

FRONT BURNER

A Domestic Prosciutto From the Ozarks

True Story Foods dry-ages its new prosciutto for 10 months.



Marc Fiorito via True Story Foods



By Florence Fabricant

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There's a new domestic prosciutto from True Story Foods with a personality all its own. It's a mellow, silky ham, less robust and salty than some, but lovely on a charcuterie board or in a sandwich. Russ Kremer, a Missouri hog farmer and partner based in the foothills of the Ozarks, has established a network of more than 150 participating farmers raising heritage breeds for True Story's prosciutto. The hams are dry-aged for 10 months in the Poconos with just sea salt. The prosciutto is sold sliced in packages from which they're easily separated, unlike some other brands.

True Story Foods prosciutto, six 3-ounce packages, \$69.99, truestoryfoods.com.

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