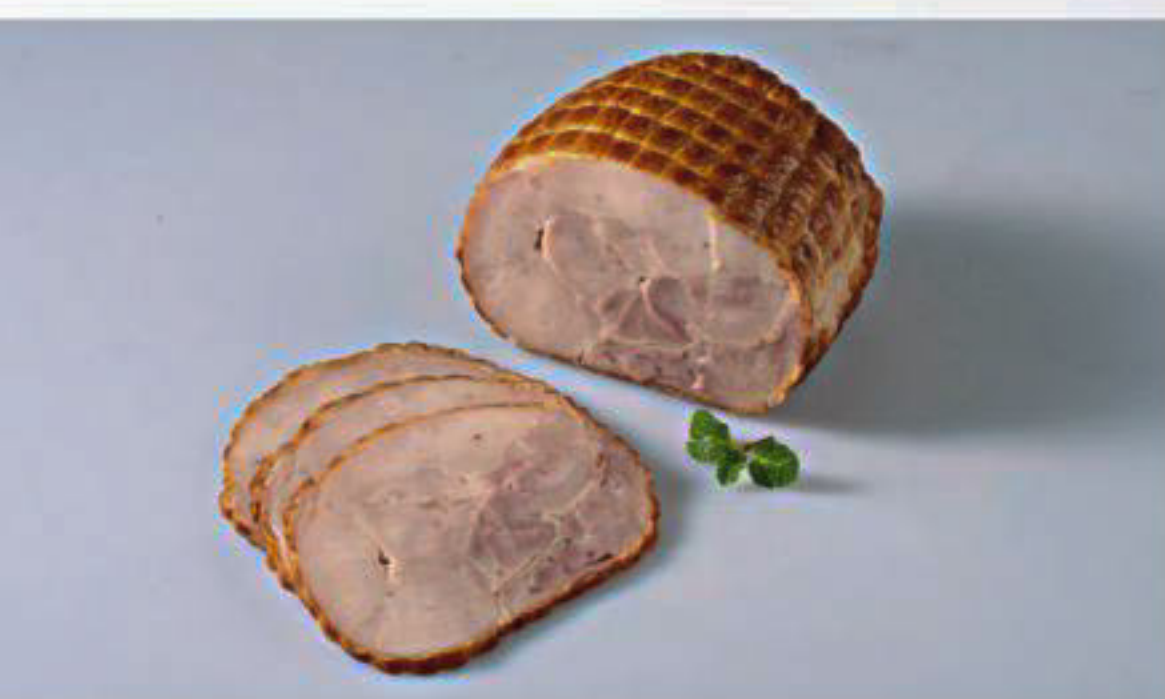


# Hot summer COLD CUTS



Bengal Meat has their own line of halal cold cuts prepared using different seasonings and preparations. Predominantly they have two basic flavours — smoked and plain (steamed), spiked with various seasonings, that adds a new tantalising flavour. Their long list of cold cuts include chicken, beef and even fish — chicken salami, chicken pepperoni, chicken chilli salami, smoked chicken roll, smoked chicken loaf, chicken chilli fritz, chicken and beef bacon,



Canadian beef bacon, smoked roast beef, beef Mortadella, beef ham, smoked pepper fish, and smoked dory fish!

The premier shop uses their in-house smoke machine using local wood chippers from 'aamkaatth' that adds a distinct smoky flavour unique to Bengal Meat.

Joseph D'Cruze, executive chef of Bengal Meat, who also looks over product development, spoke on how to make the best out of cold cuts.

