



### Asiago Bagel Breakfast Bake

8 Eggs  
1/4 Teaspoon salt  
2 Cups milk  
1 Tablespoon fresh or 1/2 teaspoon dried tarragon chopped  
1/4 Teaspoon paprika  
6 Ounces grated Monterey Jack or medium Cheddar cheese  
6 Ounces grated Asiago cheese  
4 Asiago or Plain bagels

This dish (serves 8) and must be prepared the night before you plan to bake it. In a large mixing bowl, beat together the eggs, salt, milk, tarragon and paprika. Add fresh ground pepper to taste. Mix the grated cheeses together in a bowl. Cut the bagels into small bite-size pieces. Grease a 2 quart soufflé or casserole dish and, starting with the bagel pieces, place them in the dish in alternating layers with the grated cheese. Pour the egg mixture evenly over all, cover the dish, and place it in the refrigerator overnight. Bake it uncovered, in a pre-heated 350 degree oven for 1 hour, until the top is golden brown.

### Panera Bread Oven Fresh Toast

This delicious recipe will warm the hearts of everyone who sits around your breakfast table.

6-8 thick slices Cinnamon Raisin bread  
6 tablespoons butter  
1 teaspoon vanilla  
1 1/2 cups half and half  
1 cup milk  
1/2 teaspoon cinnamon  
1 cup pecans, coarsely chopped  
4 eggs, beaten  
2 tablespoons dark corn syrup  
Dash of nutmeg  
1/2 cup light brown sugar

Preheat the oven to 350 degrees. Generously butter a 13"x9"x2" baking pan. Butter both sides of bread and place in baking pan, covering bottom of pan. In a bowl, toss pecans with brown sugar and distribute over bread. Drizzle corn syrup over pecans. In a bowl, mix eggs, vanilla, half and half, milk, cinnamon, and nutmeg. Pour evenly over bread slices. Let baking pan rest 15 to 30 minutes before putting in the oven. Bake at 350 degrees for 30 to 45 minutes, until brown. Invert on serving tray, cut into squares and enjoy piping hot.

# BREAD & BREAK

## Breakfast & Brunch Recipes

### Panera Bread Overnight Brunch Casserole

6 to 8 French/ Sourdough slices  
5 Beaten eggs  
2 Cups half and half  
2 Tablespoons butter, softened  
1 1/2 Cups shredded cheddar cheese  
1 Teaspoon salt  
1 Teaspoon dry mustard  
3 Each green onions, chopped  
1 Tablespoon parsley, chopped  
Your choice of one meat and one vegetable  
1 Pound sausage / ham / bacon, cooked and crumbled  
1/3 Cup chopped broccoli / tomatoes / red or yellow peppers / mushrooms / well drained spinach

Butter a 13"x9"x2" baking pan. Place bread cubes in baking pan. Add crumbled meat and chopped vegetables, and top with cheese. Whip eggs, half and half, salt and dry mustard. Puff over all bread mixture, covering thoroughly. Cover baking pan with plastic wrap and refrigerate overnight. Bake at 350 degrees for 35 to 45 minutes, or until set and browned on top. Garnish with green onions and parsley.

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# BREAD & BREAK

## Breakfast & Brunch Recipes

### Vegetable Garden Frittata

A frittata (frih-TAH-tuh) is an Italian oven-baked omelet made by mixing the ingredients into the eggs rather than folding them inside. Serve for breakfast or brunch with fresh fruit and our spinach parmesan bagels with salsa light cream cheese. Enjoy!

- 1 stick butter
- 1 teaspoon minced garlic
- 2 cups sourdough bread crumbs (4-6 slices, crumbled)
- 10 eggs, gently beaten
- 1 cup asparagus tips
- 1 cup steamed broccoli florets
- 1 cup chopped tomatoes
- 2 teaspoons Italian seasoning
- 1 cup grated cheddar cheese
- Salt-n-pepper to taste

In a skillet, melt half of the butter. Add the garlic and vegetables and cook for two minutes. Add bread crumbs and cook for an additional two minutes. Set aside. Preheat oven to 350 degrees. In a separate oven-safe non-stick skillet or baking pan, melt the remaining butter over medium heat. Add the eggs and let cook for 2 minutes. When the eggs form a base in the pan, add the vegetable/bread crumb mixture, seasoning and cheese. Stir gently without disturbing the bottom of the pan. Transfer pan to preheated oven and bake for ten minutes. Remove from oven and invert frittata onto serving plate. Cut in wedges or squares.

