

SRV Grass-Fed **BEEF BACON**

SAN RAFAEL VALLEY
GRASS-FED BEEF

100% GRASS-FED BEEF BACON

DO NOT OVER COOK !
BEEF NOT PORK

SLICE THINLY AND USE AS A
GARNISH ON:

BAKED POTATOES
SALADS
SOUPS
OMELETS
VEGETABLES
PIZZA
PASTA



QUICHE LORRAINE

16TH Century Recipe from the Lorraine Region of France

Prepare One Pastry Recipe [see below] placed in a quiche pan, Bake Blind for 25 minutes or until firm - brushy bottom with beaten egg and bake another 7 minutes. - Pre-heat oven to 350 degrees.

Thinly slice and dice 6 oz SRV Beef Bacon - grate 3 oz Gruyere Cheese, sprinkle in pastry shell.
Whisk 3 eggs - add dash of nutmeg, season with salt and pepper - add 8 ozs of cream then pour into pastry shell until 3/4s full. Bake for 20 to 30 minutes until golden.
Serve with mixed spring green salad & warm asparagus.



DELMONICO POTATOES

4 medium potatoes - 11ozs milk - 2 oz bread crumbs - 6ozs Beef Bacon

Pre-heat oven to 350 degrees. Peel and cube potatoes & beef bacon - then simmer in milk seasoned with Salt & Pepper - bring to the boil then transfer to 8 x 6 inch baking dish - cook 20 minutes... rest 15 mins before serving.

Shortcrust Pastry

[Two 7-8 inch flan tins]

- 200g or 6.5 oz flour
- Large pinch of salt
- 100g or 3/25 oz butter
- 1 lightly beaten egg
- 2 - 3 teaspoons water

Cut chilled butter into flour until looks like crumbs. Make well in center, add water and egg...slowly work mixture in bowl with pastry scraper into a rough ball - place on board, knead until smooth. Divide in two, wrap and chill 20 minutes in frig. Roll out on floured board. Place in flan tin, press into shape, prick with a fork, line with waxed paper, fill with dry beans and bake for 25 minutes at 350, brush with beaten egg and bake additional 7 minutes empty.....fill & bake again.