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MASTERPIECES

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CRUSH LIST

words by JENNIFER WALTON

BOVINE + SWINE

Chef Joel Tate and Fine Dining Group restaurateur Gavin Fine love cured meats, and Bovine + Swine's handmade products are a result of their collaboration. Crafted in Jackson Hole at one of three USDA processing facilities in Wyoming, high-quality ingredients meet traditional techniques for a menu of delectable sausages that belong on every grill at any time of the year. **\$74 for 16-pack • bovineandswinejh.com / goldbelly.com**

