



Fast Food

By Kerry J. Byrne / Fast Food

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Pig out!

The Salty Pig pizza is pie turned on its ear — an ear that chef Josh Smith may in fact be curing back in the kitchen as we speak.

It's a thin-crust Neapolitan pizza dough topped with a creme fraiche mustard instead of tomato sauce, fresh greens from Sparrow Arc Farm in Maine and a rotating collection of "today's salty pig parts" from the charcuterie board, most recently mortadella, coppa and spicy soppressata.

"It really came about as a great way to use up all our charcuterie," said Smith. "Very little goes to waste."

Oh, and it's finished with a tangy-sweet dash of beer caramel. Yes, beer caramel — two great tastes that taste great together. It's a reduction of Geary's Summer Ale, sugar, honey and spices.

THE SALTY PIG BEER CARAMEL

4 12-oz. bottles Geary's

Summer Ale, or other favorite beer

1/2 c. sugar

1/2 c. honey

1 T. whole coriander

1 cinnamon stick

1 star anise pod

Put all ingredients in a sauce pot, bring to a boil, reduce heat to medium and simmer about 60 to 90 minutes. It should reduce to about E cup. Toss with fresh greens or serve as a dip for charcuterie or sharp cheeses.

(The Salty Pig, 130 Dartmouth St.; 617-536-6200; thesaltypig.com.)