

## SAUCISSON



The regional variation in French charcuterie is perhaps most evident in saucisson a dry-cured, fermented salami. Dry-curing is simply preserving meat by using salt.

As saucissons age, natural, healthy molds develop on the casings that prevent bad bacteria from contaminating the meat.

Saucisson sec or dry is the most common of the French saucisson arsenal.

In Alsace, saucisson is traditionally spiced with clove, allspice, cinnamon, and nutmeg, making a deeply savory and satisfying wintry salami.

In Arles, where it is at its purest, you'll find it made with just pork and salt. Meanwhile, eastern France, near the Swiss Alps, is famed for its saucisson aux noisettes, a salami made with pork, salt, and whole hazelnuts from Savoy.

This thick, French sausage dry-cured, and while it's typically made of pork, it can also be made from pork and a mixture of other meats. Similar to North America's summer sausage or Italy's dry-cured salamis.

The recipe for saucisson sec typically calls for a mix of lean meat, back fat, salt, spices such as peppers and garlic, sugar, fermenting bacteria, fruits, nuts, nitrites, and even wine or cheese.