



**APPLEWOOD  
SMOKED  
BACON**

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**SLAB PORK BELLY  
INDIANA MAPLE SYRUP  
BROWN SUGAR**

# APPLEWOOD SMOKED BACON

## PRODUCT DESCRIPTION

- DRY-RUB CURED UNDER BROWN SUGAR, SEA SALT, AND INDIANA MAPLE SUGAR
- SMOKED OVER APPLE WOOD

## SERVING SUGGESTIONS

IT'S DIFFICULT TO THINK OF SOMETHING THAT DOESN'T GO WITH BACON: BREAKFAST, LUNCH, DINNER, DESSERT. ADD SALTY-SWEET DEPTH OF FLAVOR TO DISHES FROM THE MORNING THROUGH MIDNIGHT SNACKS.

**SMOKINGGOOSE.COM 317-638-6328**  
**ORDER@SMOKINGGOOSE.COM**

SOURCE CODES  
ON EACH LABEL

**SG 317 407**

LEARN MORE ABOUT OUR  
SMALL, FAMILY-OWNED  
FARM PARTNERS



**BEST-BY DATE STICKER INDICATES 75 DAY  
REFRIGERATED SHELF LIFE (FREEZING EXTENDS  
STORAGE TO 365 DAYS AFTER PRINTED DATE)**

**ORDER CODE # 11033-SG 12 OZ SLICED RETAIL PACKS**  
**ORDER CODE # 11032- SG 2.5 LB SLICED BULK**  
**ORDER CODE # 11011-SG 10-12 LB WHOLE SLABS**