



SPAIN'S 10 COCINA DE VANGUARDIA

BENEFITING THE
JAMES BEARD FOUNDATION

The Ultimate Tapas Party

Prepared by José Andrés with Jamón Ibérico #1 and Three Magnums of Abadía Retuerta

Value: **Priceless**

London's *Daily Telegraph* has described Jamón Ibérico as "unquestionably Spain's greatest contribution to world gastronomy." Though this celebrated ham has never—before now—been available in the United States, New York-based journalist Peter Kaminsky fell so in love with it while abroad that he imported the famous black-footed hogs and fed them their traditional diet of acorns in an attempt to make his own homemade version. Last year it was announced that a new producer in Spain, Embutidos y Jamones Fermín, was approved by the USDA to prepare Jamón Ibérico for export to the U.S. for the first time in history. Distributors immediately began selling ham futures, which have risen in value as the two-year mountain air-aging process of these first hams has progressed. In August the *New York Times Magazine* reported on the excitement surrounding the anticipated arrival of the first shipment of hams in April 2007—some owners are so eager they have even visited their hams while they cure. Though these fans are among the lucky few who will eventually be able to enjoy this rare treat, only the winning bidders of this auction package will be able to say they ate the actual first certified Jamón Ibérico to arrive in America.

Along with the first legal Jamón Ibérico imported into the United States (with a certificate of authenticity), you'll receive a traditional Spanish hardwood *jamonero*, or "ham holder," so you can proudly display and slice the ham as it was meant to be eaten.

Such a historic haunch should be consumed with fanfare, and this package provides just that with a tapas party for 24 guests in your own home prepared by JBF Award-winning Spanish chef José Andrés of Jaleo and Minibar in Washington, D.C. As much of a celebrity in Spain as he is in America, Andrés trained with superstar Spanish chef Ferran Adrià at El Bulli and has become a defacto ambassador in America for the new Spanish cooking that we are enjoying tonight.

And because there is no point in having the best Spanish food without the best Spanish wine, we will throw in three magnums of Abadía Retuerta Pago Negralada 1999, considered one of the best vintages of one of Spain's top producers. Made from Spain's noble Tempranillo grapes in the Ribera del Duero region, Pago Negralada is known for its potent aromas of crystallized fruit, aromatic herbs, and wood. Only 50 magnums of the vintage were made and they have never been sold in the United States.

Finally, so the guests at your tapas party have something to take away with them besides the memory of great food, great ham, and great wine, we are throwing in 24 autographed first-edition copies of self-proclaimed "hamthropologist" Peter Kaminsky's *Pig Perfect: Encounters with Remarkable Swine and Some Great Ways to Cook Them*, which tells the story of the author's quest to relive his exquisite first taste of Jamón Ibérico.

Summary of the package details:

- The first legal Jamón Ibérico in America from Embutidos y Jamones Fermín (delivery in or around April 2007), approximately 15 pounds (bone in, with hoof).
- A tapas party for 24 people in your home with food prepared by José Andrés of Jaleo and Minibar in Washington, D.C.
- Three magnums of Abadía Retuerta Pago Negralada 1999 from the Ribera del Duero region.
- 24 first-edition autographed copies of *Pig Perfect: Encounters with Remarkable Swine and Some Great Ways to Cook Them* by Peter Kaminsky.
- A beautiful, traditional hardwood ham holder with swivel grip on which you can display and slice your ham.

http://www.jamesbeard.org/events/other/2006/spain_dinner_auction_tapas.shtml