



# BACON & SAUSAGE

## ■ ABOUT

Central Avenue bacon is perfect for your all day menu's. Central Avenue bacon starts with 12-14# pork bellies. The smaller they are the more consistent the slices are. The bellies are cured using salt and sugar giving our bacon a superior flavor and then smoked in a smokehouse using Hickory or Applewood chips. We never use artificial or liquid smoke. Central Avenue sausage is perfect for breakfast menus and buffets. Our links and patties have just the right amount of savory herbs and sweetness to enhance your menu.

## ■ BACON

|      |   |       |
|------|---|-------|
| 2220 | Bacon Sliced Layout 14/16 Applewood Smoked  | 1/15# |
| 1220 | Bacon Sliced Layout 14/16 Hickory Smoked    | 1/15# |
| 2200 | Bacon Sliced Layout 18/22 Applewood Smoked  | 1/15# |
| 1200 | Bacon Sliced Layout 18/22 Ct Hickory Smoked | 1/15# |

## ■ SAUSAGE

|       |   |         |
|-------|---|---------|
| 74854 | Sausage Breakfast Bulk                      | 1/10#   |
| 74864 | Sausage Breakfast Patty Fully Cooked 1.5 Oz | 1/10#   |
| 74836 | Sausage Link 1oz Rtc Layer Pack             | 160/1oz |
| 74838 | Sausage Link 2oz Rtc Layer Pack             | 80/2oz  |
| 74840 | Sausage Link Maple 2oz Rtc Layer Pack       | 80/2oz  |

