

GRILLING A FOCACCIA



- 1** BRUSH the top of your Great Harvest Focaccia with 2 tsp of olive oil. Place on the grill, oiled-side down, over med-high heat (350-400°)
- 2** GRILL, without grill lid, 2-3 minutes, or until light grill marks appear.
- 3** BRUSH the ungrilled side with 2 tsp of olive oil, and turn over. Before grilling....TOP with your desired toppings. (For ideas, download a "Focaccia Owner's Manual" at www.darngoodbread.com)
- 4** COVER with grill lid, and grill for another 3-4 minutes until slightly crisp.



TOP 10 GRILLING BREADS

from Great Harvest

- 1** ONION DILL RYE
- 2** SPINACH FETA
- 3** FOCACCIA
- 4** HONEY WHOLE WHEAT
- 5** WHITE CHEDDAR GARLIC
- 6** 9-GRAIN
- 7** OLD-FASHIONED WHITE
- 8** TUSCAN HERB
- 9** DAKOTA
- 10** HIGH-5 FIBER

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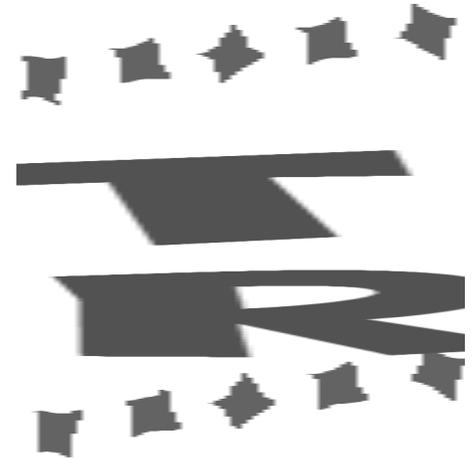
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GRILLING



Great Harvest Bread Co.

GRILLED GREAT HARVEST VEGGIE SANDWICH



Slice your favorite summer vegetables onto a heavy-duty piece of aluminum foil. Pour your favorite grilling oil over the vegetable mix and seal the aluminum packet. Place directly on the grill and cook until vegetables are done (approximately 15 minutes).

In the meantime, brush slices of Great Harvest Honey Whole Wheat bread with grilling oil. Grill until crispy brown. Top grilled bread with the grilled vegetables. Top with your favorite cheese. Grill until cheese melts. Enjoy!



HEAP A BASKET WITH HOT SAVORY GRILLED SLICES!

Next time you're grilling, grab a few slices of any of our Top Ten grilling breads. Brush olive oil on one side of each slice, then grill face-down until well browned.

Heap the hot slices in a basket and serve alongside your favorite grilled meat or fish. (These can be dipped in marinara sauce too!)

GREAT HARVEST HAMBURGER:
Take your grilled slices (above) and use for hamburger buns!



MARINATED CHICKEN SANDWICH

Marinate skinless, boneless chicken breasts in your favorite grilling oil for at least 4 hours. Grill until done. Serve between slices of grilled Great Harvest Honey Whole Wheat Bread.

GRILLED GREAT HARVEST PATTY MELTS

Grill beef cube steak until done. Brush slices of Great Harvest Onion Dill Rye Bread with olive oil. Top these slices of bread with grilled cube steak, thinly sliced onion and a generous slice of Swiss cheese. Grill until the bread is light golden brown and the cheese is melted.



TASTE THE DIFFERENCE.... WITH GREAT OILS

We offer a selection gourmet oils from Pino's Press

Simply open and serve with your favorite bread or focaccia. Sprinkle on pizza crusts or over goat cheese. Toss with any salad as a dressing or sprinkle over grilled or baked veggies. Perfect as a marinade for chicken, fish, shellfish or steaks.

*Great with cooked pasta.
Enjoy!*