



Murray's Cheese Wholesale

Price List: Meats
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All meats are sold by the pound or by the piece. Please be aware that orders are subject to availability. Prices are subject to change without notice.

PORK					
Whole Muscle, Cooked	Producer	State / Country	Weight	Sold by	Description
Applewood Boneless Ham	Niman Ranch	Iowa	6.5 lb	lb	Smoking. Very bad for people, VERY GOOD for ham. Niman Ranch smokes their boneless ham over applewood chips for 11 hours. Humane ranching + intelligent smoking = YUM. It's a far cry from the Marlboro Man. Cured contains sodium nitrites.
Bacon, Slab	Nueske	Wisconsin	9 lb	lb	The Nueske family recipe for smoked meats dates back to 1882, though the Smokehouse wasn't officially begun until 1933. Old-fashioned methodology still reigns at this Wisconsin institution, where spice mixtures are ground by hand and meat is just meat--no water added or binders, fillers or extenders added. The Piece de Resistance is Nueske's bacon. It's just the best: thick, fat slabs that stay that way in your frying pan and an ancient, pure smoky flavor. Slab bacon means you get a hunk and cut it yourself, to whatever width you choose. Wisconsin applewood smoke adds complexity, but pure porky taste is the order of the day. Nueske's slab bacon contains nitrites.
Granbiscotto, Cooked Prosciutto	Granbiscotto	Italy	15 lb	lb	Quick Italian lesson: prosciutto=ham, cotto=cooked. So, yes, this is the leg from the whey-fed hogs, similarly seasoned, but instead of being air-dried, it's cooked. Far less salty than what we call "Prosciutto," this grand ham is moist, hearty, and herbaceous.
Jambon Royale	Niman Ranch	California	6.5 lb	lb	Niman Ranch humanely-raised pork is dry-cured for 2 weeks, and then smoked over applewood chips for 7 hours. So rich it's fit for royalty of any stripe, but we'll let you buy it, too. Cured contains sodium nitrite.
Tasso Ham	d'Artagnan	New Jersey	1.2 lb	lb	You don't have to wait for Mardi Gras to indulge your inner Cajun. Laissez les bons temps roulez any time you please with this spicy, lip-smackingly good ham. It's a perfect "secret" ingredient anywhere you need a little meaty heat.
Tronchetto	Porchetta Primata	Kentucky	6 lb	lb	A roman feast from Kentucky! Allen Franks specially raises pigs to be hand seasoned and rolled and cooked supremely, so that you can enjoy a moist piggy with a hint of fat and a good handful of rosemary. It makes the ultimate sandwich, or you can surprise the family with "home cooked" pork roast for dinner. We won't tell and they won't be able to either.
Hickory Bacon	Surry Farms	Virginia	12 oz	ea	This is not one of those bacons that comes out of the pan at a fraction of its original size. It is a country style, thick, porky bacon. Less salt than typically used and a mix of local maple syrup, corn cobs and hickory wood mildly seasons it.
Whole Muscle, Cured					Description
Lardo	Milano's	New York	2 lb	lb	What are you gonna do with this chunk of fat? Enjoy it on crostini, focaccia, pizza or any type of warm bread thing which allows the lardo to gently start to soften. It sounds indulgent, but it is a traditional Italian enjoyment. And believe it or not, its got 40% less saturated fat than butter, so forget the pat, go with a thin strip of lardo on your morning toast, along with that cappuccino.
Pancetta Rolled	La Quercia	Iowa	3 lb	lb	Carbonara needs just a few ingredients, so make sure they're the best. Flavorful farm-fresh eggs, cheese from Murray's and La Quercia's Pancetta. In Iowa, Herb Eckhouse uses Berkshire pork bellies from farmer owned Eden farms, seasons it with sea salt, bay leaves, juniper berries and pepper, then rolls and dry cures it. Another great use? Try making a "PLT" for a funkier, porkier sandwich!
