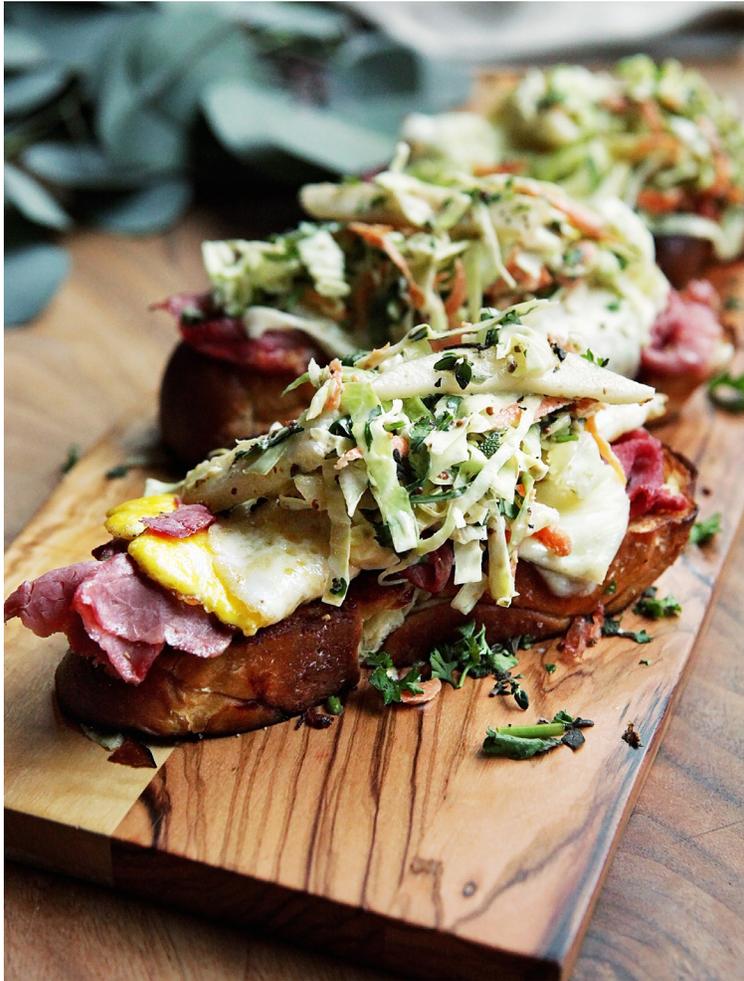


MACRINA

• BAKERY •



CORNED BEEF & CABBAGE SLAW BREAKFAST TARTINE

We make our challah bread in the European Jewish tradition. The braided loaf is enriched with egg, honey-sweetened and baked until the crust is firm and golden mahogany in color. The soft, tight crumb pulls apart easily.

Our challah is a customer favorite for French toast or enjoyed with butter and jam. This recipe uses thick slices, pan-toasted in butter, for an open-faced tartine sandwich. The tender, lightly sweet bread adds a complementary texture and flavor to the combination of corned beef, Swiss cheese, whole-grain mustard and a fresh cabbage slaw with carrots and pears.

- Leslie Mackie

INGREDIENTS

Serves 4

1/4 cup whole-grain mustard, divided	1 Bartlett pear
2 Tbsp mayonnaise	2 Tbsp Italian parsley, coarsely chopped
2 1/2 tsp apple cider vinegar	1 loaf Macrina Challah Bread
1 1/2 tsp honey	6 Tbsp unsalted butter, divided
1/4 tsp kosher salt	8 slices corned beef (approx. 6 oz)
1/4 tsp cracked black pepper	4 slices Swiss cheese (approx. 4 oz)
1/2 head green cabbage (medium-size)	8 eggs
1 carrot, peeled	

DIRECTIONS:

Preheat oven to 325°F and line a rimmed baking sheet with parchment paper.

In a medium bowl, place 1 Tbsp + 1 tsp whole-grain mustard, mayonnaise, apple cider vinegar and honey. Whisk to combine. Set aside.

Remove the tough root of the cabbage by cutting a V-shaped wedge from the base. Lay the half cabbage on the cut side and cut it into 1/8-inch slices. Using the medium side of a grater, grate the carrot. Cut the pear in half, remove the core and grate the pear with the same grater. Add the cabbage, carrot, pear, parsley, salt and black pepper to the dressing. Toss to combine. Set aside to marinate for 15 minutes.

Cut the challah on the bias into eight 1-inch thick pieces.

In a large sauté pan, melt 3 Tbsp butter. Over medium-high heat, sauté the challah slices on both sides for 1 to 2 minutes until just browning. Place on the lined baking sheet. Divide the remaining whole-grain mustard between the slices and spread evenly. Top each with a slice of corned beef. Cut the cheese slices in half and place a piece on each tartine.

Bake the tartines for 3 to 5 minutes to melt the cheese. Place 2 tartines on each serving plate.

In a nonstick pan over medium heat, melt 2 tsp butter. When the butter is sizzling, sauté 2 eggs at a time, flipping when whites are set and cooking to your desired preference (over-easy, over-medium or over-hard). Salt and pepper to taste. Finish cooking the remaining eggs, adding more butter as needed. Top each tartine with 1 egg. Divide the cabbage slaw evenly across the 8 tartines.

You might consider serving these with a Guinness or your favorite craft beer in honor of the Irish. Happy St. Patrick's Day!