HOLIDAY MENU INSPIRATION: HERITAGE UNCURED HAM



MENU INSPIRATION:

SWEET PINEAPPLE CHILI CRISP GLAZE

Fresh pineapple, sweet chili sauce, brown sugar, honey, and chili crisp combine for a sweet-spicy glaze that delivers balance and depth to **JONES HERITAGE UNCURED HAM.**

WHY IT WORKS:

This glaze brings together two high-performing trends: chili crisp and sweet chili sauce. Both appeal to consumers seeking global, flavor-forward dishes with a balance of heat and sweetness. Together, they create a flavor profile that feels both familiar and innovative for holiday menus.

- **CHILI CRISP: 97**% predicted four year growth (Very strong potential)
  475% historic four year growth
- **SWEET CHILI SAUCE: 7**% predicted four year growth (Strong potential)
- **CONSUMERS LOVE HAM: 95**% know it, **89**% have tried it, and **83**% of those who've tried it love or like it

GLAZED SUNRISE STACK

This breakfast sandwich swaps the bun for a glazed donut. **JONES HERITAGE UNCURED HAM** sliced thick, a fried egg, aged cheddar, and maple-bacon aioli sit between the halves. The glaze plays against the savory ham, the sharp cheddar cuts through the richness, and the aioli ties it together.

WHY IT WORKS:

Sweet flavors, like maple, are showing up across savory menus, from honey butter to drizzles, because a little sweetness makes salty, smoky flavors taste deeper.

- Maple bacon flavor pairings are projected to grow **6% OVER THE NEXT FOUR YEARS**.
- **61**% of consumers love or like aged cheddar, so the flavor is familiar.
- Built from familiar ingredients, it's easy to execute and sell as a brunch feature or LTO.



Source: *Datassential October 2026*

SINCE 1889 JONES DAIRY FARM FORT ATKINSON, WI

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GF CERTIFIED GLUTEN FREE

HOLIDAY MENU INSPIRATION: DRY AGED SLAB BACON



MENU INSPIRATION:

BACON, BRIE, & CRANBERRY CROSTINI

A thick, caramelized slice of **JONES DAIRY FARM DRY AGED CHERRYWOOD SMOKED SLAB BACON**, toasted baguette, melted brie, cranberry orange preserves, garnished with candied orange peel and a rosemary sprig.

WHY IT WORKS:

The salty, smoky bacon plays against the sweet-tart preserves, and the brie melts it all together. The garnish gives it a holiday-ready look that guests will notice before the first bite.

- **CRANBERRY SAUCE** ranked third among the highest-indexing savory flavors in fall 2025, behind butternut squash and stuffing. It also indexes high in sweet applications, so it works on both sides of the menu.
- **61% OF CONSUMERS** are interested in limited-edition items or LTOs this fall, the highest of any season in 2026.
- **SLAB BACON IS UP 37%** over the past 12 months, and signals a premium build.

BROWN SUGAR BACON BENEDICT

A thick, caramelized slice of **JONES SLAB BACON** sits on a sweet Belgian waffle with a poached egg, apple cider hollandaise, and fresh arugula, then gets a drizzle of hot honey. The brown sugar crust brings sweetness and crunch, the cider adds a bright tang to the hollandaise, and the arugula gives a peppery break from the richness.



WHY IT WORKS:

- Hot honey is on 12.5% of menus, **UP 239% OVER FOUR YEARS**, and projected to hit 27.7% by 2030.
- **EGGS BENEDICT IS ON 30%** of breakfast menus, and Datassential flags it as “ripe for reinvention.”
- **67%** of consumers love or like Belgian waffles, and **87%** of those who’ve tried them do.

Source: *Datassential October 2026*

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