

Tender Belly

1102187 - Habanero Dry Rub Uncured Bacon Slab Tender Belly Habanero Dry Rub Uncured Bacon SLAB. We Took Our Signature Dry-

Tender Belly Habanero Dry Rub Uncured Bacon SLAB. We Took Our Signature Dry-Rub Spice Up A Notch With The Addition Of Habanero Peppers For A Real Kick. Pretty Crazy (Tasty), Huh? Uncured/No Nitrites Or Nitrates.



		Servings per Container 6 Serving size 18.0g (18		
		Amount per serving Calories	90	
		% Dail	y Value*	
		Total Fat 7g	9%	
		Saturated Fat 2.5g	13%	
		<i>Trans</i> Fat 0g		
		Cholesterol 15mg	6%	
≭ Benefits		Sodium 340mg	15%	
T D D D		Total Carbohydrate 1g	0%	
Tender Belly Habanero Dry Rub U Signature Dry-Rub Spice Up A Not	Dietary Fiber 0g	0%		
Habanero Peppers For A Real Kick. Pretty Crazy (Tasty), Huh? Uncured/No Nitrites Or Nitrates.		Total Sugars 1g		
		Includes 0g Added Sugar	%	
Ingredients	Allergens	Protein 5g		
		Vitamin D 0mcg	0%	
PORK BELLY, SALT, SPICES, BROWN SUGAR, MAPLE SUGAR, CELERY POWDER, SUGAR, HABANERO POWDER, JUNIPER BERRY, JUNIPER BERRY OIL	Free From: Construct aceans O eggs of fish O milk Construct aceans O eggs of fish O milk Construct aceans O eggs of fish O milk Construct aceans Construct aceans Constr	Calcium 10mg	0%	
		Iron 0.2mg	0%	
		Potassium 110mg	2%	
		* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.		

Handling Suggestions

Keep Frozen

Serving Suggestions

When it comes to bacon, the Duffys know best. They recommend cooking Tender Belly bacon in a cold cast iron skillet, over a medium heat. Brown until slighly crispy , flipping the bacon once, about 4-5 minutes per side. It's how you get that delicious, caramelized flavor that makes bacon the best meat ever invented.

Prep & Cooking Suggestions

350 degree oven on cookie sheet and parchment paper. Approximately 15-17 minutes.

Product Specifications

Brand				Manufacturer				
	Tender Belly				Tender Belly LLC			
UPC	MF	G #	SPC #		GTIN		Pack	Pack Desc.
	750775	- 76659F	1102187	1085	10854574766599			4/6 LB
Gross	Gross Weight Net Weigh		ght Cou	Country of Origin		Kosł	sher Child Nutriti	
2	5lb	24lb	U	nited Sta	ites	No	o 📃	
	Shipping Information							
Lengtl	n Width	Height	Volume	TIxHI	Shelf	Life	Storage T	emp From/To
14.75ii	n 10.88ir	6.5in	0.6ft3	10x10	237d	ays	-5°	F/-2°F





Tender Belly 1102187 - Habanero Dry Rub Uncured Bacon Slab



Tender Belly Habanero Dry Rub Uncured Bacon SLAB. We Took Our Signature Dry-Rub Spice Up A Notch With The Addition Of Habanero Peppers For A Real Kick. Pretty Crazy (Tasty), Huh? Uncured/No Nitrites Or Nitrates.

Nutrition Analysis - By Measure

Calories	90	Total Fat	7g	Sodium	340mg
Protein	5	Trans Fats	Og	Calcium	10mg
Total Carbohydrates…	1g	Saturated Fat	2.5g	Iron	0.2mg
Sugars	1g	Added Sugars	Og	Potassium	110mg
Dietary Fiber	Og	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



