

"THE MEAT EXPERT RETHINKING ONE OF THE WORLD'S MOST ANCIENT FOOD TRADITIONS"

~ NEW YORK MAGAZINE'S GRUB STREET ON WHAT SETS SMOKING GOOSE APART

SALUMI, SAUSAGES, AND SLOW CURED + SMOKED MEATS HANDMADE IN INDIANAPOLIS SINCE 2011

- OVER 40 VARIETIES OF CHARCUTERIE
- PORK, DUCK, ELK, LAMB, WAGYU BEEF, RABBIT, GOOSE, WILD BOAR + MORE
- COLD SMOKING + HOT SMOKING OVER REAL WOOD: APPLE, CHERRY, MULBERRY, HICKORY, PECAN, SPIRIT BARREL STAVES + MORE
- SEAM BUTCHERING BY HAND
- FORAGED AND ORGANIC HERBS, SPICES, SEASONINGS
- DESIRABLE BLOOM THAT NATURALLY DEVELOPS AS SALUMI AGES
- UNIQUE FERMENTING CULTURES + NO ADDED COMPOUND NITRATES

IN 2007, INDIANAPOLIS
NATIVES AND HIGH
SCHOOL SWEETHEARTS
CHRIS & MOLLIE ELEY
OPENED THEIR
NEIGHBORHOOD
BUTCHER SHOP AND
FINE FOOD MARKET
NAMED AFTER MOLLIE'S
CHILDHOOD NICKNAME,
GOOSE.



WALL STREET JOURNAL, NEW YORK TIMES, GOOD FOOD AWARDS, JAMES BEARD FOUNDATION, FOOD & WINE, BON APPÉTIT, AND MORE.

FORGES NEW FLAVORS.

BASED ON THE RELATIONSHIPS WITH FARMERS AND THE RECIPES THAT THEY DEVELOPED BEHIND THE COUNTER, GOOSE THE MARKET GREW INTO SMOKING GOOSE IN 2011.

REQUEST WHOLESALE INFO +
BROWSE PRODUCT LINE UP →



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WORKING BY HAND IN SMALL BATCHES WITH

PROTEINS AND INGREDIENTS RAISED AS

NATURE INTENDED: THESE ARE THE CRAFT COMMITMENTS UPON WHICH SMOKING GOOSE

AND THESE NEW FLAVOR TRADITIONS HAVE

EARNED SMOKING GOOSE NODS FROM

MOKING 411 DORMAN ST INDIANA 46202