Guanciale	La Quercia	Iowa	4 lb	lb	From cheek to jaw probably one of the tastiest cuts of the pig. Can be thought of as Italian bacon, but not smoked, Guanciale has a truer pork flavor. Cured with Sea Salt, Rosemary, Black and White Pepper and made with antibiotic

Prosciutto, di Parma Tanara 24m	Italfine	Emilia Romagna, Italy	15 lb	lb	Picture a hog's leg, lots of salt, and the sweaty labor of old Italian men. No, it's not a movie once readily available in Times Square, it's the way to make Prosciutto di Parma. Speaking of whey, the liquid from Parmigiano-Reggiano feeds the hogs. Hot stuff, indeed.
Prosciutto, Domestic	Siena	Canada	10 lb	lb	Well, okay, it's from Canada. But we had to somehow clearly differentiate it from the Italian stuff. This salted hog leg is more firm and slightly saltier than the di Parma; it's also less expensive, so if you're cooking with Prosciutto, get this one.
Prosciutto, San Daniele	San Daniele	Italy	20 lb	lb	Most folks know Prosciutto di Parma from Emilia-Romagna. Here is northeastern Italy's comeback. Made in Friulia-Venezia Giulia by a consortium of 30 producers, Prosciutto di San Daniele is made from the legs of hogs raised to 9 months or more. We find that the moister, cooler climate of this diverse food region delivers a cured ham that, even after 13 months of aging, is mild and delicate with a melting texture (when sliced properly: paper-thin, of course). Pair it with slices of cantaloupe or wrap up spears of roasted asparagus. It's phenom with the crisp Pinot Grigios of the area.
Serrano Ham, 18 Month Old	Redondo	Spain	15 lb	lb	Ham From The Mountains. Similar to Prosciutto di Parma in recipe, this Spanish version is more gamy and earthy than its Italian cousin. Rich and salty, it adds depth to a dish of chilled asparagus and piquillo peppers. Or just roll the thin slices up and eat as is.
Speck	Recla	Italy	12 lb	lb	The Val D'Adige is where Austria and Italy come together, and this bit of land has been annexed to one country or the other for quite some time. All that bandying about has resulted in some pretty incredible foods: Speck is one of them. Similar to Prosciutto di Parma, slabs of meaty, fatty pork are air-dried and salted. The difference here is that Speck is cool-smoked, giving it that extra bit of flavorful nuance. A regional traditional greeting for visitors - thinly sliced Speck, pickles, and toasted bread - make a warm welcome for your guests or a nice repast for you.
Surryano Ham	Surry Farms	Virginia	3 lb	lb	Well practiced in the art of curing and smoking over hickory wood, the Edwards family of Surry, Virginia have created a robust take on Jamon Serrano. Using only meat from humanely raised Berkshire pigs, they dry cure Like the Spanish Jamon Iberico, this is the only other breed specific dry-cured ham in the world and it's made in Iowa. Culaccia is Italian for the tender rear muscles of the leg and in this case, specifically Berkshire pig's leg. Dry curing
Prosciutto, La Rossa	La Quercia	Iowa	6l bs		Made with the same humanely raised Berkshire pork as the Prosciutto Rossa but then the outside is massaged with fennel and red chili to give it an extra umph.
Prosciutto, Piccante	La Quercia	Iowa	6 lbs		
Prosciutto Cuts	Various			lb	Great for cooking or anywhere you need an extra dash of umami
Salami, Slicing	Producer	State / Country	Weight	Sold by	Description
Chorizo	Revilla	Spain	3 lb	lb	Real chorizo from Spain. Pimentón, or smoked paprika, gives chorizo it's distinctive smokiness and deep red coloring. This dried cured sausage also contains garlic and rosemary. Toss it in your scrambled eggs, slice into sandwiches, chunk into salads, or snack on.
Coppa	Biellese	New York	2 lb	lb	Capicola, Gabagooli, Coppa, call it whatever you want in the US of A; just don't let confusion about the name stop you from trying it. By appearance only, it looks like a tough meat. However, the chunks of pork with good surroundings of fat are stuffed together and cured until it reaches a silkiness like prosciutto that is best enjoyed in thin slices.
Felino	Columbus	California	2.5 lb	lb	Named after the town in Emilia Romagna where it originated, this traditional Felino is made by Columbus with a 75/25 pork to fat ratio mixed with sea salt and whole black pepper. The thick casing allows for a long slow aging which yields a complex flavor and aroma and an extra long finish. Slice it thick enough to get whole grains of peppercorn in each slice and serve with some crusty country bread and light red wine.
