



Amy's Bread Chef Sandwiches for Good

March Sandwich: The Dagwood by Vincent Nargi, The Odeon

The Dagwood is a tall, multi-layered catchall sandwich that uses a variety of meats, cheeses and condiments. It dates back to the 1930s and is named after Dagwood Bumstead from the comic strip Blondie, who enjoyed making large sandwiches. Chef Nargi's version takes the Dagwood to another level, using Semolina Raisin Fennel Pullman Bread from Amy's Bread for added flavor, and gourmet condiments and cheeses from The Pantry by Amy's Bread. We think it's a *YUGE* improvement!

Ingredients

3 slices Amy's Bread Fennel Raisin Pullman
Roasted turkey breast
Cranberry sauce
Anarchy in a Jar Beer Mustard (*)
Swiss cheese
Pickled red onions
Applewood smoked bacon
Romaine lettuce
Plum tomato
Hard boiled egg slices
Empire Mayo Original Mayonnaise (*)
Cornichon
Green olive

* Available at *The Pantry by Amy's Bread*

Instructions:

Spread mustard on 1 slice of bread, cranberry on another, and mayonnaise on the third. Place turkey on a mustard-covered slice, and top with cheese and pickled onion. Add the slice of bread with cranberry and top with bacon, lettuce, tomato, hardboiled egg slices, and the last bread slice, mayonnaise side down. Cut sandwich in half, and with a toothpick skewer a pickle on top of one half and an olive on the other.

About Chef Sandwiches for Good:

Starting in March, chefs from some of the most popular restaurants in New York will take turns creating a signature monthly sandwich, using Amy's Bread and at least one ingredient from The Pantry by Amy's Bread. The sandwiches will be sold at all Amy's Bread locations as well as The Pantry by Amy's Bread, and a portion of the proceeds will be donated to a charity selected by each chef.

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