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### Asiago Cheese Breadchips and Pico do Gallo

To make the Breadchips: Slice 2 Asiago Cheese mini baguettes very thin (1/8th inch) and lay slices on a baking sheet. Each mini baguette will yield approximately 100 chips. Sprinkle the bread with garlic, salt, and brush lightly with melted butter. Bake in a 350 degree oven for 20 minutes.

Pico de Gallo (a salsa-like relish)

- 6 fresh tomatoes
- 1 can whole, peeled tomatoes
- 1 fresh jalapeno pepper, minced
- 1 onion, diced
- 1/2 bunch fresh cilantro, chopped
- 1/4 ounce minced garlic
- 1/2 teaspoon ground cumin
- 1/8 cup sugar
- 1/4 cup apple cider vinegar

Chop fresh tomatoes into small pieces. Add minced jalapeno, chopped cilantro, chopped onion, minced garlic, cumin, sugar, and vinegar. Drain all liquid from the can of tomatoes and chop them roughly. Add canned tomatoes to the rest of the ingredients and mix together. Cover and refrigerate several hours or overnight before serving. Serve with breadchips.

### Bagel Fondue

- 6 Bagels
- 6 Ounces of your favorite beer
- 1 Small clove of garlic
- 1 Tablespoon flour
- 6 Ounces grated Swiss cheese
- 6 Ounces grated sharp Cheddar cheese
- Paprika and chopped parsley

Cut the bagels into 1/2" cubes. Pour the beer into a heavy-bottomed saucepan set over low heat. Put the garlic through a garlic press and add to the beer. Place the two grated cheeses into a bowl, pour the flour over them, and toss until the cheese is coated with flour. Slowly whisk the cheese into the warm beer, whisking constantly until the mixture is thick and smooth. Do not boil. Season to taste with freshly ground pepper and pout the mixture into a fondue pot. Sprinkle with paprika and parsley. Using fondue fork or toothpicks, spear the bagel cubes, dip them into the fondue to coat, and enjoy! (Serves 4)

# BREAD & BREAK

## Appetizers

### Grilled Panera Bread Asiago Cheese Bruschetta

- 8 Slices of Asiago cheese bread
- 3 Ripe tomatoes
- 1/3 Cup fresh basil leaves
- 2 Large garlic cloves, cut in half crosswise
- 4-6 Tablespoons olive oil
- Salt and Pepper to taste

Slice the tomatoes thinly. Cut or tear the basil leaves into thin strips. Using your oven broiler or barbecue, grill the bread slices about 5 inches from the heat source, turning them once until they are light brown on both sides. Rub the cut garlic halves over one side of the bread; the toasted surface will grate the garlic into the bread. Brush the slices with olive oil and top with tomato slices and basil leaves. Season to taste with salt and pepper.



# BREAD & BREAK

## Appetizers

### Panera Bread Herb-Cheese Breadstick Bouquet

- 1 Sourdough Round or 3 Sourdough Soup Bowls
- 1/2 Cup butter, melted
- 1 Tablespoon fresh oregano or basil or dill weed
- 1/2 Teaspoon fresh garlic
- 1/2 Cup Parmesan or romano

Starting at the top of the bread, slice down to within 1" on the bottom of the loaf. Continue to cut slices approximately 1" apart on both sides of original cut. Turn bread 1/4 turn and slice, in the same manner, across the original cut. Turn bread 1/4 turn and slice, in the same manner, across the original cuts. This creates a bouquet of bread sticks. Place bread on a large piece of foil. Mix the butter, garlic and spice, pour in between bread sticks. Top with cheese and close foil securely at the top. Heat thoroughly in the oven or on top of the barbecue pit.

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### Carolina Pulled Pork Bar-B-Que Sandwich on Asiago Cheese Focaccia

2 Asiago Cheese Focaccia from Panera Bread  
1 lb. Pulled pork in Bar-B-Que sauce  
12 ounces sweet Carolina-style coleslaw  
6 ounces of Durkee French-fried onions

Slice the round Asiago Cheese Focaccia in half, then slice horizontally to create the top and bottom sandwich portions. Place approximately four ounces of pulled pork on the bottom slice of focaccia. Place two ounces of the coleslaw on top of the pork. Place one ounce of Durkee onions on top of coleslaw. Place top half of focaccia over sandwich and serve. To heat, wrap in foil and place on grill over medium heat or place in preheated 350 degree oven for five to seven minutes.