Finocchiona	Columbus	California	6 lb	lb	This version of the Tuscan specialty is made in San Francisco from coarse ground pork seasoned with wild fennel seed. All natural, hand tied casings and three months of aging are all part of the traditional craftsmanship. Enjoy a little kick of flavor in your next salami panini. Contains Nitrites & Nitrates.
Genoa Premium	Columbus	California	4 lb	lb	Salami-Jami-Jing-Jong. This is the real thing, authentic Genoa Salami for your big hero, submarine, hoagie, grinder, etc. Porky, spicy (but not too much), and just fatty enough for you, baby.
Hot Calabrese	Columbus	California	3 lb	lb	Full of paprika and hot pepper, this Southern Italian salami will satisfy your craving for heat without leaving you gasping for air. It pairs up uncommonly well with mozzarella, and clamors for a bold and spicy Italian red, like a Nero d'Avola.
Mortadella	Rovagnati	Emilia Romagna	13 lb	lb	AHH! The meat that conquered the deli case! AHH! This gi-normous Italian loaf will conquer your palate, too, with its robust, well-seasoned tastiness. The pistachio nuts make it x-tra fancy.
Pepperoni	Biellese	New York	2lb	lb	Hey, you don't have to hide your love for pep away. It makes an unforgettable pizza topping and is a requirement for a pile-it-high Italian sub. This one is made by NY's Salumeria Biellese has a good balance of spice and fat. So, let it shine and share the love on a plate with other fine cured salami.
Salame Rossa	Fra'mani	California	6 lb	lb	Cooked, coarsely chopped pork shoulder is mildly smoked and has tasty additions of coriander, white pepper, mace and pistachios. Yes, it's similar to Mortadella, but just a tad more refined in flavor. If that's not enough, Fra'Mani is always made with pork from pigs that roam freely and are never given antibiotics.
Sopressata	Columbus	California	6 lb	lb	You'll be "pressed" to find a tastier salami. Black peppercorns are combined with dry-cured pork to make this sweet slice-able. Ground more coarsely than Genoa, it is rustic and spicy without being hot.

Salami/Cured Sausage by the Piece	Producer	State / Country	Weight	Sold by	Description
Cacciatore	Columbus	California	8 oz	ea	Literally meaning "Little Hunter" in Italian, cacciatorini refers to the ability to travel in a pocket or knapsack. Not going hunting? Don't worry, it's equally suitable for a picnic or just for a mid-day snack. These 1/4 pound sausages are hand tied and have a mild delicate flavor and savory pork aroma. The natural casing is supposed to have that wonderful yeasty mold on the exterior. Just peel before slicing, like an incredible meaty banana.
Crespone	Columbus	California	10 oz	lb	This rustic, coarse ground pork salami is based on the country sausage of Brianza in Northern Italy. Seasoned with pepper, garlic and wine and varying in size, it should be eaten in thick slices. Made in San Francisco with traditional craftsmanship in small batches using hand tied natural casings and aged for three months. Contains Nitrites & Nitrates.
Finocchiona Mini	Columbus	California	10 oz	lb	The rich aroma of fennel seeds sets this Tuscan salami apart. Generously sprinkled into the meat before curing, they lend bright herbaceous notes to the creamy fat and minerally pork. This smaller version of Finocchiona Gigante yields the same sweet flavor with a faster cure and a firmer bite. From Columbus' artisan line, the pork is sourced from sustainable sources like Niman Ranch.
Barolo	Creminelli	Utah	8 oz	ea	Salumiere Cristiano Creminello pays homage to his homeland Piemonte with this dry-cured sausage bathed in Barolo wine. Robust and complex with savory, meaty flavor, though the impact of the Barolo has been muted to an earthy lull. Expect their signature style, moister and softer in texture. Complete the Piemontese trifecta with a little La Tur from the cheese counter.
