



La Quercia Pancetta Americana is creamy, savory and nicely resonant with freshly ground organic spices that complement the high quality meat. Made in Iowa by Herb and Kathy Eckhouse, *Bon Appetit Magazine Food Artisans of the Year (2007)*, using humanely raised, non-confinement, antibiotic free pork. Meat, salt, organic spices — no nitrates, no nitrites, no vegetable substitutes!

Pancetta is great for many Italian recipes and can be a delicious part of dishes ranging from soups and sauces to grilled shrimp and vegetables. Use it instead of bacon for breakfast, for “P”LTs, or to add flavor and moistness to chicken breasts, roasts, meat loaf and meat balls.

La Quercia Pancetta Americana Toasts with Artichoke Hearts and Sun-dried Tomatoes

Ingredients:

2 3-ounce packages sliced La Quercia Pancetta Americano, quartered and cooked until barely golden
One baguette, sliced in 1/2 inch thick slices and toasted
One jar marinated artichoke hearts, chopped
One jar sun-dried tomato paste
Fresh parsley, finely minced

Preparation:

Spread each slice of toasted baguette with one tablespoon of sun-dried tomato paste. Sprinkle with one or two tablespoons chopped artichoke hearts. Scatter the cooked pancetta over the artichoke hearts and sprinkle with minced fresh parsley.

Visit us at www.laquercia.us for information and recipe ideas



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