



# Southern Foods

*Your Full-Line Foodservice Distributor*



THANK YOU to those who attended our Fall Food Show! We hope that you got some groovy new ideas and tasted some delicious new product! We enjoyed spending our day with you and thank you for taking the time away from your business to spend the day with us!

Be watching for our food show survey. We want to make each show better than the last, so give your input and who knows, you may win a prize!

For more than 50 years, Farmland<sup>®</sup> has been world-renowned in the foodservice industry for quality, consistency and innovation. Make our great-tasting pork products part of your business's success. September is here and so are cooler temperatures! Offer a variety of sandwiches with warm, crispy bacon on them! Don't forget, you can earn \$2.00 back from Farmland on your purchase of bacon (as long as your rebate is more than \$20)...and Southern Foods will even track it for you! Ask your rep for more information! Visit [Farmland Foodservice](#) for more information and recipe ideas!





If you haven't visited our website makeover yet, what are you waiting for? [Stop on in](#) and take a look around and see what our website now has to offer! We have made it easy to navigate and more informative! Let us know what you think! Email [contact@southernfoodsinc.com](mailto:contact@southernfoodsinc.com) with your favorite part of our new website and get registered to win a Southern Foods Gift

Certificate.

## Sweet Chicken Bacon Wraps

### Ingredients

1 1/4 pounds boneless, skinless, chicken breasts(about 4 breasts)

1 (1-pound) package sliced bacon

2/3 cup firmly packed brown sugar

2 tablespoons chili powder



### Directions

Preheat oven to 350 degrees F. Cut chicken breasts into 1-inch cubes. Cut each bacon slice into thirds. Wrap each chicken cube with bacon and secure with a wooden pick. Stir together brown sugar and chili powder. Dredge wrapped chicken in mixture. Coat a rack and broiler pan with nonstick cooking spray. Place chicken wrap on rack in broiler pan. Bake 350 for 30 to 35 minutes or until bacon is crisp.

## How to find us!!



[www.facebook.com/southernfoodsinc](http://www.facebook.com/southernfoodsinc)

facebook

twitter [www.twitter.com/southernfoodsbg](http://www.twitter.com/southernfoodsbg)

[www.flickr.com/southernfoodsinc](http://www.flickr.com/southernfoodsinc)

flickr

YouTube [www.youtube.com/southernfoodsinc](http://www.youtube.com/southernfoodsinc)

Southern Foods is here to help you with all of your social media questions. Be sure to check us out on the web! Facebook, Flickr, Twitter, You Tube.....we are out there! If you need help with setting up any of these dont be afraid to ask!

117 Mitch McConnell Way | Bowling Green, KY 42101 US

This email was sent to [mduvall@southernfoodsinc.com](mailto:mduvall@southernfoodsinc.com). To ensure that you continue receiving our emails, please add us to your address book or safe list.

[manage](#) your preferences | [opt out](#) using TrueRemove®.

Got this as a forward? [Sign up](#) to receive our future emails.

