



CAPOCOLLO DI DORMAN

PRODUCT DESCRIPTION

- PORK COLLAR (WHOLE MUSCLE CUT FROM BETWEEN THE NECK AND SHOULDER) CURED WITH GARLIC, PAPRIKA, CRUSHED RED PEPPER, BLACK PEPPER, CORIANDER, JUNIPER BERRIES, WHITE WINE; FULL-COOKED
- WHOLE ABOUT 4-5 LBS EACH
SLICED 12 OZ RETAIL PACKAGES ALSO AVAILABLE

SERVING SUGGESTIONS

PAIR WITH PICKLED VEG OR FRUIT PRESERVES; IDEAL FOR SANDWICHES OR RIBBON OVER FRESH MOZZARELLA WITH RIPE TOMATOES (OR ROASTED RED PEPPERS IN THE OFF-SEASON) + FRUITY EVOO

SOURCE CODES
ON EACH LABEL

SG **317** 407

LEARN MORE ABOUT OUR
SMALL, FAMILY-OWNED
FARM PARTNERS



8 52619 00611 5

WHOLE: BEST-BY DATE STICKER INDICATES 75 DAY
REFRIGERATED SHELF LIFE

SLICED: BEST-BY DATE STICKER INDICATES 60 DAY
REFRIGERATED SHELF LIFE

(FREEZING ALL EXTENDS STORAGE TO 365 DAYS AFTER
PRINTED DATE)

ORDER CODE # 21006-317 WHOLE # 21021-317 SLICED

SMOKINGGOOSE.COM

317-638-6328 ORDER@SMOKINGGOOSE.COM