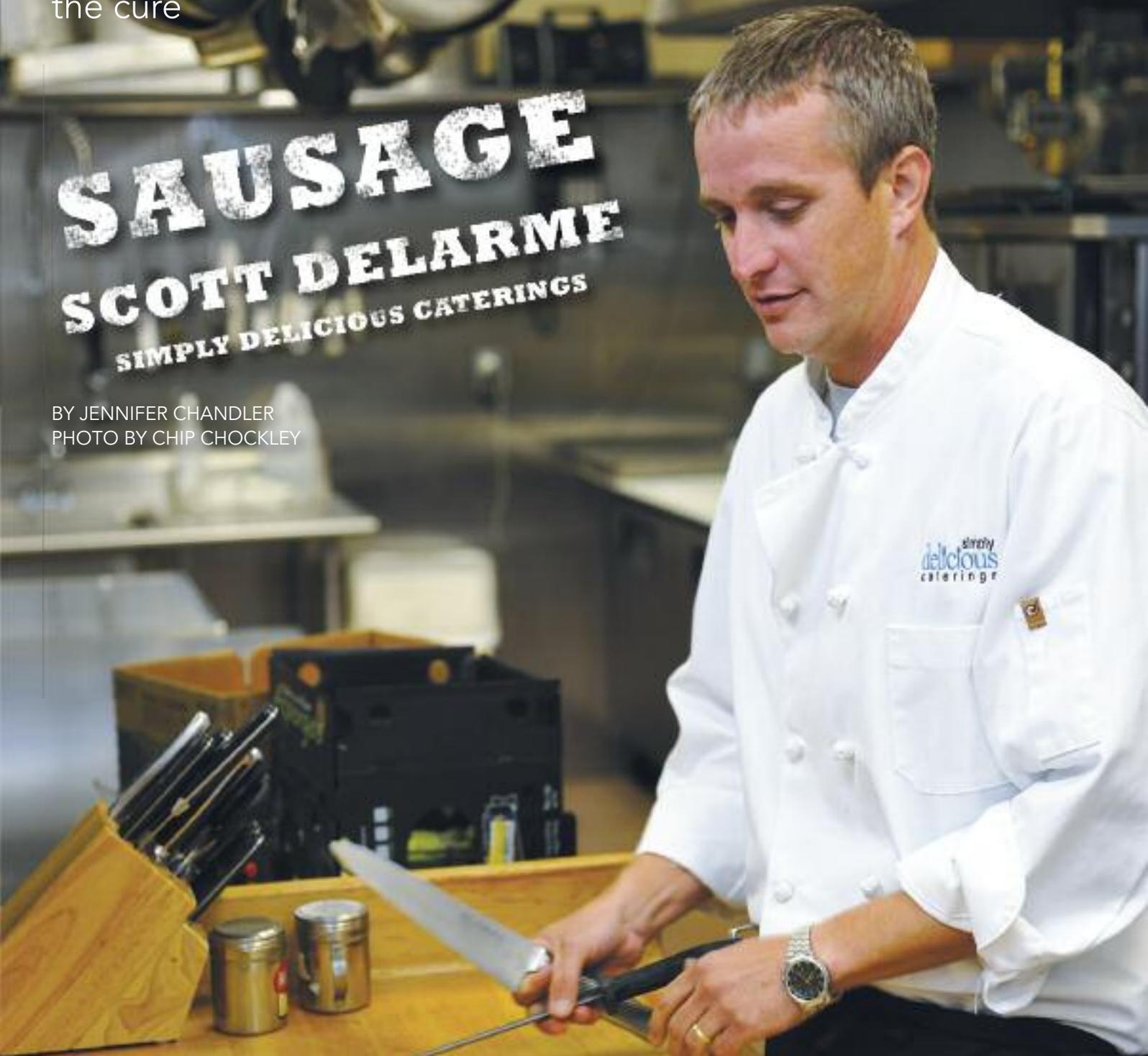


SAUSAGE

SCOTT DELARME

SIMPLY DELICIOUS CATERINGS

BY JENNIFER CHANDLER
PHOTO BY CHIP CHOCKLEY



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As a chef, you possess a true love for your craft. Cooking is done, not only for livelihood, but also for enjoyment. On days off, many chefs dabble in cuisines and genres that are not part of their daily repertoires. Such is the case for Scott DeLarme, General Manager and Executive Chef of Simply Delicious Caterings.

“Every few years, I get on a whim and try to master a type of cooking,” Scott explains, “A few years ago, I spent eight or nine months learning how to make artisan breads. For the past year or so, I have been teaching myself charcuterie.”

MEAT RELISHES & ACCOMPANIMENTS

While he was at Owen Brennan's (Scott moved on from his position of Executive Chef at this East Memphis institution in August to lead the kitchen at Simply Delicious), Scott started buying whole pigs from Newman Farms. For good business, Scott had to find a way to use the entire pig. Enter charcuterie.

To get started, Scott picked up what many consider the charcuterie bible, *Charcuterie: The Craft of Salting, Smoking, and Curing* by Michael Ruhlman and started reading.

Scott is quick to point out that not all the meat he uses in his sausages was what many consider the "lesser" cuts of meat. "Since every chop and cut served at the restaurant had to be the same size, we had a lot of trim that was from high-quality cuts."

Since he doesn't have a curing cabinet, Scott focuses on fresh and smoked sausages. Some of his favorite creations include a fresh Mexican sausage with scallions and peppers that has a similar flavor to Chorizo, and a pork sausage with Port wine and pistachios. He also has played around with making lamb, venison, and seafood sausages.

"It's been a lot of fun," Scott says with a grin, "It's exciting to have to cook in a way that's totally different than what I do on a day-to-day basis."

While bakers and pastry chefs have to be exact with their measurements, savory chefs don't have to be precise. You just add a little of this and a little of that until you get the desired flavor. However, making sausages requires that you follow a recipe to the letter.

"You have to be precise when making sausages," Scott explains. "You can play around with flavors and spices a little, but you must add the right amount of ingredients like salt, fat, and sugar. Temperature is also important. You must keep the ingredients cold so the fat can emulsify." Scott recounts losing a few batches in the beginning because he didn't keep the ingredients chilled to the right temperature.

Scott keeps a notebook with his recipes. He makes detailed notes on what worked and what didn't. With a smile that shows pure enjoyment of his latest culinary hobby, Scott adds, "Once I have a recipe that works perfectly, I write 'FINAL' across the top. That's when I know I've got a winner." *eM*

Simply Delicious Caterings

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GREEN TOMATO CHUTNEY

By Scott DeLarme of Simply Delicious Catering

- 2 pounds green tomatoes, chopped
- 2 tablespoons grated fresh ginger, grated
- 3 cloves garlic, minced
- ¾ teaspoon mustard seeds
- ½ teaspoon cayenne pepper
- 1 tablespoon Kosher salt
- ½ tablespoon ground cumin
- 1 teaspoon ground coriander
- ½ cup honey
- ½ cup granulated sugar
- 1 cup apple cider vinegar

Combine all ingredients in a large pot. Simmer over medium-low heat for 1 to 1 ½ hours, stirring occasionally. Cool before sealing in mason jars.

CURING AROUND TOWN

A sampling of local restaurants who are curing in-house:

Restaurant Iris • Felicia Suzanne's
Sweet Grass • Andrew Michael Italian
Kitchen • Acre • St. Jude Kay Kafe
Stan's Country Store (Water Valley, MS)
South of Beale • The Brushmark • Interim

Or get inspired to try your hand at charcuterie and curing by reading the recipe testing and adventures of www.hardcorpsfoodie.blogspot.com