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Cuban-Jewish background and inspired by flavours from Asia to Italy, “Charlito” includes recipes for pork and beef salami, dry-cured whole muscles like prosciutto and bresaola, and more unusual seafood and vegan options made from salmon, tuna, figs, cucumbers, and more. Cured: Handcrafted Charcuteria & More - My Slice of Life Cured: Handcrafted Charcuteria & More For

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