



# MEAT OF THE MONTH CLUB

DECEMBER 2017

Spanish cuisine is highly regional, but one constant is that the pig reigns supreme. Here we have two expressions of the Spanish love affair with pork. **Fermin Iberico Salchichon** is a dry-cured sausage made from the revered black Iberian pig, and **Redondo Iglesias Serrano Gran Reserva** is thinly-shaved jamón at its finest. These products are so knock-out good that, after partaking, you might find yourself with a deep desire for a siesta.

## REDONDO IGLESIAS SAMÓN SERRANO 18-MONTH



**GAMY  
& ROBUST**

Quite literally "ham of the mountains," this Spanish classic has darker meat and a drier texture than Prosciutto di Parma. Hog legs are salted for two weeks, then allowed to dry for 6 months before being moved to a special drying room for an additional 6-18 months, producing a flavor that is robust and slightly gamy.

**PAIR WITH:** Nutty White Wines, Sherry

## FERMÍN IBÉRICO SALCHICHÓN



**WOODSY  
& PEPPERY**

A fine meat can stand on its own, and there are few finer than Iberico pork. The Fermín family knows how to do it right—they've been making Iberico products since the 1950s. This dry-cured sausage gets a trace of pepper and a hint of nutmeg, which serve to bring forth the natural flavors of the pork and produce a lingering spice note on the finish.

**PAIR WITH:** Tempranillo

### THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed.

**DON'T FORGET...**

**PUT ITEMS IN YOUR  
FRIDGE UPON OPENING**