



Capocollo

An air-dried, thinly sliced meat made from the neck and loin of a pig.



Spalla

Spalla is cured much like prosciutto, but it's leaner and made from the shoulder, not the thigh.



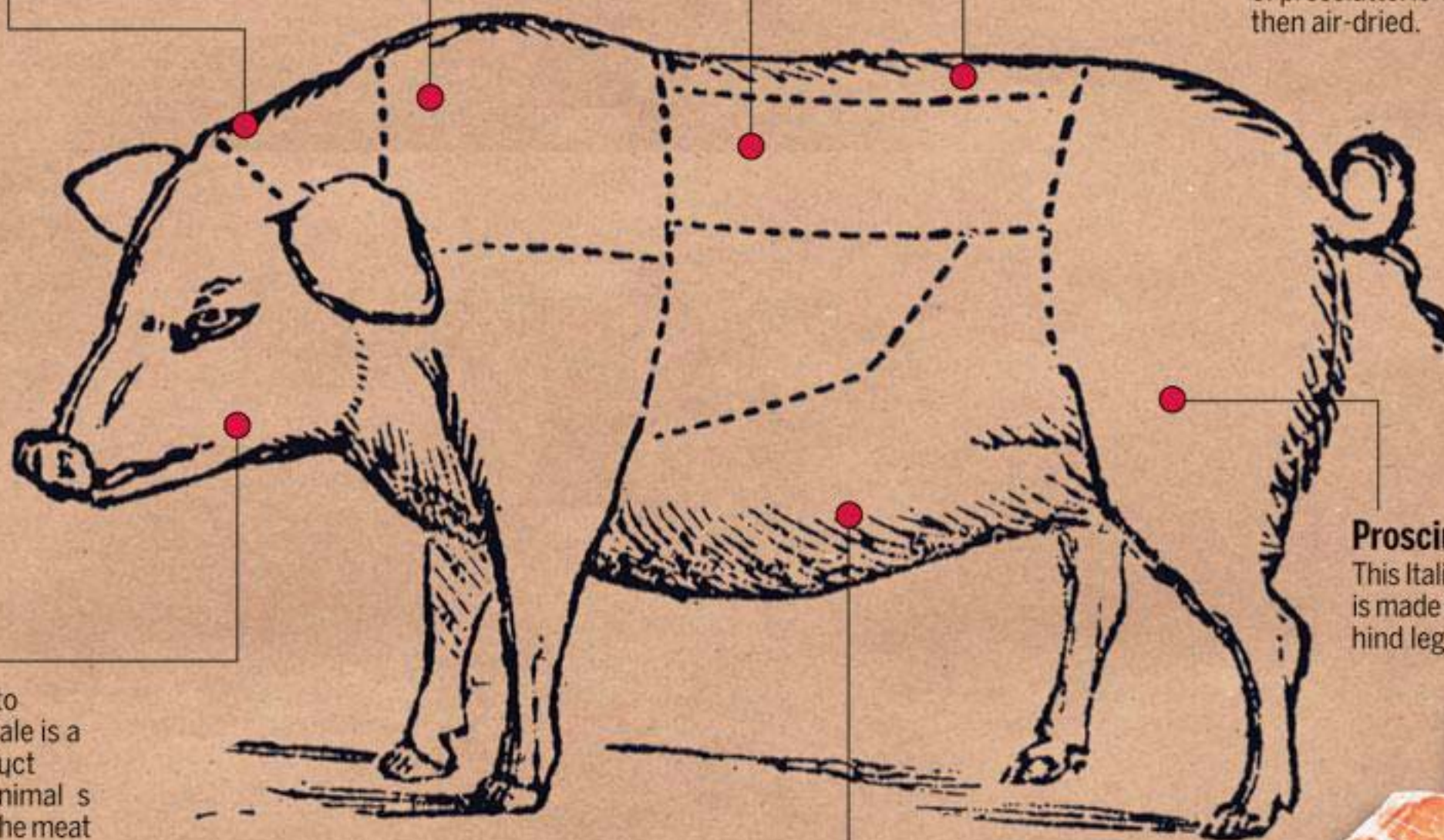
Sopressata

This dry, cured sausage and its cousin salsiccia is made from the pork loin and fat.



Lardo

This back fat resembles the creamy fat on a slice of prosciutto. It's salted, then air-dried.



Guanciale

Similar in flavor to pancetta, guanciale is a fattier pork product made from the animal's cheeks or jowls. The meat is buried in salt for a week, then air-dried for two months.

Prosciutto

This Italian cured ham is made from the pig's hind leg or thigh.

Nduja

A uniquely Calabrian dish, this spreadable, smoked pork is made from fatty pork meat and peppers.

Pancetta

Like bacon, pancetta is made from whole pork belly, cured in salt, then air-dried.

