

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 13th** for pick-up on **Saturday, April 15th**.

- 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 - 21st Street, in the Strip District; 412-586-7370, 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 30th, 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