

ANATOMY OF THE PLATE



Roasted Pea Meal

SUGGESTED MENU PRICE: \$11.99

FOOD COST: 16%

GROSS PROFIT: \$10.04

- 1 #1510023 North Country Pea Meal Bacon Loin
- 2 #35189 Wohlschlegel's Pure Maple Amber Syrup
- 3 #31490 Tom Cat Bakery Brioche Roll

The name "PEAMEAL BACON" derives from the historic practice of rolling cured and trimmed boneless PORKLOIN in dried ground yellow peas to extend shelf life. For the last 100 years however, the peameal has been replaced by ground yellow cornmeal instead. Besides making a beautiful centerpiece roast, sliced peameal bacon on a toasted brioche roll makes a delightful holiday sandwich menu offering. This NORTH COUNTRY "peameal" is a back bacon made from trimmed lean boneless Pork Loin rolled in cornmeal. Roast at 375° for 90 minutes, the last 30 minutes uncovered, to a 165° internal. Slice and enjoy!



FRESH INGREDIENTS EQUAL DELICIOUS IDEAS WHEN YOU CHOOSE PALMER FOODS!

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