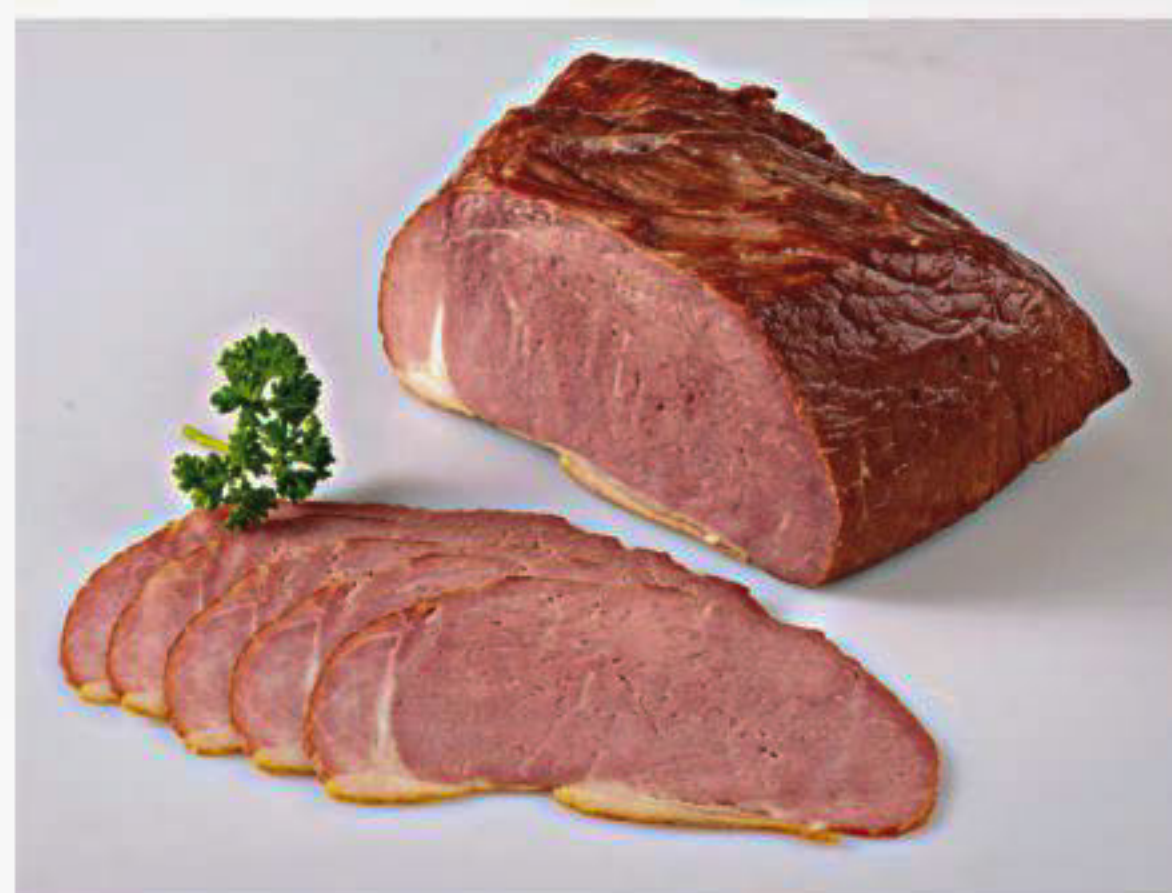
"Usually different cold cuts are presented in platters as part of breakfast buffets in hotels and restaurant, and more commonly used in sandwiches. But in Bangladesh there is an added demand for them in households because it makes for great

Cold cuts are precooked meat that are sliced and packaged, contrary to the belief that it is prepared raw. Many are unaware that the common pepperoni topping that we see on pizzas is also a kind of cold cut.

school tiffin. They can be used in regular salads, pastas, and noodles just to give them a variation in taste," he said.

Although cold cuts are a western delicacy, it has been customised to cater to a more Bangladeshi palate. Being fairly new to our local market, it does require more promotion but nonetheless it is a great way to bring some change to children's school snack.

