCIUTTO

POP QUIZ! IN THE PICTURE ABOVE, WHICH ONE IS WHOLE MUSCLE CHARCUTERIE? L TO R: DODGE CITY SALAME, DUCK PROSCIUTTO, PIG & FIG TERRINE

