



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.

**Roasted Winter Vegetables with La Quercia Pancetta Americana:**

**Ingredients:** 6 cups of winter squash, parsnips, and carrots cut in 1/2 inch cubes (using whatever variations and proportions you like), 5 tablespoons butter (or combination of butter and oil), 1/3 cup pure maple syrup, 1 1/2 tablespoons minced fresh rosemary, 1 teaspoon salt, 1/2 teaspoon freshly ground black pepper, 2 3-ounce packages La Quercia Pancetta Americana, slices quartered.  
**Preparation:** Preheat oven to 375 degrees. Butter or oil an 11x7x2-inch baking dish. Melt butter and add maple syrup, rosemary, salt and pepper. Mix with cubed vegetables and place in baking dish. Cover with foil and bake 40 minutes. Uncover and bake 20 minutes. Top with pancetta and bake 15 minutes more. Optional: add 3/4 cup chopped, salted almonds with pancetta.

**Brussel Sprouts with La Quercia Pancetta Americana:**

**Ingredients:** 1 pound Brussels sprouts, trimmed and halved, 2 ounces pancetta, minced, 3 shallots, minced, 1/2 tablespoon extra virgin olive oil, 1/4 cup water, salt and pepper to taste.  
**Preparation:** Preheat oven to 450 degrees. Combine all ingredients except water and place in an 11x7 baking dish. Roast for 20 to 30 minutes, stirring halfway through. At end of roasting, stir in water, scraping up the browned bits in the pan. Check for salt and serve warm.

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