

Salt Beef Special Books & Bagels

- Begin with slicing the bagel in two and spreading the mustard over the bottom half.
- Layer on the slices of salt beef followed by the Swiss cheese.
- Add some excitement by placing the bagel under the grill for 2 minutes. Meanwhile, spread mayo on the underside of the bagel lid.
- When the cheese has melted, pull it out the grill and top with sauerkraut, gherkins, and the mayo covered lid.
- A New York Bakery Co. Favourite!

