



## Pickle Eyed Cheesy Joe

An unusually tasty grilled sandwich

For each sandwich, you'll need:

2 slices Breadworks Brioche

4 Tablespoons shredded cheddar

1/3 cup Sloppy Joe meat (however you like to make it, the Manwich recipe is fine)

Dill pickle flavored potato chips

softened butter

\*you will need a drinking straw for this sandwich

Warm up the Sloppy Joe meat and set it aside.

Spread the outside of the Brioche slices with softened butter and use a drinking straw to poke holes in the Brioche slices. Lay the bread butter-side-down in a cast iron skillet over medium heat. Divide the shredded cheddar cheese between the sliced Brioche and spread it around. Carefully brown the bread and melt the cheese. The holes in the bread will allow the cheese to melt down through to the outside of the bread, forming a cheesy crust on the outside of the bread slices. It is important to cook this sandwich slowly so you don't burn it before the cheese has a chance to melt down through the holes and get to the outside. It should take about 7 minutes or more to toast the bread this way.

Top one side with the warmed Sloppy Joe meat and then crush some dill pickle potato chips on top of that. Place the melted cheese side on top of the other half and cut it in half before enjoying it.

Our Brioche loaf is available Monday-Saturday at 8 a.m.

And by mail order by visiting our SHOP tab on the website [www.breadworks.com](http://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