

LOCAL
LANDOVER, MARYLAND



MeatCrafters salamis and cured meats are made for charcuterie lovers everywhere.

Our collection will satisfy the most discerning palate. We use high quality meats, many locally sourced and produced in small batches. We use the freshest spices, herbs, and seasonal blends designed to bring out unique and complex, yet subtle flavors. MeatCrafters' artisan salamis include flavors that you won't find anywhere else.

In addition to traditional Italian flavors, we produce untraditional flavors using unique blends of spices from around the world.

Stocked Items

Ararat #11227 7.0oz 8 pcs/cs

Natural ABF Duroc pork seasoned with smoked paprika, fenugreek, and a delicious chili pepper from Turkey known as urfa biber.

Cacciatore #11181 7.0oz 8 pcs/cs

Italian Hunters sausage recipe. Natural ABF Duroc pork seasoned with sea salt, pepper, and garlic.

Chorizo de Pamplona #11167 7.0oz 8 pcs/cs

This traditional recipe from Pamplona, Spain, combines the heat of cayenne with the warmth of Spanish smoked pimento. A classic dry chorizo.

One Wild Fennel #11228 7.0oz 8 pcs/cs

An Italian recipe; natural, ABF Duroc pork seasoned with fennel pollen.

Duck Breast Prosciutto (Frozen) #11050 11.0oz | 4 pcs/cs

The fresh cracked black pepper, thyme, garlic, bay leaves, and hand-crushed juniper combine to create an amazing taste sensation. A brilliant example of hand-crafted charcuterie.



Special Order Items—Please allow 48 hours lead time

Chesapeake #11169 7.0oz 8 pcs/cs

Traditional Maryland Crab seasoning, but milder in a salami!

Chajari #11165 7.0oz 8 pcs/cs

This recipe comes from a small town in Argentina that was settled by Italians. It is flavorful with garlic, nutmeg, clove, cinnamon and whole peppercorns.

Cinta Salami #11205 7.0oz 8 pcs/cs

Natural ABF Duroc pork seasoned with long pepper, lemon zest, and mace.

Dillio #11241 7.0oz 8 pcs/cs

Originally an Italian recipe made with fennel pollen, one day we received a batch of dill pollen instead. The result of the switch is a balanced, mellow, dill-flavored Duroc pork salami seasoned with garlic and red wine.

Fuet #11236 7.0oz 8 pcs/cs

A simple recipe from Northern Spain (Catalunya) that shows the transformative power of meat fermentation. Natural ABF Duroc pork seasoned with salt and pepper.

Porcini #11194 7.0oz 8 pcs/cs

Natural ABF Duroc pork seasoned with dried porcini.

Truffle Mania #11193 7.0oz 8 pcs/cs

A great salami for truffle lovers.

Skinny Salamis

Retail

12/4packs in a counter display unit 6 CDU's/case

Black Angus Beef #11069

Natural American Black Angus beef made with the finest herbs and spices. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

Pork with Truffles #11110 S/O

Natural Heritage Breed Duroc Pork with Truffles. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

Shawarma Lamb #11115 S/O

Natural Lamb made with our own blend of Middle Eastern spices. Slow cured, antibiotic free and no added hormones. High in protein, low in calories, gluten, sugar and carb free.

MeatCrafters gives back to the community. A percentage of Skinny Salami sales goes to the Chesapeake Alliance for Sustainable Agriculture: Future Harvest an organization that trains new farmers.

