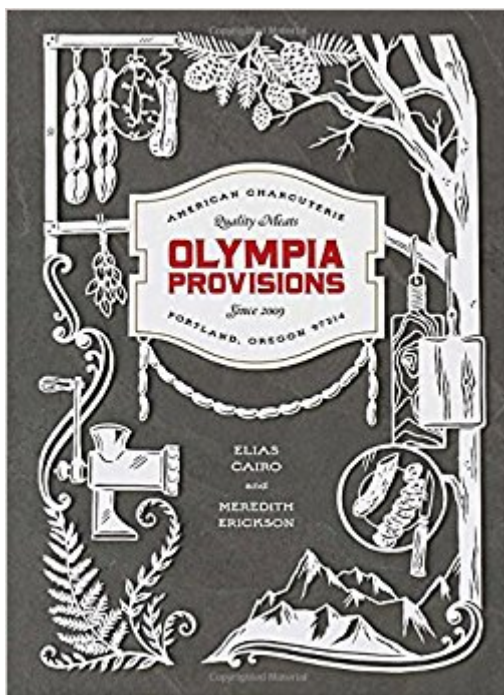


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Olympia Provisions: Cured Meats And Tales From An American Charcuterie



Synopsis

A rigorous exploration of what American charcuterie is today from Portland's top-notch meat company, featuring in-depth techniques for crafting cured meats, recipes from the company's two restaurants, and essays revealing the history and personalities behind the brand. Portland's Olympia Provisions began as Oregon's first USDA-certified salumeria, but it has grown into a mini-empire, with two bustling restaurants and charcuterie shipping out daily to all fifty states. In his debut cookbook, salumist and co-owner Elias Cairo dives deep into his distinctly American charcuterie, offering step-by-step recipes for confits, pâtés, sausages, salami, and more. But that is only the beginning. Writer Meredith Erickson takes you beyond cured meat, exploring how Cairo's proud Greek-American upbringing, Swiss cooking adventures, and intense love affair with the outdoors have all contributed to Olympia Provisions' singular "and delicious" point of view. With recipes from the restaurants, as well as extensive wine notes and nineteen frankfurter variations, Olympia Provisions redefines what American charcuterie can be.

Book Information

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Customer Reviews

“Being French, I know how important well-done charcuterie is to everyday life. Olympia Provisions is a wonderful journey through the simple yet complex recipes that have made it a craft throughout time. Visually stunning and conversationally informative with personal stories, notes, and tips, it is a tribute to charcuterie's versatility and cultural prowess, and the restaurant recipes only make me hungry for more.”
— Daniel Boulud, chef/owner, The Dinex Group

â œPortlandâ ™s Olympia Provisions has been making some of Americaâ ™s best charcuterie for years. Elias Cairo is the man behind it, and he has written a book that explains not only how he has been creating this food, but the whys that make it so good. This is a great resource for anyone who wants to explore the craft of charcuterie, with fabulous recipes and gorgeous photography.â •

â ”Michael Ruhlman, James Beard awardâ “winning author of Ruhlmanâ ™s *Twenty and Charcuterie* â œOlympia Provisions is so much more than a charcuterie, just as its cookbook is so much more than simply a collection of recipes. Itâ ™s a love letter to the craft of curing, smoking, and fermenting; a passionate family story, rich in history, technique, humor, and lots of good food. Elias Cairoâ ™s utter adoration for cured meat is not only inspiring, itâ ™s infectious!â • â ”Gail Simmons, food expert, TV host, and author of *Talking with My Mouth Full*â

ELIAS CAIRO is a co-owner and the lead salumist at Portland, Oregonâ ™s, Olympia Provisions, which he founded in 2009. Born in Salt Lake City to a Greek family who butchered lamb and goats utilizing Old World preparations and technique, Cairo started cooking at a young age in his fatherâ ™s restaurants. He began a European apprenticeship in Switzerland at the age of twenty, where he learned classic butchery and charcuterie from renowned chef Annegret Schlumpf before moving to Portland to open Olympia Provisions.â MEREDITH ERICKSON has written for the New York Times, Elle, the National Post, Monocle, and Lucky Peach. She has also worked as an editor and production manager for various magazines, campaigns, and television programs, and was the editor of *The Family Meal* by Ferran Adria. She is co-author with David McMillan and FrÃ©dÃ©ric Morin of the James Beardâ “nominated book *The Art of Living According to Joe Beef*, as well as *Le Pigeon* with Gabriel Rucker. She lives in London.

As a foodie, I love to stretch my culinary skills in directions where I've never traveled. I saw this book, read a few preview pages, and bought it. The first half describes how to make nearly every cured meat known to man. Starting with pate, the charcuterie journey travels through sausage, bratwurst, bacon, frankfurters and finally cured hard salamis. The second part of the book takes the meat made in the prior part and creates wonderful dishes that are served at the OP restaurant in Oregon. Each of the recipes have been reduced to home-sized projects, where 3 pounds of raw meat are transformed in to a dozen brats or two dozen frankfurters. And the recipes are absolutely delicious! If you're over 45 years old, the franks will take you back to the ones sold in butcher shops, still connected to each other by the natural casings in which they are stuffed. The brat recipe is by far the best I've ever eaten (and I am German and have been raised on Oktoberfests). The

homemade bacon will make you abandon the horrible renditions currently being offered in grocery stores around the country. If you've ever had the desire to try to cure your own meats at home, this is a wonderful cookbook to take the charcuterie amateur to the journeyman's level. Make some sausage for your friends and watch the expression on their faces when they bite in to the best bratwurst they have ever eaten.

Not as thorough as I would have liked. Dry-Cured Pork: Make Your Own Salami by Hector Kent is much more informative.

If you are interested in charcuterie, great read

Loved it! Great pictures!

Been waiting for this one for a while. Just barely cracked it open and already impressed. Bought it mostly for the cured meats knowledge (I love what they are doing) and it looks thorough! Wonderful hardcover, layout and photography. Can't wait to dive in and fire up the grinder!

Really great. Fun to read, awesome recipes.

Everything I expected

I've had the good fortune to have been to the restaurants and eaten their yummy charcuterie. So it was with much anticipation that I awaited the arrival of the book. And last week I received it, opened it and realized, this ain't no ordinary cookbook. This gem of a recipe book is a love affair, a compelling story, gorgeous photography, and of course amazing recipes. I've ordered copies for all my family and friends.

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