

NATIONAL

*deli
meat*

MONTH

This March Celebrate National Deli Meat Month with an American Favorite

No matter how you slice it, there are many choices to tempt taste buds all month long. The deli meats category is diverse and offers choices to meet nutrition needs, tastes, budgets and personal preferences. Thousands of products are available in the meat case and include low- and reduced-sodium products, low- and reduced-fat products, American Heart Association certified, organic and grass-fed options, Kosher and more.

Check out our [product center](#) for more information.

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Favorites Include:



Ham: America's favorite sandwich meat and one of the most popular deli meats consumed in the U.S. The choices are endless and diverse. There's prosciutto, Westphalian, Parma, Smithfield, Virginia, country, Black Forest, smoked, and canned options—and that's just a sample of the abundant ham products, each possessing its own unique flavor and texture.



Roast Beef: This beloved classic can be found at deli counters everywhere. Sliced thin on crusty bread and served au jus, or thick cut and Italian-seasoned with horseradish mayonnaise.



Corned Beef: Although most attribute this versatile meat to the Irish and St. Patrick's Day, in fact, it's historically an American tradition. Soaked, salted with "corn" shaped grains of salt and boiled, this brisket is versatile as a main dish, sliced on a Reuben or chopped as hash alongside your eggs!



Pastrami: This delicious beef variety is a cultural phenomenon. Its European heritage, creative smoking preparation and seasonings crossed over to the U.S. landing in New York City to the famous New York delis where, between two simple pieces of rye bread, a star was born.



Salami: Salami is an American favorite showcasing texture, spices and tremendous flavor. It can be made with pork or beef. Eaten alone, on a sandwich, with cheeses and crackers—boarded charcuterie-style, as a salad topping, or chopped and added to egg or pasta dishes—the versatility is endless. Known for shelf-life and ease of handling and storing, traditional varieties offer flexibility and flavor.

How Can You Celebrate National Deli Meat Month?



Beef Up your Sushi with Beefshi (Beefshi.com).



Get on board with the Charcuterie trend—balance flavors, textures and colors of your favorite deli meats with cheeses, fruits, vegetables, nuts, crackers, and more.



Make it a sandwich—pile your favorite deli meats high on crusty bread with crisp lettuce, juicy tomatoes, sharp cheese and a smooth spread.



Start your day right with a breakfast of champions—eggs, deli meats, toast, fresh fruit and coffee.

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