Tartufo	Creminelli	Utah	8 oz	ea	This is an example of the way in which truffles should be incorporated into food. Instead of tasting overwhelming or synthetic, here, the fungal, earthy aromatics of summer truffles are blended into Creminelli's signature cure style: incredibly moist and soft in texture. This is some of the headiest and most delicate salumi we've found. Adding to its appeal, Creminelli sources its pork from a 150 farm Idaho cooperative that raises its pigs sustainably. Pair with a Barbaresco and enjoy!
Wild Boar	Creminelli	Utah	8 oz	ea	Christiano Creminelli grew up hunting wild boar near his home in Italy. Now in the US, he is using truly wild boar, humanely field harvested by Broken Arrow Ranch in Texas to make traditional salami. Half wild boar and half regular pork, it has a characteristically soft texture and a well-seasoned, lightly gamey flavor. Pair with a Barbaresco or a Barolo for delicious results.
Saucisson Sec	Fabriques Delices	California	8 oz	lb	Saucisson is simply French for sausage. This one is a more slender size and cured with garlic, sea salt and black pepper. It's a little less intense than many Italian varieties and is perfect when you're creating that wholly French charcuterie et fromage plate.
Chorizo, Hot	Palacios	Spain	8 oz	ea	For the first time in years, we are able to import authentic Spanish chorizo! Palacios chorizo is made from a generations-old recipe by a family-owned company in Rioja. Classic chorizo seasoning, the smoked paprika pimentón de la vera, is in full effect. Expect a rich, porky flavor balanced by warm spice. The Chorizo Picante has the addition of hot paprika for peppery bite. Ready to slice and serve, this is the ingredient for paella, but we also like it diced in scrambled eggs and roasted potatoes.
Chorizo, Mild	Palacios	Spain	8 oz	ea	For the first time in years, we are able to import authentic Spanish chorizo! Palacios chorizo is made from a generations-old recipe by a family-owned company in Rioja. Classic chorizo seasoning, the smoked paprika pimentón de la vera, is in full effect. Expect a rich, porky flavor balanced by warm spice. The Chorizo Picante has the addition of hot paprika for peppery bite. Ready to slice and serve, this is the ingredient for paella, but we also like it diced in scrambled eggs and roasted potatoes.
Chorizo Mini Pack, Mild	Palacios	Spain	6.5 oz.	ea	For the first time in years, we are able to import authentic Spanish chorizo! Palacios chorizo is made from a generations-old recipe by a family-owned company in Rioja. Classic chorizo seasoning, the smoked paprika pimentón de la vera, is in full effect. Expect a rich, porky flavor balanced by warm spice. The Chorizo Picante has the addition of hot paprika for peppery bite. Ready to slice and serve, this is the ingredient for paella, but we also like it diced in scrambled eggs and roasted potatoes.
Hot Sopressata	Milano's	New York	12 oz	lb	Sopressata has a coarser grind than other salamis, making for a more rustic texture and bold flavor. Milano's spicy take on this Italian classic adds plenty of red and black pepper to the mix for extra flavor. Pair it with some castelvetroano olives and a bold spicy Italian red wine.
Hot Dry	Milano's	New York	8 oz	lb	Made in NYC's Meat Packing District, this is a classic Italian style dry sausage that has the added kick of red pepper. A semi-coarse grind provides a satisfying texture that works well sliced medium-thick. Pair it with a bold Nero d'Avola and some meaty cerignola olives to help cut the spice.
Sweet Sopressata	Milano's	New York	12 oz	lb	Sopressata has a coarser grind than other salamis, making for a more rustic texture and bold flavor. Made in NYC's Meat Packing District, Milano's sopressata has a pleasantly porky flavor augmented by a nice blend of spices. Pair it with a medium-bodied red and some Italian sheep's milk cheese.
Sweet Dry	Milano's	New York	8 oz	lb	A traditional sweet Italian sausage recipe, cured right here in NYC's Meat Packing District. Cured a full four to six weeks it has a drier, chewier texture and a finer grind than sopressata. Makes an excellent addition to antipasti, especially if paired with a light red wine.
Pimento Hot Chorizo	Ole Ole	Spain	10.5 oz	ea	This rustic, Spanish-style sausage is a perfect partner for Queso de la Serena, Roncal, Vare, et al. Made with sweet, smoky paprika, it's low on the "low hot" scale.
