



Farmland Mini Breakfast Steaks

Flavored and cured as only Farmland can



***Product is fully cooked and ships frozen.**

Menuing Ideas

For an eye-catching and unique breakfast alternative, try pairing our Farmland Mini Breakfast Steaks with hash browns and eggs. Or try topping your skillet breakfast with two Mini Breakfast Steaks to give it that special flare. But don't let the name fool you – Farmland Mini Breakfast Steaks are great for lunch and dinner as well. Put them on the grill and baste with your favorite sauce for a menu item that will impress all your guests!



Farmland Mini Breakfast Steaks

Special Farmland cure and natural hickory smoke

No one cures and smokes ham like Farmland. These Mini Breakfast Steaks are made from specially cured and hickory-smoked ham shanks. These steaks have a slightly sweet, yet smoky flavor that's irresistible to pork lovers. What a way to add flavor to your menu.

Features

- Fully cooked
- Naturally hickory-smoked over real hickory chips
- Special Farmland ham cure
- Each steak averages 2-3 oz.

Benefits

- Ready to heat and serve
- Old-fashioned ham flavor
- No MSG
- Variety of uses

Product Specifications

Description	Item Code	Case Pack	Average Case Wt.	Case Dimensions (L x W x H)	Case Cube	Tare	Pallet
Smoked, BI, Mini Breakfast Steak, 6/12 pc. Bags	70247 192557	72 pcs.	13.4 lb.	13.375 x 8.375 x 6.500	0.421	2.00	16 x 9

Cooking Instructions

Thaw in refrigerator for 36 hours.

Convection Oven: Heat oven to 350°F. Arrange thawed Mini Breakfast Steaks in single layer on parchment-lined sheet pan. Bake for 6 to 8 minutes or until internal temperature reaches 140°F.

Flat Top Grill: Heat grill to 350°F. Cook thawed Mini Breakfast Steaks on heated grill for 3 to 4 minutes, or until internal temperature reaches 140°F, turning occasionally.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.