

SCHMACON™

ALL NATURAL UNCURED SMOKED BEEF

Schmacon™ Mac n Cheese

Ingredients:

- 1 box Kraft® Mac n Cheese
- 8 ounces of fine shredded cheddar cheese
- 6 slices of Schmacon™, chopped
- 2 ounces Panko bread crumbs

Preparation Time: 15 minutes

Servings: 4 entrees, 6 side dishes

BEEF



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the Beef Checkoff.

Instructions:

1. Prepare Kraft® Mac n Cheese
2. Place in casserole dish
3. Top with chopped Schmacon™, cheese, and bread crumbs.
4. Place in oven under broiler for one minute



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Idaho Schmacon™ Mashers

Ingredients:

- 2 large Idaho potatoes
- 2 ounces margarine
- 2 Tbsp granulated garlic
- 1 tsp salt
- 1 cup skim milk
- 8 ounces shredded cheddar cheese
- 6 slices of Schmacon™, chopped

Preparation Time: 30 minutes

Servings: 6 side dishes



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Instructions:

1. Fully cook potatoes in microwave until soft in the center
2. Place cooked potatoes in a mixing bowl
3. Add all ingredients to the bowl reserving a small portion of cheese and Schmacon™
4. Blend ingredients until completely mixed
5. Season with additional salt to taste
6. Top with Schmacon™ and cheese

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Black and Blue Wedge Salad

Ingredients:

half of an iceberg lettuce head
6 slices of Schmacon™, chopped
6-8 cherry tomatoes
2 ounces of blue cheese crumbles
2 ounces of blue cheese dressing
1 small carrot

Preparation Time: 10 minutes

Serves: 2 salads



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Instructions:

1. Cut lettuce into four sections
2. Shred carrots
3. Slice tomatoes
4. Assemble ingredients over lettuce



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Maple Schmacon™ Sweet Potatoes

Ingredients:

- 2 large sweet potatoes
- 1/2 cup brown sugar
- 1 cup maple syrup
- 1 cup margarine
- 6 slices Schmacon™, chopped
- 1/2 cup apple juice

Preparation Time: 15 minutes

Serves: 6 side dishes



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Instructions:

1. Peel sweet potatoes, cut each into 6 pieces
2. Place in glass bowl with apple juice and syrup, cover and microwave until soft
3. Remove carefully, let rest for 5 minutes
4. Add all ingredients, reserving 1/2 of the brown sugar and 1/2 bacon
5. Mix with large fork until fully blended
6. Top with sugar and bacon

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Schmacon™ & Chicken Sandwich

Ingredients:

- 1 four ounce boneless skinless
amish chicken breast
- 3 slices Schmacon™
- 2 thin slices red onion
- 2 thin slices tomato
- 2 lettuce leaves
- 1 multi-grain roll

Preparation Time: 15 minutes

Servings: 1 sandwich



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Instructions:

1. Slice roll in half
2. Season chicken with salt and pepper, fully cook
chicken breast to 165°F
3. Top with 3 slices of Schmacon™
4. Assemble all remaining ingredients over sandwich

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SMOKED & CURED GLAZED BEEF SLICES

Homestyle Schmacon™ Potato Salad

Ingredients:

- 1 pound Idaho potatoes
- 1 cup mayo
- 2 Tbsp yellow mustard
- 2 Tbsp white vinegar
- 1 stalk fine chopped celery
- 3 Tbsp fine chopped red onion
- 1 hard boiled egg chopped
- 1/4 ounce fresh chives
- 1 tsp salt
- 6 slices Schmacon™

Preparation Time: 1 hour

Serves: 6 side dishes



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Instructions:

1. Fully cook red potatoes
2. Chill potatoes
3. Roughly chop potatoes
4. Mix all ingredients together

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Schmacon™ and Chive Potato Salad

Ingredients:

- 1 pound red potatoes
- 6 slices of Schmacon™
- 1 cup mayo
- 1 Tbsp celery salt
- 2 Tbsp Dijon mustard
- 1 Tbsp lemon juice
- 1 tsp salt
- 1/2 tsp white pepper
- 1/4 ounce fresh chopped chives

Preparation Time: 1 hour

Serves: 6 side dishes



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Instructions:

1. Fully cook red potatoes
2. Chill potatoes
3. Roughly chop potatoes
4. Mix all ingredients together

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Tequila Lime Schmacon™

Ingredients:

- 2 large jalapeño peppers
- 2 slices of Schmacon™
- 2 slices fresh lime
- 1 ounce tequila
- carrot and cherry tomato for garnish

Preparation Time: 30 minutes

Servings: 1 side dish



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Instructions:

1. Roast whole jalapeños in an oven until brown outside (10 minutes at 450°F)
2. Remove from oven and set aside
3. Pour tequila and juice from one slice of lime and cover for 10 minutes in refrigerator
4. Slice jalapeño in half, top with Schmacon™ and juice mixture
5. Serve with extra lime, carrots and tomato as side dish or accompaniment to cocktails



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Schmacon™ Crusted Atlantic Salmon over Lemon Avocado Jus

Ingredients:

4 strips Schmacon
1 - 6 oz. salmon filet
2 lemons
1 Hass avocado (ripe), sliced
1 oz. canola oil
1 Tbs. salt and pepper
1 egg yolk
2 oz. cold water

Preparation Time: 45 minutes

Servings: 1 entrees



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Instructions:

Whisk water and egg yolk together. Lightly brush salmon filet with egg mixture adding a pinch of salt and pepper. Lay Schmacon strips side by side on a cutting board and place salmon in the center. Wrap Schmacon around salmon. Brush with egg mixture once more. Heat oil in pan over medium high heat until just beginning to smoke. With metal spatula, carefully set salmon in oil with smooth side down. Turn when Schmacon begins to brown, approximately 3 minutes. Carefully turn over and cook for 4 more minutes. Remove salmon and place on plate to rest. Pour oil out of pan and squeeze lemon juice into pan, not over heat, adding salt and pepper. Add avocado into pan with lemon juice and heat over high heat for 20 seconds. Remove liquid and avocado onto plate. Slice salmon in half and place on avocado. Garnish with fresh herbs.

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Schmacon™ Brussel Sprouts



Ingredients:

½ pound Brussel sprouts, cut in half
12 Schmacon slices, chopped
4 cloves garlic, chopped
1 sprig rosemary, chopped
3 oz. olive oil
½ yellow onion, chopped
1 Tbsp kosher salt

Preparation Time: 20 minutes

Servings: 4 side dishes



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Instructions:

Boil Brussel sprouts for 5-7 minutes or microwave for 2-3 minutes just until beginning to soften, shock in a bowl of ice water. Sauté Schmacon, garlic, rosemary, and onions in olive oil add cook for 5 minutes. Add Brussel sprouts as soon as onions begin to become translucent. Sauté until sprouts begin to brown, adding a pinch of kosher salt to finish.

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