



MEAT & CHEESE OF THE MONTH CLUB

MARCH 2019

We're always looking for ways to make flavors stand out—sometimes, that means creating unexpected pairs that have mouthwatering results, like the ones in this month's selection! We've put our fruity, crumbly **Cavemaster Reserve Stockinghall** with earthy, decadent **Truffle Parrano**, and paired hearty **beef salami** with delicate, sweet **prosciutto**. We hope you enjoy!

CAVEMASTER RESERVE STOCKINGHALL



**SOUR CREAM
& TROPICAL FRUIT**

Murray's Stockinghall Cheddar is a New York original Clothbound Cheddar, and it's the result of a year of experimentation. After wheels, fresh from Cornell University, arrive at our cheese cave at a week and a half old, they're wrapped in cheesecloth, rubbed in lard, and allowed to sit and age. The cheese that emerges is both crumbly and fudgy. Murray's first cheese - from milk to make to our counters - embodies meaty bacon and sour cream flavors to create a robust cheddar with a lingering pineapple scent. ***This month's batch has a spicy surprise—some small blue veining on a few select pieces!**

PAIR WITH: Chardonnay, Scotch Whisky

TRUFFLE PARRANO



**NUTTY
& UMAMI**

Parrano is produced in the Netherlands, and while it has the texture of a classic Dutch Gouda, it thinks of itself as Italian in flavor. Indeed, the nutty, umami-rich, crystal-flecked paste has the taste of Parmigiano Reggiano. With this new version, the umami blast gets an even bigger boost from shavings of Italian black truffle.

PAIR WITH: Chianti, Prosecco

RED BEAR HOLY COW! BEEF SALAMI



**GARLIC
& LIGHT SPICE**

In Eastern Europe, there is a style of salami called evreyskaya that's so revered it is often reserved for holidays and momentous occasions. It's all beef, seasoned simply with garlic and black pepper. There are no secret ingredients to hide behind—what makes the sausage stand out is its purity. And Red Bear's version is so good that they've called it Holy Cow, named for the proper response to tasting it.

PAIR WITH: Cabernet Sauvignon, Sparkling Wine

LA QUERCIA PROSCIUTTO AMERICANO



**SILKY
& SWEET**

From natural pork producers, (including the same Niman Ranch farmers we've come to adore) this Iowa-made prosciutto is cured using only the "culatello" hind muscle, meaning no bone and more delicate meat to start off the 8-month process. It's sweeter than traditional Italian prosciutto, with all the savory flavor we love.

PAIR WITH: Cider, Riesling

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. We have partnered with Fedex who watches your package as it travels across the country to make sure it stays cool and takes the shortest route to get to you as quickly as possible.

DON'T FORGET...

PUT ITEMS IN YOUR FRIDGE UPON OPENING