

...e pie emerges from the oven crisp of crust, bold
...th garlic and scattered with top neck clams that
...juice. — Tom Sietsema's First Bite of Haven Pizzeria Napoletana. **E2**

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NOURISH
Crafty combo
The taste of spanakopita, the convenience of a crostata — all for 260 calories per serving. **E4**



So as soon as the culinary schools hold graduation ceremonies, freshly tattooed chefs are knocking on the doors of renowned meat artists such as Chris Cosentino of Incanto and Bocalone in San Francisco; Matt Jennings of La Laiterie in Providence, R.I.; and Craig Deihl of Cypress in Charleston, S.C.

Chef.

Animal.



Plain economic sense

Beyond the trendiness, savvy restaurant chefs are motivated to butcher whole animals and make their own charcuterie because it makes plain economic sense. Chef-restaurateur Deihl, 34, nominated for a James Beard award this year, says that after Johnson and Wales, his post-graduate meat education was scrappy and happenstance.

"I had an offer for some great hams at a very good price," he remembers. "My farmer told me it's the hardest part of the hog to sell. So I bought them."

In fine dining, ham has no real application, and it takes forever to cure. So he turned it into salami, sopressata, mortadella, speck, using an abandoned walk-in freezer that he cobbled into a curing chamber. Deihl learned charcuterie by the book, citing Paul Bertolli's "Cooking by Hand" (2003) as an enormous influence. After some trial and error, a charcuterie plate was added to the Cypress menu in 2007.

"My ability to stay open means focusing on the dollars as well as the food," Deihl says. By purchasing whole animals and using every bit, I can make more money." Simple as that.

In a perfect world, Deihl would "open a butcher shop working with whole animals, use the trim and bits and pieces for an American 'junk food' restaurant, serve the most amazing hot dogs and bologna sandwiches, then take the center-cut meats and use them in a fine-dining restaurant," he says. "Yeah, that would be perfect. And then I would send all the compost and scraps right back to my farmers."

Deihl's advice for chefs who wants to learn charcuterie: "Make it every single day."