

PRODUCT
INSTRUCTIONS

BURGERS[®]

— SMOKEHOUSE —[®]

PORK JOWL

CHUNK | SLICED



REFRIGERATE UPON ARRIVAL.

If not to be used within 28 days, freeze for up to 6 months.

PORK JOWL

Pork Jowl is from the jowl of the pig. Ours is cured, smoked & prepared much like its relative bacon. At Burgers' Smokehouse, we apply a dry rub cure seasoning, age the seasoned jowl before slowly smoking it and then packaging it (either whole or sliced.) Full of flavor & with multiple uses, it's a must-try if you like traditional bacon. We offer both Original Hickory Smoked and Peppered Hickory Smoked jowl.

HOW TO COOK CURED PORK JOWL

TO PREPARE:

1. If sliced – it is ready for any of the cooking methods below.
2. If a chunk – slice into long slices, chunks or dice depending on usage intentions.

TO PAN FRY:

1. Arrange slices in cold skillet.
2. Cook slowly over low heat – be sure to turn the slices of jowl while frying until crisp & golden brown.
3. Remove slices & drain on a paper towel.

TO MICROWAVE:

1. Place slices between paper towels.
2. We recommend, cooking 4 slices on a high for three minutes.
3. Then cook at 30 second intervals until desired crispness and doneness is achieved.

RECIPE IDEAS & WAYS TO SERVE:

- Perfect to eat & serve like bacon (by itself, with eggs and more!)
- JLT Sandwich – Jowl, Lettuce & Tomato
- Use to season any of your favorite soups, beans or vegetable dishes – in a pot, on the stove or in a slow cooker.
- After frying, crumble and use in pasta, on a salad or in an omelet.

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.