







STAGBERRY SALAME

PRODUCT DESCRIPTION

- ELK WITH A TOUCH OF PORK FOR TEXTURE PLUS DRIED BLUEBERRIES MACERATED UNDER DRY MEAD BY INDY'S OWN NEW DAY CRAFT
- SLOW CURED WITHOUT COMPOUND NITRATES
- ABOUT 6 OZ EACH

SERVING SUGGESTIONS

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

PAIR WITH NUTS UNDER HONEY (LIKE ALMONDS, HAZELNUTS, WALNUTS), AND SHARP CHEESES AND BRIGHT GOATS' MILK CHEESES, BEETS, MAPLE SYRUP, WINTER SQUASHES, AND MORE

SOURCE CODES ON EACH LABEL

SG 317 407

LEARN MORE ABOUT OUR SMALL, FAMILY-OWNED FARM PARTNERS



SHELF STABLE: STORE AT COOL ROOM TEMP BEST-BY DATE STICKER INDICATES 220 DAY SHELF LIFE

ORDER CODE # 51033-407 20 PIECES/CASE

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