



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.

I like to use pancetta instead of bacon to make PLTs in the summer with dead-ripe tomatoes and whatever salad greens we have on hand. In the winter, or when I can’t get good tomatoes, I roast Roma tomatoes and use them to make open-face PTs.

**Summer PLT: Pancetta, lettuce, and tomato sandwich:** 1 3-ounce package La Quercia Pancetta Americana, 4 slices good quality sandwich bread (white or whole wheat), ripe tomatoes, your favorite mayonnaise, salad greens (baby romaine, iceberg, romaine, arugula — whatever you like!). Cook the pancetta slices gently until just beginning to crisp up. Slice the tomatoes and toast the bread. Spread the bread with mayonnaise, top with tomatoes, then pancetta, then lettuce, then top slice of bread. Cut in half and enjoy! Serves 2.

**Anytime PT:** 1 dozen Roma tomatoes, halved, a pinch of dried oregano per tomato half, a pinch of natural sea salt per half, 2 teaspoons extra-virgin olive oil per half, 1/2 pound La Quercia Prosciutto Americano, 1/2 cup chopped flat leaf parsley, and 1 ciabatta loaf. Put the tomatoes in a baking dish, top with oregano, oil, and salt, and bake at 450 degrees F until somewhat browned and shrunken. Let cool slightly and chop coarsely. Add a little olive oil and the chopped parsley. Cook the pancetta slices until slightly golden and set aside. Heat the ciabatta loaf until warm and crunchy (about 12 minutes at 350 degrees). Split the loaf lengthwise and top first with the tomatoes and then with the cooked pancetta. Cut in serving slices and serve.

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