

Nueske's Applewood Smoked Meats

Nueske's Applewood Smoked Specialties are well-known for their signature sweet, rich smokiness and consistently high quality – something which can be acquired only through the time and patience taken to slowly smoke hand-selected cuts of meat over glowing embers of genuine applewood. Each slab of Nueske's Applewood Smoked Bacon is hand-trimmed and smoked over applewood logs for a minimum of 24 hours, allowing the signature smoky flavor of Nueske's to develop slowly and permeate the entire cut of meat.



Details

Website	www.nueskes.com
Location	Wittenberg, WI

