



Pepperoni



Pepperoni is a staple for your Italian restaurant or pizzeria, but not all pepperoni is the same. Unlike many other brands, Marisa Premium Quality Pepperoni has an Old World taste and look. We use only the best quality meats and natural spices—no oily colorings that run off onto your pizzas giving them an artificial look. Great for adding zest to your omelets, salads, eggs, wraps, or soups. Also try our deli pepperoni—a definite must for your deli case. For quality you can taste and see, try Marisa Premium Quality Pepperoni.

MARISA FOODS®

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Pepperoni

KEY SALES POINTS

- ≈ Old World taste and appearance.
- ≈ Proprietary-process enables char-proof characteristic.
- ≈ All of our pepperoni is made without MSG.
- ≈ Only the finest quality lean pork and boneless beef used.
- ≈ Unique Marisa Foods spice blend.
- ≈ Superior color, taste, and product definition.
- ≈ Our natural pepperoni contains no flavor enhancers, preservative, nitrates or nitrites.
- ≈ Private label and customization available. Call for details.

SPECIFICATIONS

Item Number	Description
HH	MARISA BRAND PEPPERONI
100101	PEPPERONI, MARISA BRAND DELI 10# CASE
100103	PEPPERONI, MARISA BRAND SLICED (14/16 CT) 25# CS
100104	PEPPERONI, MARISA BRAND SLICED 5# BOX (FROZEN)
100105	PEPPERONI, MARISA BRAND WHOLE, 5PK
100122	PEPPERONI, MARISA, THICK SLICED, (9/11 CT) 2/5# CS
10102C	PEPPERONI, MARISA BRAND WHOLE (Approx. 50#/CS)
101108	PEPPERONI, NATURAL, MARISA SLICED, 14/16 CT 25# CS

RECIPE IDEA

Pepperoni with Pasta and Peas

1/4-cup olive oil

1 medium-sized onion sliced thinly

12 - ounces Marisa Premium Quality Pepperoni diced 1/4-inch

1 can (14 1/2-ounce) whole tomatoes

2 cans (15-ounce) chicken broth

1 can (14 1/2-ounce) peas with liquid

6 - ounces pasta of your choice (any short pasta such as penne)

salt and pepper to taste

- In a large saucepan, sauté onions and olive oil until onions become soft and golden in color. Add pepperoni and sauté for 5 minutes on high heat. Crush tomatoes by hand, and add to saucepan along with chicken broth. Simmer for 1 hour. Add peas and water. Lightly boil for 15 minutes. Salt and pepper to taste.
- Pre-cook pasta until al dente. Pour pepperoni and pea mixture over cooked pasta. Garnish with black pepper and Marisa Premium Quality Grated Cheese and serve.

PRICING/PROMOTION
