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FRONT BURNER

Spanish Sausages for the Big Game

For those that grill in any weather: Cúrate Bar de Tapas, a Spanish restaurant in Asheville, N.C., has a new site filled with specialties.



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Cooking Feast on recipes, food writing and culinary inspiration from Sam Sifton and NYT Cooking. [Get it sent to your inbox.](#)

In search of sausages for the Bengals vs. the Rams? Cúrate Bar de Tapas, a Spanish restaurant in Asheville, N.C., has added an online marketplace for nationwide shipping; sausages are a specialty. They have assembled a package of their own deliciously meaty butifarra, rich morcilla casera, spicy chorizo and ruddy, spiraled chistorra (\$65). Sear the sausages and slice them into thick coins to toothpick on a platter for game day. Also from the restaurant's own kitchen are sauces, including tomate fresco for that out of season pan con tomate, and a lovely Basque-style goat cheese cake with a typical burnt topping (\$28). The market also sells Spanish imports, including red prawns, rice, fresh pork, cured ham and olive oil.

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