(Makes 4 sandwiches)

### Grilled Gruyere on Asiago Cheese Bread

Swiss Gruyere is a cow's milk cheese named for the valley of the same name in the canton of Fribourg. We've created the perfect gourmet grilled cheese sandwich by pairing the sweet, nutty flavor of Gruyere with the robust tang of our Asiago Cheese Bread.

8 slices of Asiago Cheese Bread from Panera Bread, sliced 1" thick  
1 ounce dry white wine  
Dijon-style mustard  
4 ounces Gruyere cheese, sliced  
2 Roma tomatoes, thinly sliced  
1/2 small onion, thinly sliced  
Freshly ground pepper to taste

Toast the sliced Asiago Cheese Bread in a toaster, on the grill, or under the broiler. For each sandwich, moisten the bottom piece of toasted bread with wine using a pastry brush or your fingertips. Next, spread mustard on bottom piece of bread, then add one fourth of the cheese, tomato, and onion. Grind a generous amount of pepper over the sandwich and top with another slice of toasted bread. Return the sandwich to the grill or broiler until the cheese is melted. Serve immediately.

(Makes 4 sandwiches)

# BREAD & BREAK

## Sandwiches

### Panera Bread Roasted Red Pepper-Cheese Bread

1 French Bread Loaf or 3 French Combo Buns  
2 Tablespoons parmesan or romano, grated  
1 Cup provolone cheese, chopped  
1/4 Cup roasted red peppers, chopped and drained  
1/4 Cup green onions, sliced  
1/2 Cup mayonnaise  
1 Tablespoon minced garlic

Slice bread horizontally in 3 equal portions. Mix together mayonnaise and garlic. Spread evenly over cut sides of bread. Top each layer with cheese, peppers and green onions. Reassemble the 3 slices and wrap in a large piece of foil and close top. Bake at 350 degrees for approximately 20 minutes, or until warmed through out. Before serving, cut down through the bread to form serving size "sandwich".

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# BREAD & BREAK

## Sandwiches

### Roast Beef Sandwiches with Horseradish and Mustard Sauce

6 Tablespoons stone-ground or Dijon mustard  
6 Tablespoons of freshly grated or prepared horseradish  
1 Cup mayonnaise

Stir the mustard and horseradish into the mayonnaise until well-blended. Taste and add more mustard or horseradish, if you prefer. Set aside for 20 minutes to allow the flavors to blend.

Cut a Sourdough Baguette in half horizontally. Place it cut side up on a baking sheet and broil, watching carefully, for 1 to 2 minutes, until it is toasted to your specifications. Spread the horseradish/ mustard sauce on both sides of the toasted bread, then add lettuce, sliced onions and tomatoes. Pile on thin slices of roast beef, reassemble the baguette, and cut into sandwich servings. One baguette should make 3 to 4 sandwiches, depending on your appetite.

### Roasted Turkey Panini with Cranberry Compote

Inspired by Italy, Panini are sandwiches with fresh ingredients held between hearty bread and pressed on a hot grill.

2 Rosemary & Onion Focaccia from Panera Bread  
1 lb. Roasted turkey breast  
6 ounces dried cranberries  
4 - 1 ounce slices of sharp cheddar cheese  
1 small diced red onion  
1/2 Tablespoon olive oil  
Salt and Pepper to taste

Sauté the dried cranberries and red onion in olive oil for two minutes. Add salt and pepper to taste. Add one tablespoon of water to keep ingredients moist. Set cranberry compote aside. Slice the Rosemary & Onion Focaccia in half, then slice horizontally to create the top and bottom sandwich portions. Cover the bottom half of the focaccia with cranberry compote and top with 4 oz. Roasted turkey breast and one slice of sharp cheddar cheese. Place top of focaccia over sandwich. Grill over medium-high heat on both sides.

(Makes 4 sandwiches)



# BREAD & BREAK

## Soups

### Hearty Cheese Soup in Sourdough Bread Bowls

A thick, creamy soup loaded with chopped vegetables is the perfect thing to ladle into freshly baked sourdough bread bowls from Panera Bread.

- 5 Tablespoons butter or margarine
- 2 Medium carrots, chopped
- 2 Stalks celery, chopped
- 1/2 Green bell pepper, chopped
- 1 Medium onion, chopped
- 1 Cup mushrooms, chopped
- 1/2 Cup cooked ham or bacon, chopped
- 1/2 Cup all-purpose flour
- 2 Tablespoons cornstarch
- 4 Cups chicken broth
- 4 Cups milk
- 1/2 Teaspoon paprika
- 1/4 Teaspoon cayenne pepper
- 1/2 Teaspoon ground mustard
- 1 Pound sharp cheddar cheese
- Salt
- Ground black pepper
- 6 Sourdough bread bowls

In a large, heavy stockpot, melt butter or margarine. Add chopped vegetables & ham or bacon and cook over medium heat until vegetables are slightly tender, about 10 minutes. Stir in flour and cornstarch. Cook, stirring constantly, about three minutes. Add broth and continue stirring until slightly thickened. Add milk and spices. Add cheese gradually, stirring until cheese is melted. To avoid curdling, do not allow soup to boil after cheese is added. Season to taste with salt and pepper and serve piping hot in a hollowed sourdough bread bowls.

