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SALUMI, AMERICAN-STYLE

Thanks to an upsurge in artisan sausage making, you no longer have to travel to Italy to get the good stuff

SAUSAGE MAKING is a famously messy business. In the case of Italian salumi—the category of cured meats of which salami are but one subset—it further requires fermentation and weeks, even months, of hanging and drying. The results are complex and delicious, well worth the wait. What a shame, then, that many varieties are unavailable in this country due to USDA restrictions. The upside: a burgeoning crop of domestic salumi crafted with old-world authenticity. We sampled over three dozen with the staff from the New York restaurant and market Il Buco Alimentari & Vineria, a mecca of house-cured meats. Their advice: Look for a texture neither too hard nor too soft, a uniform shape evenly dotted with fat and a natural red-brown color. “A good salume is going to have salt, meat, spice and not much more. The more ingredients you don’t recognize, the heavier the processing, and the poorer the quality,” said executive chef Justin Smillie. Below, a few standout salumi made in the U.S.A.

—Kathleen Squires

Sweet Coppa
Cured, sweet
whole-muscle
salume of pork
shoulder.



Winner: Fortuna's

The sausage makers at this Vermont-based company use the old-world drying process of their Calabrese grandparents.

Tasting Notes: Lean, perfectly cured, with a pleasant buzz of paprika. \$23 for 1¼ pounds, fortunasausage.com

