

Schmacon[™] Mac n Cheese

Ingredients:

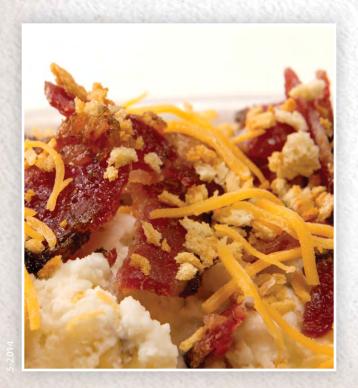
Preparation Time: 15 minutes Servings: 4 entrees, 6 side dishes

1 box Kraft[®] Mac n Cheese Servings: 4 en 8 ounces of fine shredded cheddar cheese 6 slices of Schmacon[™], chopped 2 ounces Panko bread crumbs

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





Idaho Schmacon[™] Mashers

Preparation Time: 30 minutes

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the Beef Checkoff.

Servings: 6 side dishes

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

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^m and cheese



Black and Blue Wedge Salad

Ingredients:

half of an iceberg lettuce head ^{Se} 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



Instructions:

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



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



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



Schmacon[™] & Chicken Sandwich

Ingredients:

 four ounce boneless skinless amish chicken breast
 slices Schmacon[™]
 thin slices red onion
 thin slices tomato
 lettuce leaves
 multi-grain roll Preparation Time: 15 minutes Servings: 1 sandwich

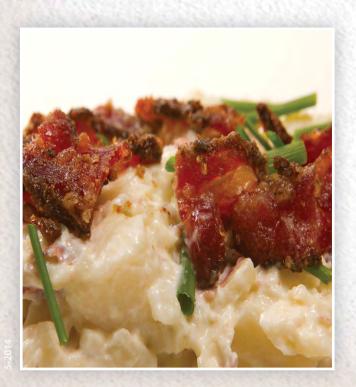


Instructions:

- 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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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™

Instructions:

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

Preparation Time: 1 hour Serves: 6 side dishes





Schmacon[™]and Chive Potato Salad

Ingredients:

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

Instructions:

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

Preparation Time: 1 hour Serves: 6 side dishes





Tequila Lime Schmacon™

Ingredients:

2 large jalapeño peppersServings: 1 side dish2 slices of Schmacon™2 slices fresh lime1 ounce tequilacarrot and cherry tomato for garnish

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Preparation Time: 30 minutes

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



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

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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Preparation Time: 45 minutes Servings: 1 entrees



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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

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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Preparation Time: 20 minutes Servings: 4 side dishes

