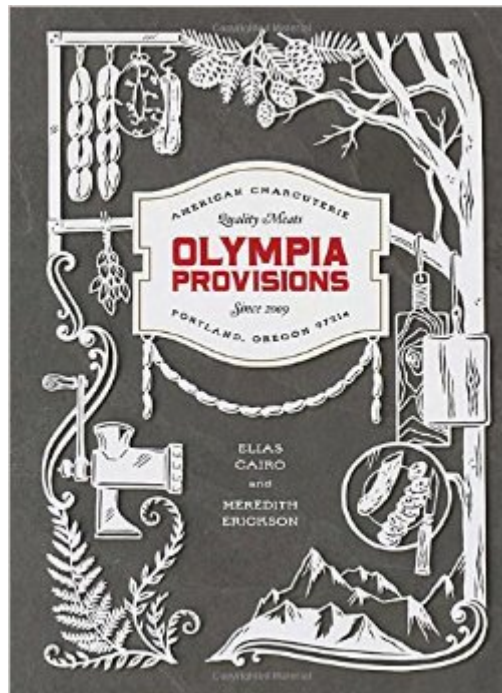


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Olympia Provisions: Cured Meats And Tales From An American Charcuterie



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's 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

Every once in a while, you find a book that is not just enjoyable or well written, but truly a gem. Olympia Provisions by Elias Cairo is one of those rare finds. You know from the instant you see the cover that this book was crafted with love by someone accustomed to paying great attention to detail. The size, embossed cover, thick pages, and glorious full-color full page photo spreads all give the book an elegant, classic feel long before you even begin to explore the recipes. The writing

is a precise balance of direct, unassuming personality and professional perfection. The effect is similar to sitting down and sharing a glass of wine and a charcuterie board with a master in the field; you come away wiser about the subject matter, but also feeling connected to the person sharing the wisdom. The book contains a collection of phenomenal (but accessible) charcuterie recipes, as well as a generous collection of recipes from OP's two restaurants which feature or compliment the charcuterie recipes. Like most books written for people who take their results seriously, it gives ratios and weights as well as the standard teaspoon/cup style measurements. Hands down, Cairo does the best explanations of the safety issues associated with curing meat - including a succinct and outstanding job of tackling and laying to rest the controversy over the use of nitrates and nitrites in meat. I have yet to see anyone else do such a good job making these issues simplified enough to be quickly and functionally understood, while also so readable that they don't make your eyes glaze over.

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