

Great Harvest Bread Co.®

8668 N. Union Blvd. Colorado Springs, CO 80920

THE REUBEN IS BACK FOR MARCH!



ST. PATRICK'S DAY SPECIALTIES IN MARCH

IRISH COFFEE CAKE: A cake bread with coffee, chocolate chips, local Oak & Ax Bourbon Whisky

PADDY'S LUCKY LOAF: A cake bread with apples, butterscotch chips, and pecans

BLARNEY SCONE : This lucky scone has rolled oats, orange puree, raisins, and walnuts

IRISH SODA BREAD: Our traditional clover leaf shaped bread with raisins and buttermilk.

BOURBON VANILLA HONEY BUTTER.: Our seasonal butter spread with honey, vanilla, and local Colorado Oak & Ax Bourbon Whiskey. It is a perfect match with our Irish Soda Bread or our Irish Coffee Cake.

IRISH BAKED POTATO: A delicious potato shaped bread with fresh roasted garlic, chives, roasted red potatoes, and cheddar cheese!



MARCH BREADS

EVERYDAY BREADS:

Irish Soda Bread, Irish Coffee Cake, Honey Whole Wheat, Harvest White, Honey Harvest Blend, Dakota, Apple Cinnamon Swirl, Cinnamon Swirl, Cinnamon Chip, Irish Baked Potato, Cheddar Garlic, Asiago Pesto, Pumpkin Chocolate Chip, Paddy's Lucky Loaf, Glutenless Pumpkin Chocolate Chip

MON: *Everyday Breads, Hard Crusted Sourdough, Asiago Sourdough*

TUES: *Everyday Breads*

WED: *Everyday Breads, Glutenless Rice, Glutenless Dakota, Glutenless Buckwheat, Glutenless Cinnamon Swirl, Glutenless Cinnamon Apple*

THUR: *Everyday Breads, High Five Fiber, Hard Crusted Sourdough, Asiago Sourdough*

FRI: *Everyday Breads, Challah, Baker's Choice*

SAT: *Everyday Breads*

FRIDAY BAKER'S CHOICE

- March 1 Super Food (ancient grains)
- March 8 Rocky Mountain Crunch
- March 15 Marble Rye
- March 22 Crunchy Blues
- March 29 Spinach Feta



YUM!

GOODIES

EVERY DAY

Cinnamon Rolls, Berry Knots, Apple Fritters, Brownies, Sticky Buns

Scones: *Cranberry Orange, Blueberry Cream Cheese, Blarney Scone*

Cookies: *Sugar, Chocolate Trio, Snickerdoodles, Oatmeal Chocolate Chip*

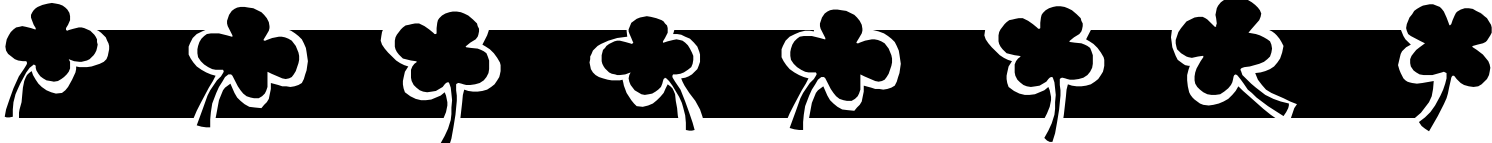
Trail Bars: *Palmer Park, Cashew Crunch, Seedy Side, Barr Trail Trail Bar*

Biscotti: *Mocha, Vanilla Almond, Double Chocolate*

Glutenless: *Cranberry Orange Scone, Pumpkin Chocolate Chip Muffins, Sugar Cookies, Triple Chocolate Cookies*

Monday—Friday 6:30 am—6 pm, Saturday 7 am—3 pm Phone : 719-635-7379

www.GreatHarvestColoradoSprings.com



IRISH SODA BREAD

One of our seasonal favorites is back for the month of March. Our Irish Soda bread is made with fresh buttermilk,



REUBEN SALAD

Try this with American Rye or Marble Rye

DRESSING:

- 2 Tbls. Cornstarch
- 1/2 Cup Buttermilk
- 1/2 Tbls Dijon Mustard
- 2 Tbls Fresh Parsley
- 1/8 tsp. Garlic Salt
- Pepper to taste
- 1 Cup Water
- 1/4 Cup Mayonnaise
- 1Tbls Chopped Onion
- 1Tbls Parmesan Cheese
- 1/2 tsp. salt



SALAD:

- 8 Cups Torn Mixed Greens
- 1 Large Sweet Onion, sliced thin
- 1 Cup Sauerkraut, rinsed, drained and chopped
- 5 oz. Ham, diced (or Corn Beef)
- 4 oz. Caraway Swiss, Diced
- 2 dill pickles, diced
- 2 Cups Rye Bread Cubes

DIRECTIONS FOR DRESSING:

Mix cornstarch and part of water. When mixed, add remaining water. Boil 1 minute, stirring constantly. Let it cool. Place remaining dressing ingredients in blender. Blend until smooth. Add cornstarch mixture, mix a few seconds longer. Mix salad ingredients. Add dressing and toss just before serving. Makes 10 servings.



CELEBRATE MARDI GRAS!!

In honor of Mardi Gras we are featuring **KING CAKES**

This will be our 10th year to bring King Cakes to Colorado Springs!

Traditionally associated with honoring the Three Wise Men and the infant Jesus, King Cakes have also been part of Mardi Gras celebration. In the past a bean, pecan, pea or coin was hidden inside each King Cake. Today, a tiny plastic baby is used.

As a King Cake is cut, each person anxiously awaits for a piece to locate the "baby". The person who finds the "baby" is King of the Party and is obligated to bring the King Cake to the next celebration. Start this South Louisiana tradition in your home, class, or office. The season ends "Fat Tuesday", March 5th.

KIDS' CORNER

Hey Kids! Next time you visit, be sure to pick up the March coloring page and color it using colored pencils, crayons, paint, ribbon, buttons, dried noodles, or any other crafting favorites. When you bring it back to our bakery, we'll give you a **FREE GIANT COOKIE** and display it on our kids' art wall.

