



Poupon Piggy

1 loaf Breadworks Sliced Roasted Seed Boule
Brie Cheese
Dijon Mustard

Butter
Shaved Smoked Ham
Honey Crisp Apple, thinly sliced

Chive Mayonnaise:

Combine ¼ cup mayonnaise with 1 tsp. chopped fresh chives. Set aside.

For each sandwich: Spread 2 Roasted Seed slices with butter. Lay the bread butter-side-down in a cast iron skillet. Slice and lay Brie cheese on the open face pieces of bread then top Brie with sliced Honey Crisp Apples. Carefully brown the bread and melt the cheese. Meanwhile, warm up the ham and place it on the melted Brie, topping with the other grilled cheese slice.

Serve with Dijon and Chive Mayonnaise.

Our Roasted Seed boule is available Monday-Saturday at 8 a.m.

And by mail order by visiting our SHOP tab on the website www.breadworks.com

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market