

We do not smoke any of our bacons; they are slow roasted instead. This allows you to taste the amazing quality of the Berkshire pork we use without the mask of a heavy smoke.

GARLIC INSANITY BACON



This is all the garlic, all the time. Described by its die-hard fans as garlic bread transformed into bacon.

BLACK PEPPERCORN BACON



Deep pepper flavor with a hint of sweetness. Our classic and most popular flavor pairs particularly well with eggs and toast for that perfect weekend breakfast.

JALAPENO BACON



Hint of heat with complex flavors of jalapeno and fresh cilantro. Perfect on a BLT with avocado.

SPANISH PAPRIKA BACON



Spanish Chorizo in bacon form. Smoky and sweet all at the same time. Stands well on its own, but does its best work when matched with roasted potatoes!

AWARDS

1732 Meats Lamb Prosciutto was the Winner of the 2017 Good Food Award for Charcuterie at the Good Food Awards.

1732 Meats Garlic Insanity Bacon won in the category for unsmoked bacon at the 2017 Charcuterie Masters Competition.

Master Distributor
Honor Foods

Regional/Local Distributors
Philadelphia and Suburbs
DiGiacomo Brothers
Exceptional Foods Inc.

South Jersey and Berks, Bucks, Chester and Lancaster Counties
Exceptional Foods, Inc.
Richard M. Heagy

Representative Restaurants:

Autograph Brasserie, Wayne, PA
Brigantessa, Philadelphia
Capofitto, Philadelphia
Frankie's Spuntino, NYC
Jose Pistola's, Philadelphia
Le Virtu, Philadelphia
Punk Burger, Philadelphia
Root Winebar, Philadelphia
Tap Room on 19th, Philadelphia
The Blue Duck, Philadelphia
Tired Hands Brewing Company, Ardmore, PA
White Dog, Haverford, Philadelphia, Wayne, PA

We specialize in co-packing whole muscle meats and managing cured meat projects.

1732 Meats

6250 Baltimore Avenue
Yeadon, PA 19050
267-879-7214

ari@1732meats.com
www.1732meats.com



PRODUCT DESCRIPTIONS



PANCETTA



Berkshire hog bellies make the fat on this pancetta sing with flavor. We usually pick a spice or two to help the pork along, but on our pancetta we toss in the kitchen sink! Flavors of fresh herbs and spices give this pancetta all the oomph it needs to bring out the best in anything you cook. Perfect for wrapping around chicken or fish and lightly frying it, or as the base for the perfect Sunday gravy.

POMEGRANATE LONZA



Dry cured Berkshire pork loin simply cured with dry powdered pomegranate seeds. This cure enhances the already lovely Berkshire pork and gives it a taste profile similar to that of a much longer aged prosciutto.

ROSEMARY LONZA



Berkshire pork loin dry cured simply with lots and lots of fresh rosemary. This lonza is incredibly fragrant and flavorful and pairs beautifully with cheeses, crackers, and wines.

LAMB PROSCIUTTO



This is the masterpiece that convinced Ari to quit his day job and run 1732 Meats full time. We use all natural lambs from Latrobe PA to cure and hang what has been described as the Iberico of lamb. It has all the flavor of a perfectly roasted lamb leg combined with the depth and breadth of taste and texture only dry curing can provide. You'll need a sharp knife and a ham stand to display and share - or not! - this trophy piece.

WAGYU BRESAOLA



We've used sumac to cure this amazing domestic Wagyu eye-round. The flavor of the spice makes the meat bright and flavorful with the deep funk of our curing room throughout each bite. Pair with preserves or as an extra special addition to any sandwich. Or just sit back with a plate of it and a nice red wine and savor an evening at home.

GUANCIALE



The essence of the pig in cured meat form. The cure contains no sugar but the sweetness of the Berkshire fat will linger long after your first bite. We age ours longer than customary so that the guanciale melts like butter on your tongue. Perfect served by itself or used traditionally in Carbonara or Amatriciana.

SPICY GUANCIALE



The essence of the pig in cured meat form. The cure contains no sugar but the sweetness of the Berkshire fat will linger long after your first bite. The addition of St. Lucifer Spice Habanero spice mix gives you the fruity fragrance of the pepper and a nice slow burn. We age ours longer than customary so the guanciale melts like butter on your tongue.

SALAMI



Rustic grind with an exceptional mouth feel. All four flavors match up to the bacon line - black peppercorn, smoked paprika, garlic and jalapeno. Equally good on their own or used in recipes. Cold fermentation makes it less piquant and all of the flavors come through cleanly.