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"...buttery..." Oliver Shwaner-Albright, *NY Times "T" Magazine*

After the meat is aged, Speck Americano is lightly smoked with apple wood, adding the evocative aroma and flavor of an open hearth to the deep, sweet cured meat flavors. It's delicious, balanced and full flavored. 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.

La Quercia Speck Americano Toasts with Caramelized Onions and Blue Cheese Spread

Ingredients and Preparation:

One baguette, sliced in 1/2 inch slices and toasted

Blue cheese spread: Blend together thoroughly 8 ounces Maytag Blue Cheese and 8 ounces sweet unsalted butter.

Onions: Thinly slice 4 large yellow onions and sauté in 3 tablespoons olive oil over low to medium heat, stirring occasionally, until tender and turning a deep golden brown, about 45 minutes.

Fresh parsley for garnish

Assembly: Spread 1 tablespoon blue cheese mixture on a piece of toast, top with two tablespoons onions, and lay a piece of La Quercia Speck Americano, gently folded to fit, on top. Garnish with a sprig of parsley and serve.

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