



The Friendly Farmer

A nod to our local farmers

This recipe calls to mind the farmer in bib overalls, coming to the table for lunch after finishing the morning chores. A tasty lunch made from fresh eggs, smoky ham and tangy cheese on our Farm Bread, with some fresh garden greens.

For each sandwich:

2 slices Breadworks Farm Bread	Butter, Mayo, Mustard
1 slice deli ham	1 egg
2 slices Farm Cheese *(or you can shred some Farm Cheese off the block if preferred)	
Fresh Salad Greens	

Warm up the sliced ham in a skillet before grilling the cheese and bread. Set the warm ham aside.

Spread some softened butter on the outside of both slices of the bread and lay butter side down in a skillet over medium high heat. Grate about 2 Tablespoons or lay a slice of Farm Cheese on each slice and top with the ham. Grill until golden brown on the bottom and cheese is melty. Remove from heat and set aside while you fry the egg. (Break the yolk and fry it until the center is no longer runny, unless you like it that way, then go for however you want your egg.) Lay the fried egg on top of the ham, run through the garden and grab some fresh salad greens to put on top of the ham (*or grab them out of the plastic tub you bought them in), dress with mayo and Dijon as desired and put the two sides together.

Our Farm Bread is available daily in the late morning/early afternoon. and by mail order by clicking the SHOP button on our 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