

Applewood Smoked Turkey Bacon





Butterball Applewood Smoked Turkey Bacon

COOKING INSTRUCTIONS

THAWING:

Thaw product in refrigerator and remove from package.

CONVECTION OVEN:

Preheat to 375°F (190°C). Line a baking sheet with parchment paper. Place strips of bacon in a single layer. Bake for 20 - 25 minutes, flipping once.

PAN-FRY:

Heat a non-stick frying pan to medium-high heat. Place slices in frying pan and cook for 7-10 minutes, flipping once.

Cook to a minimum temperature 165°F(74°C).

CHEFS INSPIRATIONS

BACON LEEK GRYERE QUICHE WITH A MIXED GREEN SALAD

SPAGHETTI CARBONARA MADE WITH TURKEY BACON

BACON BEER MUSSELS WITH CRUSTY ITALIAN BREAD

PERFECT FOR ...

Schools

Healthcare

Restaurants

Hotels

Institutions

HMR

Product Code:

41284

Units per case:

4

Unit Weight:

1.25 kg (190 slices)

Case Weight:

5 kg

Shelf Life:

365 days

Allergens:

May contain traces of egg

Ingredients:

Turkey, Water, Salt, Sugar, Potato starch, Sodium phosphate, Natural and artificial flavour, Sodium ascorbate, Smoke flavour, Sodium nitrite, Smoke.

Handling:

Product to be kept frozen - stored below 0°F (-18°C).

FEATURES

100% Turkey Meat Whole Muscle

Gluten Free

Nutrition Facts Valeur nutritive

Per 1 slice (26g) / pour 1 tranche (26g) Amount % Daily Value % valeur quotidienne Teneur Calories / Calories 35 Fat / Lipides 1.5 g 2% Saturated / saturés 0.4 g 2% + Trans / trans 0 g Cholesterol / Cholestérol 20 mg Sodium / Sodium 220 mg 9% Carbohydrate / Glucides 0g 0% Fibre / Fibres 0g 0% Sugars / Sucres 0g Protein / Protéines 5 g Vitamin / Vitamine A 2% Vitamin / Vitamine C 10% Calcium / Calcium 0% Iron / Fer 2%

BENEFITS

- Gluten-Free
- 85% lower in fat than pork side bacon
- 30% more protein than the leading turkey bacon
- Superb flavour and texture will make it a menu favourite
- Excellent replacement for side pork bacon

Exceldor Foods Ltd.

6775 Financial Drive, Suite 101, Mississauga, Ontario L5N 0A4

Ontario • Ontario 1-800-387-7760 Quebec • Québec 1-877-320-8006 Atlantic • Atlantique 1-902-468-1254 West • Ouest 1-800-363-6635

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