

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

March

2017

DEAR CUSTOMER:

Our Store is open seven days a week for your convenience. Our professional "home grown" bakers supply our Store with a large variety of freshly baked bread and rolls, which contain...

NO PRESERVATIVES and 0 GRAMS of TRANS FATS!
Leftover bread is donated to local shelters each day.

Our Store hours are:

Mon - Fri 6:30 a.m. - 6:00 p.m.
Saturday 6:30 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Store hours for Business Pickup are:

Mon - Fri 6:00 a.m. - 6:00 p.m.
Saturday 6:00 a.m. - 4:00 p.m.
Sunday 8:00 a.m. - 1:30 p.m.

Our Office hours for placing orders are:

Mon - Fri 8:30 a.m. - 4:00 p.m.
Saturday 8:30 a.m. - 2:00 p.m.

SPECIAL BREADS FOR SPECIAL DAYS

Mar.	11&17	St. Patrick's Day.....	Irish Soda Bread
April	15	Easter..	Sweet Egg Bread & Buccelatto
May	14	Mother's Day.....	Chocolate Babka
Oct.	14	Our Birthday.....	Chocolate Babka
Nov.	21&22	Thanksgiving.....	Pumpkin Bread
Nov.	22	Thanksgiving.....	Sweet Egg Bread
Dec.	23&24	Christmas.....	Sweet Egg Bread
Dec.	31	New Year Eve.....	Chocolate Babka

OUR WEBSITE...

Visit our website to help you with your bread choices...www.breadworkspgh.com. It is linked to our FACEBOOK page, so feel free to let us know what you think about that too!

STORE SHIFT LEADER ...Michelle Pisano

I hope everyone enjoyed our **Chocolate Babka Bread** (sweet dough with chunks of chocolate) on **Valentine's Day**. If you enjoyed the *Chocolate Raspberry French Toast* recipe that we put in our February's Newsletter, you may substitute our **Rustic Italian** in the recipe until our **Chocolate Babka Bread** makes its next appearance on **Mother's Day... Sunday, May 14th**.

Happy St. Patrick's Day



Our next *Special Bread* will be our **Irish Soda Bread** and it will be available on both **Saturday, March 11th** and **St. Patrick's Day, Friday, March 17th**. It is made from wheat flour, sugar, salt, baking soda, margarine, buttermilk, whole eggs, yeast and seedless raisins. If you have never tried it...this is the year! We will only have a limited amount available for our walk-in Customers so we recommend that you place an advance order. **Advance orders will be taken until 4:00 p.m. on Thursday, March 9th for Saturday's pick-up, and advance orders will be taken until 4:00 p.m. on Wednesday March 15th for Friday's pick-up.** This wonderful bread will be out of the oven about **10:00 a.m.** We wish everyone a happy and safe St. Patrick's Day!

DONATIONS OF LEFTOVER BREAD

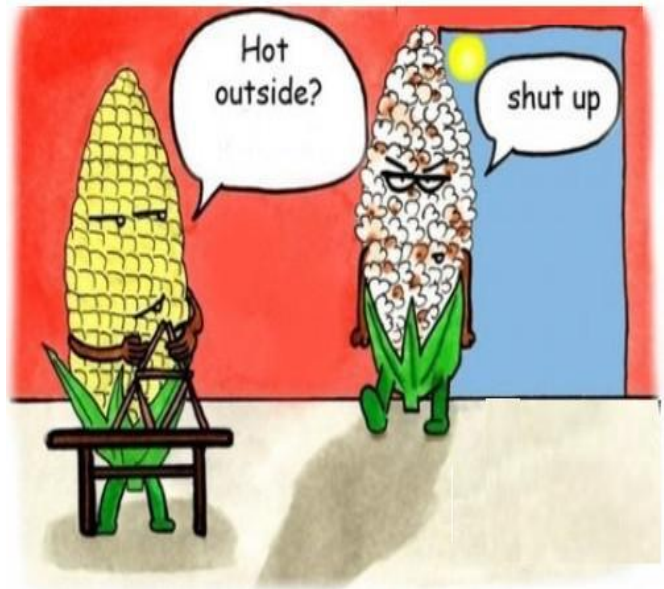
...Sue Logel, Office Supervisor

Everybody at BREADWORKS is proud of how our bakery helps local communities in many different ways. For example: everyday, our leftover bread is donated to local shelters and food banks. Below are some of the organizations that benefit by our Leftover Bread - Donation Program:

Hot Metal Street Church
Sheptytsky
City Reach
Kingdom of Life
Special Needs Meals on Wheels
Meals on Wheels
St. Paul Episcopal Church
St. Andrew Lutheran Church
Dormant United Methodist
St. John Newman Church
St. Paul Church
Light of Life
Greater Pittsburgh Food Bank
Hot Metal Bridge Faith Church
Pancakes & Jesus Ministry
Chicken Man
Community of Christ
High Rise Shelter

If you know any organizations interested in our Donation Program, just have them call Michelle in our store.

ON THE FUNNY SIDE...



SAINT PADDY'S IRISH SANDWICH

This new rendition of a **Reuben** is amazing. It makes your mouth water just thinking about it. Toasted sliced **Sourdough**, shredded corned beef, fancy mustard, and shredded cabbage in a light vinaigrette make this sandwich to die for (and not just on Saint Paddy's).

Prep Time: 20 min

Cook Time: 2hrs 30min

Ready In: 2hrs 50min

Servings: 6

Ingredients

- 1 (3 pound) corned beef brisket with spice packet
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon spicy brown mustard
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 medium head cabbage, cored and sliced thin
- spicy brown mustard
- 12 slices **Sourdough bread**, lightly toasted (**BREADWORKS' #2 Sourdough works great for this recipe**)

Directions

Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came

with the corned beef. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound until tender. Remove meat and let rest 15 minutes. Slice meat across the grain.

Whisk together olive oil, balsamic vinegar, mustard, salt, and pepper in small bowl. Place the shredded cabbage in a large bowl and pour the dressing over it; toss to coat the cabbage with the dressing.

Spread a layer of mustard on 6 slices of toasted **Sourdough bread**. Place some shredded cabbage and corned beef on each slice and top with remaining slices of bread.

(Allrecipes.com)