So, what are you waiting for? Go out to



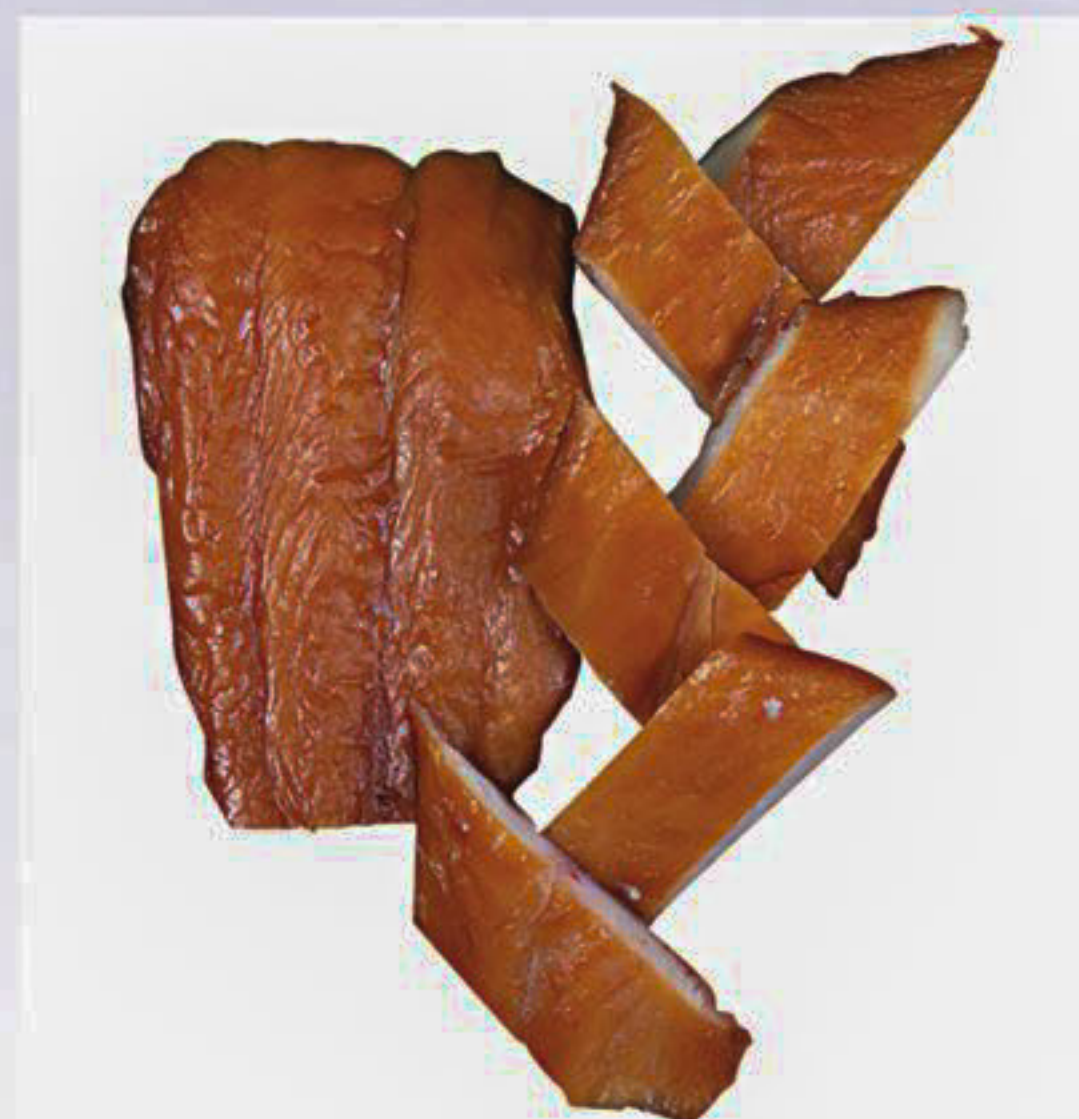
your closest Bengal Meat store and brace the heat with a cold cut dish!

## **GARDEN SALAD**

Chop your favourite combination of raw vegetables into a bowl and diced salamis of your choice. Add some seasoning, lemon juice and drizzle with some olive oil before serving.

## **SANDWICHES**

Take two pieces of bread and butter, or mayonnaise on both sides. Layer up with slices of smoked chicken roll, chilli fritz, or beef salami slices, and then top it off with some tomatoes, onions, lettuce (season as per taste) and your preferred slice of cheese. Place the other piece of



bread on top and microwave/heat sandwich for 30 seconds, just to melt the cheese.

## **BACON-LETTUCE, TOMATO (BLT) SANDWICH**

Sometimes less is more! Slice a thick piece of tomato, a few pieces of bacon and some shredded lettuce. Layer them up in between two pieces of bread. Enjoy!

The premier shop uses their in-house smoke machine using local wood chippers from 'aamkaatth' that adds a distinct smoky flavour unique to Bengal Meat.



## **ROASTED POTATOES**

Sprinkle salt and pepper on diced raw potatoes and bake for 35-40 minutes until golden brown. Reduce the temperature of the oven before taking them out and then tossing with slices of bacon.

## **NOODLES**

Prepare your favourite noodle dish and add chopped up salami, or bacon to give it a new twist.

So, know this — it's high time to spice up that boring quick lunch or snack with some cool, cold cuts!

**By Supriti Sarkar**  
**Recipes collected**  
**Photo: Bengal Meat**