### Tuscan Tomato Bread - Soup

- 5 Tablespoons olive oil
- 1 Onion, chopped fine
- 1 Red bell pepper, chopped fine
- 6 Cloves garlic, minced
- 1/4 Cup chopped fresh basil
- 2 Tablespoons thin-sliced basil leaves
- 1/2 Teaspoon dried oregano
- 2 Cups crushed tomatoes in thick puree
- 1 1/4 lb. Diced, vine-ripened tomatoes (approx. 4)
- 2 Cups low-sodium chicken broth or homemade stock
- 1 mini-baguette each of Pesto, Sun-dried Tomato, Asisago Cheese & Fiesta Bread, cut into 1 inch cubes
- 1/4 Teaspoon fresh-ground pepper

In a large saucepan, heat 4 tablespoons of olive oil over moderately low heat. Add onion, bell pepper, garlic, chopped basil, and oregano. Stirring occasionally, cook approximately 10 minutes or until the onion is golden. Add crushed tomatoes, fresh tomatoes, 1 cup of broth, salt and sugar; bring to a simmer. Reduce heat to low. Simmer, uncovered, until thick, for approximately 30 minutes. Place bread cubes on a baking sheet and toast in 350 degree oven for 25 minutes, or until crisp. Remove bread from the oven and add to sauce. Gently stir for 5 minutes. As the bread absorbs the tomatoes, add pepper and some of the stock as needed to keep the mixture soupy. Use a spoon to mash the bread so the soup is thick and the bread blends into the tomato sauce. Simmer for 30 minutes, stirring occasionally to prevent burning. To serve, ladle into individual bowls and lightly drizzle with remaining olive oil and sprinkle with sliced basil.

Makes 4 servings.

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## Panzanella

Panzanella (pahn-zah-NEHL-lah) is a traditional Italian Bread Salad. Our recipe is a great starting point for creating your favorite Panzanella...many traditional recipes call for cucumbers, anchovies, and peppers. Spice it up with basil, garlic, flavored olive oil, or chicken for a great meal!

1 Sourdough Round, 1/2"x1/2" cubes

12 oz. Balsamic vinaigrette

1 - 1 1/2 heads of Romaine lettuce, cleaned and chopped in 2" squares

1/2 cup Grated parmesan or Asiago cheese

Place cubed bread, romaine lettuce, cheese, and balsamic vinaigrette in a large bowl. Toss and serve.

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## Salads

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# BREAD & BREAK

## Side Dishes

### All - Purpose Panera Bread Stuffing

3 Cups of 1/2" Panera Bread Sourdough bread cubes  
1/2 Cup chopped onion  
1/2 Cup chopped celery, stalks and leaves  
1 Teaspoon dried thyme leaves  
3/4 Teaspoons dried sage  
1 Teaspoon salt  
1/2 Teaspoon black pepper  
1/3 to 1/2 Cup melted butter  
1/2 Cup of your favorite additions: chopped pecans,  
chopped water chestnuts, toasted sliced almonds, cur-  
rants, wild rice, gently sautéed chopped oysters.

To make the bread cubes, start with 1/2 loaf of left-  
over bread. Remove the crusts and cut the bread  
into 1/2" cubes until you have about 3 cups.  
Spread them out on a cutting board and allow  
them to dry, if possible overnight. The next day,  
place the bread cubes in a large bowl; add onion,  
celery, thyme, sage, pepper and your favorite secret  
ingredient toss until they are well mixed. Add the  
melted butter, using the larger amount if you like  
your stuffing very moist, and toss gently. Stuff your  
3 - 4 pound chicken or turkey and roast as directed.  
To prepare stuffing on it's own, place it in a shallow  
baking dish, cover with foil and bake at 350  
degrees for 40 minutes, or until the vegetables are  
tender. If the stuffing dries out, you may wish to  
add a little chicken broth as it cooks.



