

Home > Food > What to Look For at L.A.'s Best Butcher Shops



FOOD FOOD LOVERS GUIDE

## What to Look For at L.A.'s Best Butcher Shops

Show your local meat masters some love

By **Garrett Snyder** - November 21, 2018



Show your neighborhood butcher some love, and let the meat maestros' expertise add to the thrill of the grill.

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An original Farmers Market standby since 1986, Dan Vance and Jim Cascone's Huntington Meats is the kind of neighborhood butcher you'd imagine populating Main Street before the advent of supermarket chains. Whether you're in the mood for a dramatic crown roast of lamb or the famed Nancy Silverton's Special Burger Blend made from prime chuck, this classic has you covered. 6333 W. 3rd St., Fairfax.

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