



"fantastic" Laura Giannatempo, *Taunton's Fine Cooking Magazine*
"...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.

You can use La Quercia Speck Americano as a direct substitute for prosciutto or jamon Serrano in any recipe, or simply laid out on a platter, since it is fully dry-cured. The apple wood smoke adds a gentle depth of flavor without obscuring the sweet complexity of the meat. It's great with fruit — try it with fresh figs. It is also perfect for any recipe calling for ham — hot or cold sandwiches, soups, salads, eggs, pasta dishes. I like to crisp up some slivered slices in a little oil or butter and sprinkle them over a bowl of bean or split pea soup. You can build a great sandwich with hearty bread, mustard and butter, La Quercia Speck Americano, and a good alpine-style cheese like Gruyere or Milton Creamery's award-winning Prairie Breeze cheese (made in Milton, Iowa).

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