### Cinnamon French Toast Ice Cream Sandwiches

Loaf of Cinnamon Raisin bread, thick sliced  
5 Eggs, beaten  
1/2 Teaspoon cinnamon  
1/2 Teaspoon vanilla extract  
1/2 Gallon of your favorite ice cream

In a small bowl mix eggs, cinnamon, and vanilla extract. Dip sliced bread into egg mixture and place in a medium high heat skillet. Grill each side of the bread for approximately 45 seconds. Allow bread to cool. Place one scoop of your favorite ice cream onto one piece of bread and spread. Place a second piece of bread on top to make a sandwich. Wrap sandwich with wax paper or plastic wrap and place in freezer for 1 - 2 hours.

### Panera Bread Brown Betty

1 Cup bread crumbs  
1 Stick butter (8 tablespoons)  
1 Cup white sugar  
1/2 Teaspoon cinnamon  
1/2 Teaspoon nutmeg  
6 Apples or Pears or Peaches, peeled, cored and chopped  
1/2 Cup brown sugar  
2 Beaten eggs  
1 Teaspoon vanilla

Generously butter baking dish. Mix spices with fruit and brown sugar. Place in the baking dish. In a small bowl, whip the eggs with the vanilla. In a separate bowl, using a fork, mix the breadcrumbs with the white sugar. Top fruit with crumb mixture and pour melted butter over breadcrumbs - covering thoroughly. Bake at 350 degrees for 30 to 40 minutes.

# BREAD & BREAK

## Desserts

### Panera Bread Pudding

4 - 5 Cups day-old bread, cut or torn into 1" pieces  
2/3 Cup dried currants or chopped dried fruit of your choice:  
Raisins, apricots, dates etc.  
5 Eggs  
1/2 Cup sugar  
3 1/2 Cups milk  
1/4 Teaspoon nutmeg  
1/4 Teaspoon vanilla  
2 Tablespoons butter

Preheat the oven to 325 degrees and butter a 2 quart baking dish. Place the bread pieces in a large shallow bowl and pour the milk over them, making sure that all the bread is moistened. Allow this to sit for up to 1 hour (the longer you soak the bread, the more moist the pudding will be). Meanwhile, in another bowl, beat the eggs well then add the sugar and beat again until well mixed. Add nutmeg and vanilla and mix again. Pour this mixture over the bread and mild mixture, then add the chopped dried fruit and toss well. Pour the pudding into the baking dish, dot with butter and bake for 45 - 60 minutes, or until it is set in the middle and browned on top. Serve with a dollop of whipped cream or pour half and half over each portion.

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### Bread Crumbs from Panera Bread

Cups leftover Panera Bread Sourdough cubes  
1 Teaspoon salt  
1/2 Teaspoon pepper  
1/2 Cup good olive oil or melted butter

Preheat the oven to 350 degrees. Remove the crusts from your leftover bread. Cut or tear it into roughly 1/2" pieces and process them in the blender or food processor until you have coarse crumbs. Spread the crumbs on a baking sheet; whisk the salt and pepper into the oil or butter and drizzle it over the crumbs. Bake for 15 minutes, stirring every 5 minutes, until the crumbs are golden brown.

If you are making breadcrumbs for a sweet dish, such as Brown Betty, delete the salt and pepper and make sure to use the butter instead of olive oil.

### Panera Bread Balsamic Dipping Oil

1 Cup aged balsamic vinegar  
3 Cups extra virgin olive oil  
1/4 Teaspoon garlic, minced  
1/4 Cup pecorino or pepper to taste

In a mixing bowl, combine all ingredients and whip thoroughly until all ingredients are fully incorporated. Stored in an airtight container and refrigerated, this mixture should last at least 6 months. Use as a dipping sauce for any Saint Louis Bread.

# BREAD & BREAK

## For the Pantry

### Panera Bread Torn Croutons

1 Loaf of fresh or leftover Panera Bread Sourdough  
5 Tablespoons olive oil  
1 Teaspoon salt  
Pepper to taste  
1 Clover garlic, finely minced or put through a garlic press  
1 Teaspoon dried or 1 tablespoon fresh mixed herbs of your choice: oregano, basil, thyme, etc.

Preheat the oven to 300 degrees. Slice the loaf on 1/2 or lengthwise, so you can get at the soft bread inside - do not use the crust. With your fingers, tear away pieces of bread that are approximately 1/2" to 3/4" in diameter. Place them in a large bowl and whisk the oil, salt, pepper and garlic together in the bowl and toss until they are all evenly coated. Spread them on a large baking sheet and place in the oven for 15 - 20 minutes, stirring them every 5 minutes, until they are golden brown.

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