

PITTSBURGH BORN and BREAD

www.breadworkspgh.com

*April*

*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.

**Reminder:** Our Store will be closed on **Easter Sunday**, April 16th.

(Placing an Advance Order is always encouraged... and it is especially important on days when we make these *Special Breads*.)

***SPECIAL BREADS FOR SPECIAL DAYS***

- 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

**STORE SHIFT LEADER ...Michelle Pisano**

I would like to welcome April and Melissa to our Store Staff. They are ready to help you with all your **bread** needs.

We hope everyone enjoyed our **Irish Soda Bread** and our **Chocolate Irish Soda Bread** for St. Patrick's Day. (Our **Chocolate** version was only available on a hit or miss basis in our Store.) Next up for our **Special Breads** will be our two popular Easter Breads: **Sweet Egg Bread** and **Buccelatto**. Our traditional **Sweet Egg Bread** is sweet dough braided into the shape of a knot. It has an egg-wash finish (brushed with beaten egg just before baking). Our **Buccelatto** is a traditional Italian Easter Bread made with sweet dough, whole anise seed and California raisins. It also has an egg-wash finish. Either, or both, will be great with your Easter feast. Please place your order by 4:00 p.m. on **Thursday, April 13<sup>th</sup>** for pick-up on **Saturday, April 15<sup>th</sup>**.

- Buccelatto \$5.80**
- Sweet Egg Bread \$5.80**

**PLACING ORDERS FOR EASTER**

**Orders for pick-up on Saturday, April 15, must be placed by 4:00 p.m. on Thursday, April 13. No phone orders will be taken on Friday, April 14 or Saturday, April 15.**

**On Saturday, April 15, ADVANCE ORDERS will not be passed out until 9:00 a.m. ... except to our Wholesale Customers. Our Store hours, on April 15, for walk-in Customers (without Advance Orders) are: 8:00 a.m. - 4:00 p.m.**

**Our TUSCAN and CIABATTA may be advance ordered, but we cannot guarantee they will be ready until after 11:00 a.m.**

## CHILI CHEESEBURGER RECIPE...

(Serves 4)

A Texas burger is typically served with lettuce, onion, tomato and mustard. This simple recipe ups the ante with roasted peppers and cheese. I used a cast-iron skillet and portioned the meat into tailgate-friendly sliders.

### Ingredients:

*1¾ pounds freshly ground flank, chuck shoulder or chuck blade steak*  
*Salt and freshly ground black pepper*  
*2 green pointed peppers*  
*2 to 3 fresh green chilies*  
*4 slices American or cheddar cheese*  
*4 hamburger buns (BREADWORKS' Small or Large Slider Buns work great for this recipe)*

### Directions:

**Mix** ground beef with salt and pepper and shape into 4 patties.

**Get** the barbecue grill going. Char the pointed peppers and the chilies until skins turn black, place them in a plastic bag, and after a couple of minutes, peel the skins off and coarsely chop them.

**Grill** patties directly over white charcoal without piercing them with a fork so the juices don't escape. Do not press them down with a spatula; burgers should be juicy and light, not rock-hard hockey pucks. When they bounce like the tip of your nose, they're medium cooked. If you want to cook your burgers in a skillet, that's fine, too; just use a cast-iron skillet that's so hot its smoking. Add some oil and flip the burgers every 20 seconds, until they feel medium cooked.

**Place** chopped chilies and a slice of cheese on top and let melt. Then put it between buns and enjoy.

**Serve** with ketchup, mustard and mayonnaise mixed together to make a simple hamburger sauce, as well as thinly sliced white onion.

(Jonas Cramby, *Tex-Mex From Scratch*, Pittsburgh Post-Gazette 2/1/17)

## OUR CUSTOMERS IN THE NEWS...

**Better Between Buns...** Sandwiches at Thin Man Sandwich Shop are made with an eye toward culinary technique but served without pretension. They're crafted by former fine-dining chefs Sherri and Dan Leiphart, who opened their Strip District eatery in 2013. The duo serves a rotating selection of sandwiches such as butter-braised beets with oyster mushrooms, Manchego cheese and balsamic vinegar, as well as staples such as The Smash, a feel-good combination of goat-milk-marinated organic chicken breast, avocado, sprouts and lemon-pickled green onion. (50 - 21<sup>st</sup> Street, in the Strip District; 412-586-7370, [thinmansandwichshop.com](http://thinmansandwichshop.com)) (Hal B. Klein, *Dine.*, Pittsburgh Magazine, April 2017)

We have worked with Sherri and Dan since they first opened, and we are proud to say that we currently supply them with **6" and 9" Mini Baguettes, Texas Toast, #2 Whole Wheat Bread, and both thin and thick sliced #2 French Bread** to make their gourmet sandwiches. When you get down to the "Strip", stop in and enjoy a culinary treat from Thin Man Sandwich Shop.  
- Fred Hartman, Partner

**Changes at PNC Park...** This past Thursday the Pittsburgh Pirates announced changes coming to PNC Park for the 2017 season. Along with adding another female racer in the Great Pierogi Race, "**Pizza Penny**", they also released some updates to their food line-up. Below is a small part of a Tribune Review on-line article by JoAnne Klimovich Harrop, from March 30<sup>th</sup>, 2017.

**Pittsburgh Pirates debut 'Pizza Penny' pierogi, spread of new foods** "There will be stations of slow-cooked short rib macaroni and cheese and a hand-carved, house-made porchetta sandwich, which has arugula, tomatoes and lemon-caper mayo spread on **BREADWORKS Ciabatta.**" - JoAnne Klimovich Harrop

BREADWORKS is once again proud to work with the Pirate Organization; supplying our Bread, Sandwich Buns, and Rolls, to both Aramark and Levy Corporations for their **Speciality Offerings**. We plan on helping them to achieve another successful "fun food experience" at PNC Park. "**Let's Go Bucs!**"

- Fred Hartman, Partner