

BREAD GRILLING 101

Our Favorite Breads for Summer Grilling

- Spinach Feta with garden ripe tomatoes
- Mushroom Swiss or White Cheddar Garlic buns for burgers or grilled chicken sandwiches
- Any Sourdough variety with Bruschetta, with hummus and fresh veggies, or as a bun for grilled chicken sandwiches
- Cracked Pepper Parmesan with marinara sauce and Mozzarella.

Transform a loaf of Great Harvest bread into a marvelous summer meal accompaniment. Follow these easy steps and impress your family and friends.

1. Just before serving, thickly slice your favorite Great Harvest bread.
2. Brush both sides with olive oil or softened butter.
3. Place slices on medium heat and toast until golden brown. With tongs or spatula, flip slices over and toast second side.
4. Serve in a basket to raving reviews.

Alternately, toast slices without oil or butter and serve one or more of the following as toppings:

- In a shallow dish, pour 1/2 cup of 100% extra virgin olive oil and add 2 tablespoons of high quality balsamic vinegar. Pass for guests to dip their slices of bread. Or pour small quantities of each into individual dishes for guests.
- Soften 1/2 cup (one stick) of butter. Stir in a tablespoon of chopped fresh herbs. Our favorite combination is parsley, chives and basil. Place in serving dish and pass with your basket of breads.
- Warm a cup of your favorite jarred spaghetti sauce, place in a serving bowl and pass.



MINNETONKA

Michael & Ruth's
Minnetonka Bread Store
17416 Minnetonka Blvd.
Minnetonka, MN
952-476-2515

BURNSVILLE

Karl's
Neighborhood Bread Shop
1100 E. County Road 42
Suite 102
Burnsville, MN
952-891-4767

MINNEAPOLIS

Sally & Tom's
Family Owned Bread Store
4314 Upton Avenue South
Minneapolis, MN
612-929-2899

For a complete bread
schedule, go to
www.greatharvestmn.com