Salame Norcino	Olli	Mechanicsville, Virginia	6 oz	ea	The purest salame of the Olli brand, this one is seasoned simply with salt and white pepper.
Salame Toscano	Olli	Mechanicsville, Virginia	6 oz	ea	Called "toscano" because of the Tuscan-grown fennel used to season this salame which imparts a strong licorice-like flavor to the meat.
Sausage, Cooked	Producer	State / Country	Weight	Sold by	Description
Boudin Noir	Fabriques Delices	California	16 oz pcs	ea	Blood pudding is traditional in European cultures and common in southern France. This sausage is made by French producers in California. Beef, pork, onion and mellow spicing make for a mild sausage with a tender texture. Enjoy it fried or grilled with traditional sides of potato, apple dishes or fruit compote.
Boudin Noir	Fabriques Delices	San Francisco, California	16 oz pcs	ea	Blood pudding is traditional in European cultures and common in southern France. This sausage is made by French producers in California. Beef, pork, onion and mellow spicing make for a mild sausage with a tender texture. Enjoy it fried or grilled with traditional sides of potato, apple dishes or fruit compote.
Lamb Merguez	Fabriques Delices	California	12 oz pcs	ea	This lamb and beef sausage is brimming with bright North African spices, and makes a beautiful meal served alongside couscous, or a lively addition to any barbecue.
Chicken Merguez	Fabriques Delices	California	12 oz pcs	ea	A spicy mediterranean chicken sausage. Pairs well with a baguette or a beajoulaais.
Bratwurst	Niman Ranch	California	12 oz pcs	ea	Niman Ranch sausages are nitrite free, their Bratwurst reflects it's German heritage and is characteristically mild. Simmer in beer, grill and serve with a hard roll and mustard or toss in a soup or egg dish.
Fearless Franks	Niman Ranch	California	12 oz pcs	ea	Have no fear, all-beef hot dogs are here! These are from Niman Ranch, which means humane ranching and no icky additives. Natural and tasty. Grill 'em up, Daddy-O. Contains Sodium Nitrite.
Liverwurst	Hartmanns	New York	8 oz	ea	Need more iron in your diet? This German-style sausage is made in upstate NY with fine ground pork and pork liver might do the trick. Creamy textured without an overpowering liveriness. Spread thickly on rye bread with some DeLouis mayo.
Sweet Italian Sausage	Niman Ranch	California	12 oz pcs	ea	Niman Ranch sausages are nitrite free, their Sweet Italian is mild and versatile, grill, use for stuffings, soups, pasta and more
Brooklyn Cured Bratwurst	Brooklyn Cured	New York	12 oz pcs	ea	After refining his craft at gems like Gramercy Tavern and Marlow and Sons, Brooklyn native Scott Bridi founded Brooklyn Cured - creators of small-batch, handmade products that draw on the tradition of Italian-American pork stores, Lower East Side delis, French charcuterie, and German beer gardens.

Brooklyn Cured Chicken Apple	Brooklyn Cured	New York	12 oz pcs	ea	After refining his craft at gems like Gramercy Tavern and Marlow and Sons, Brooklyn native Scott Bridi founded Brooklyn Cured, creators of small-batch, handmade products that draw on the tradition of Italian-American pork stores, Lower East Side delis, French charcuterie, and German beer gardens.
Brooklyn Cured Andouille	Brooklyn Cured	New York	12 oz pcs	ea	After refining his craft at gems like Gramercy Tavern and Marlow and Sons, Brooklyn native Scott Bridi founded Brooklyn Cured, creators of small-batch, handmade products that draw on the tradition of Italian-American pork stores, Lower East Side delis, French charcuterie, and German beer gardens.
Pate	Producer	State / Country	Weight	Sold by	Description
Pâté Au Port	Trois Petits Cochons	Pennsylvania	.5 lb	ea	Duck! Here comes a mousse! And it's filled with duck, pork, and Port. It won't get you drunk, but it'll hit your tastebuds hard. In a good way, of course. Note: contains dairy.
Mousse de Foie Gras	Trois Petits Cochons	Pennsylvania	.5 lb	ea	A delicious and refined pâté. A minimum of 51% Foie Gras enriches this silky mousse. Duck meat, grapes, and Sauternes wine round out the delectable texture and flavor.
