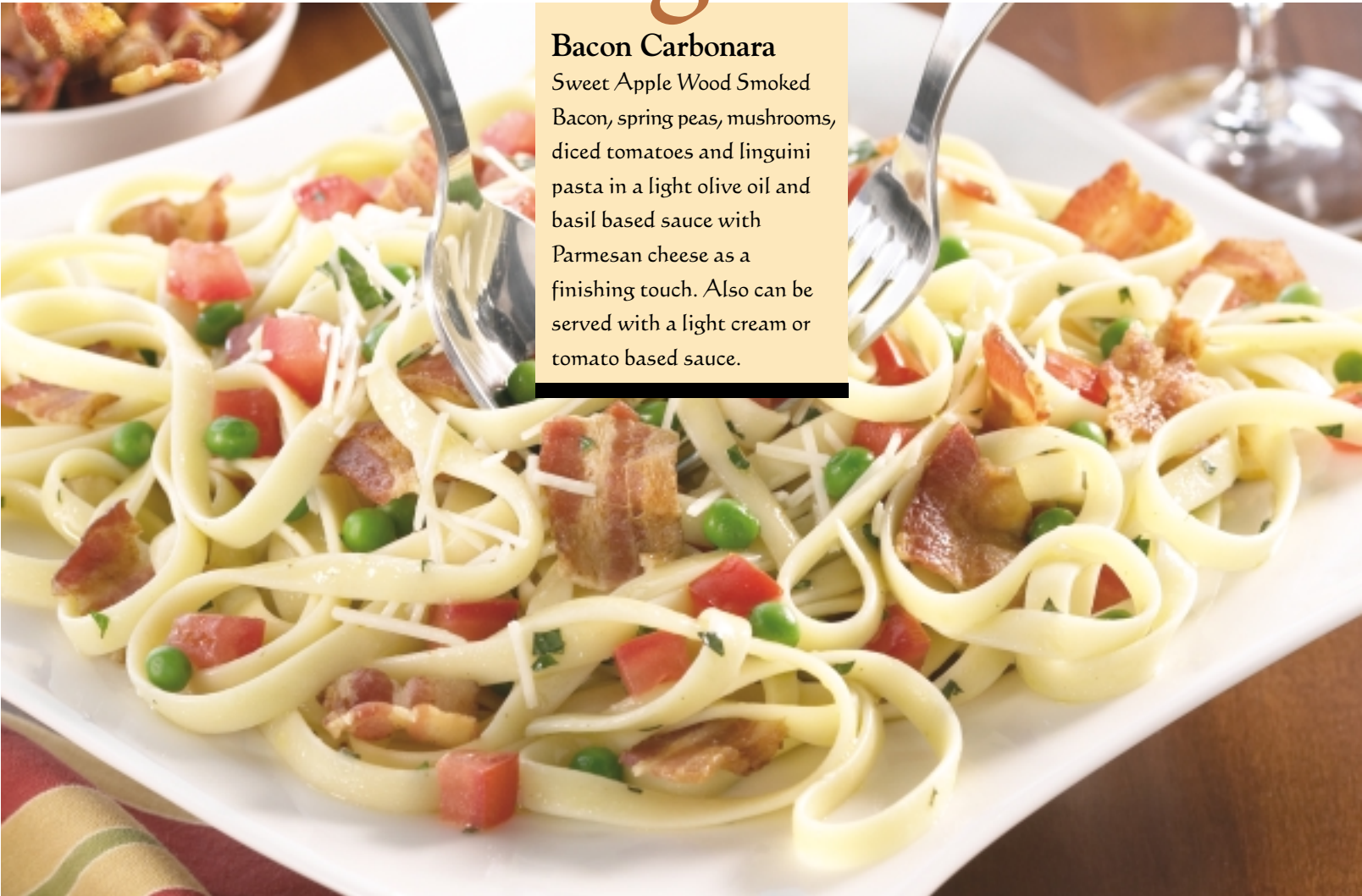


Who would have thought?



Bacon Carbonara

Sweet Apple Wood Smoked Bacon, spring peas, mushrooms, diced tomatoes and linguini pasta in a light olive oil and basil based sauce with Parmesan cheese as a finishing touch. Also can be served with a light cream or tomato based sauce.

Sweet Apple Wood Smoked Bacon

from the Innovation Specialists

Your customers love a trendy, new spin on old classics. Take linguini and add the bold, unique flavor of Patrick Cudahy's Sweet Apple Wood Smoked Bacon and...bravo! Now you've turned Italian into an exciting, new, profitable menu sensation. And there's plenty more.

By adding Patrick Cudahy products to your menu, you can build your check average and your customer base. It's time to innovate!



*"Home of Sweet Apple Wood
Smoke Flavor"*

For more recipe ideas and Patrick Cudahy's full line of products, call Dan Kapella at (800) 486-6900 or visit us at www.patrickcudahy.com.