



"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.

Scallops with La Quercia Speck Americano

8 fresh scallops, about 1.5 inches in diameter
8 slices (about one 3-ounce package) La Quercia Speck Americano
Freshly ground black pepper
Olive oil for sautéing (about one tablespoon)
Juice of one lemon

Lightly season the scallops with pepper. Fold each slice of speck lengthwise so it's double thickness. Wrap a piece around each scallop and secure with a skewer (or long toothpick). Heat olive oil until hot, add the wrapped scallops and cook on each side until the speck has a nice crunch and the scallops are cooked through. Set scallops aside, and deglaze the pan with the juice of one lemon, swirling and cooking until slightly thickened. Pour over scallops. Serve with rice, plain pasta, and a fresh green salad for a terrific dinner.

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