



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.

### Pasta with Pancetta and Leeks

This recipe is almost infinitely expandable. It makes a great supper with a leafy green salad and crusty bread. Serves 4.

**Ingredients:** 1 1/2 cups diced leek (white and pale green portions only), 2 tablespoons extra virgin olive oil, 1/2 cup diced pancetta (about 1 3-ounce package), 1 pound high quality pasta (long or short), 1 cup freshly grated parmigiano reggiano, salt and freshly ground pepper to taste.

**Preparation:** Sauté the diced leek in the olive oil until softened. Add the pancetta and cook until it just begins to turn golden. Meanwhile, cook the pasta in abundant boiling salted water until just done. Reserve 1/2 cup of pasta water and drain pasta. Turn the pasta into the sauté pan with the leek/pancetta mixture, stir, and add the grated cheese and enough of the reserved pasta water so it's creamy and not dry. Check for salt and top with freshly ground black pepper to taste. Serve in warm pasta bowls. Pass additional grated cheese at the table if desired. Serves 4. **Variations:** Add green peas, fresh sugar snap peas, or asparagus sliced in one-inch pieces to the pasta for additional color and flavor (blanch them until barely tender and add at end, just before the cheese). If you don't have leeks, use yellow, white or red onion, green onions, or shallots. A sprinkle of fresh parsley, chopped fine, looks and tastes great.

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