Mousse Royale Pâté	Trois Petits Cochons	Pennsylvania	.5 lb	ea	The custardy texture of fine mousse complements the rich flavor of goose liver heightened in complexity by the addition of Sauternes wine. Look for a fungal whiff of mushrooms on the finish, and enjoy with something bubbly.
Mousse Truffee Pâté	Trois Petits Cochons	Pennsylvania	.5 lb	ea	Elegant and rich: Dream Date, or Mousse Truffee? Since Murrays only sells comestibles, we offer you the fanciest and most popular pâté. Allow the black truffle to escort the mousse into your life. Note: contains dairy.
Mousse Pouvir Noir Pâté	Trois Petits Cochons	Pennsylvania	.5 lb	ea	A perfect little crock of silken, airy moussed pate. Unlike the coarse campagne style, this one is more like a dense, meaty, custard, liberally topped with crackle black pepper. It has a sweet mild flavor thanks to the perfect blend of pork and chicken liver.
Pâté de Campagne	Trois Petits Cochons	Pennsylvania	.5 lb	ea	City, country, suburb, or ship. No matter where you are, you'll savor this rustic country-style herbed pâté. It's pork-a-licious. Hint: don't forget the cornichons!
Pheasant Pate	Fabriques Delices	California	3.5 lb	lb	A perfect trio of elegant ingredients. The richness of coarsely cut pheasant, sweet intensity of figs, and crunch of pistachios create a magical balance. Pairs superbly with a light-bodied red wine and a little crusty bread.
Rabbit Pate	Fabriques Delices	California	3.5 lb	lb	The lovely thing about rabbit? The tender meat is leaner than poultry and it's a mellow choice than pork. Coarsely ground, it's mixed with a rich addition of intense prune and fragrant Cognac.
Venison Pate	Fabriques Delices	California	3.5 lb	lb	The rich, coarsely ground meat of venison is tempered by the sweet fruit of apricot and savory addition of hazelnuts, all the while melting gently away in your mouth. It's a must for holiday time entertaining.
BEEF					
Whole Muscle, Cooked	Producer	State / Country	WEIGHT	Sold by	Description
Pastrami First Cut	Niman Ranch	California	5 lb	lb	Pastrami. The very thought of it conjures up New York delis: rye bread piled high with smoky, peppery beef, steamed to near-melting point. You like that, huh? Well, until you try Niman Ranch's pastrami, you ain't seen nuthin' yet. First-cut brisket and humane ranching = extra goodness. Contains sodium nitrite.
Whole Muscle, Cured	Producer	State / Country	Weight	Sold by	Description
Bresaola	Biellese	New York	5 lb	lb	Humanely raised beef is rubbed with salt and spices and dry cured to a shockingly red finish. The flavor is incredibly delicate, with strong notes of clove, and a floral finish. Slice it thinly and enjoy it like they do in northern Italy: with arugula, Parmigiano slivers and a drizzle of fine olive oil.
POULTRY					
Assorted		State / Country	WEIGHT	Sold by	Description
Duck Fat	Fabriques Delices	California	7 oz	lb	This is gourmand land stuff. It's essential for confit but also known for making get-out-of-town great potatoes. If you want to enjoy a moment that's like the heavens opening above your head, grab a tub and cook away, just like you'd do with butter or oil.
Duck Leg Confit	Trois Petits Cochons	Pennsylvania	8 oz	ea	Made from duck legs that are first cured, then slowly cooked in their own fat, confit is a real treat. Just heat them up until the skin gets crispy and enjoy with a glass of red wine.
Duck Salami	Fabriques Delices	California	8 oz	ea	Pleasantly moist in texture, this duck salami makes an excellent from pork. It pairs just as well with cheese and wine, and the inherent earthiness in duck meat adds an extra bottom layer of flavor.
Foie Gras Block	Trois Petits Cochons	Pennsylvania	6.5 oz.	ea	This is the real thing: fattened duck liver presented in a delicate block surrounded by a rich layer of fat. Classically, it's served on thin slices of toast with a glass of Sauternes dessert wine, though champagne makes a perfectly wonderful substitute.