



## Grilled Pastrami on Rye with a very special sauce

1 loaf Breadworks Dark or Deli Rye Bread, sliced

Butter

Good quality Shaved Pastrami (*such as Plath's, locally*)

Sliced Swiss Cheese

### Ginny's Special Sauce:

¼ cup Ginny's Deli Sauce (*A northern Michigan favorite*)

1 TBSP each, American Spoon Chili Jam & American Spoon Cucumber Pickle Relish

Create the Ginny's Special Sauce and set aside until your sandwich masterpiece is complete.

Spread the outside of the Rye slices with softened butter. Lay the bread butter-side-down in a cast iron skillet, top with sliced Swiss. Carefully brown the bread and melt the cheese. Meanwhile, warm up the Pastrami and place it on the melted Swiss, topping with the other grilled cheese slice.

Slather with our Ginny's Special Sauce and tell us you're not head over heels in love with this sandwich!!

Our Dark Rye 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