



GIN AND JUICE SALAME

LAMB
JUNIPER BERRIES
ORANGE PEEL



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PRODUCT DESCRIPTION

- LAMB WITH A TOUCH OF PORK FOR TEXTURE CURED WITH JUNIPER BERRIES, ORANGE PEEL, CORIANDER, GARLIC, BLACK PEPPERCORNS
- SLOW CURED WITHOUT COMPOUND NITRATES
- ABOUT 6 OZ EACH

SERVING SUGGESTIONS

THIN SLICES BRING NEW PROTEIN AND STANDOUT FLAVOR TO TRADITIONAL CHARCUTERIE BOARDS

SKEWER A CUBE AS A GARNISH FOR GIN BASED COCKTAILS AND AS A BLOODY MARY TOPPING

PAIR WITH APPLES, CELERY, KRAUT, ROSEMARY, CARROTS, RICH COWS' MILK CHEESES, SMOKED SALMON, AND MORE

SOURCE CODES
ON EACH LABEL

SG 317 407

LEARN MORE ABOUT OUR
SMALL, FAMILY-OWNED
FARM PARTNERS



8 50045 19401 7

BEST-BY DATE STICKER INDICATES 220 DAY SHELF LIFE

ORDER CODE # 51032-407 20 PIECES/CASE

SMOKINGGOOSE.COM

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