



WWW.GREATHARVESTLINCOLN.COM

HOURS

Mon.—Fri. 7:00 am -6:15 pm
 Sat. 7:00 am to 4:15 pm
 Closed Sundays for loafing

MAY

Closed Memorial Day for— you guessed it—loafing!

	MON	TUES	WED	THURS	FRI	SAT
Cracked Pepper, Swiss, Sundried Tomato	.				.	.
Honey Whole Wheat
Cinnamon Chip
Dakota
Farmhouse White
High 5 Fiber		.		.	.	
Nine Grain			.			
Spinach, Red Pepper, & Swiss
Cheddar Garlic		.		.	.	
Asiago Pesto					.	.
Breakfast Blast!	.					
Brioche'		.				
Peanut Butter Chocolate Chip			.			
Pretzel Bread				.	.	.
Santa Fe Sourdough					.	
Pete's Sourdough Rye				.		
Challah					.	

**SCHOOLS ALMOST OUT!
 THANK A HARD-
 WORKING TEACHER!**

Give your favorite teachers an A+! A gift bag with a loaf of Honey Whole Wheat, a package of giant chocolate chip cookies, and a special note your child can personalize will let that special teacher (or other school staff member) know you care. Includes a coupon for a free loaf. Just \$ 12.50!



We have the ingredients **for a**

PERFECT MOTHER'S DAY!



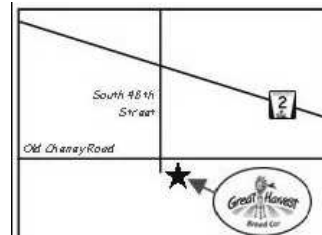
We have that special treat that Mom will love! Show your appreciation with a loaf of our famous **White Chocolate Cherry Swirl**. A wonderful breakfast in bed treat! We are baking **White Chocolate Cherry Swirl** on the 10th, 11th, and 12th! Call ahead to order. This one goes fast!



SEE YOU AT THE FARMER'S MARKET!

Haymarket-Saturdays from 8-12
 Old Cheney Market Sunday's from 10 to 2

Visit the bakery at the southeast corner of 48th and Old Cheney, Lincoln, (402) 421-0195 www.greatharvestlincoln.com





**WE CATER!
CALL 421-0195
TO ORDER**



SWEETS BAKING SCHEDULE

MUFFINS

Mondays—Blue Ribbon Blueberry & Pumpkin Choc. Chip

Tuesdays—Everything Good & Strawberry Shortcake

Wednesdays— Blue Ribbon Blueberry & Pumpkin Choc. Chip

Thursdays—Everything Good & Strawberry Shortcake

Fridays—Blue Ribbon Blueberry & Pumpkin Choc. Chip

Saturdays—Baker's Choice

SCONES

Everyday

Berry Cream Cheese , Cinnamon Chip, & Classic

COOKIES

Everyday: Chocolate Chip
Oatmeal Raisin
Frosted Sugar Cookies (Lemon Frosting!)

PLUS MUD BARS, SAVANNAH BARS AND CINNAMON ROLLS EVERY DAY!

WHAT IS GREAT HARVEST ALL ABOUT?

We specialize in whole grain bread and we make everything from scratch. Our bread and sweets are handcrafted in small batches just for you! We mill our wheat daily for the freshest and best taste and nutrition. Our Peet's coffee is the best and freshest you'll find — many of you are already "Peetniks!"

Thank you for being our customers!



**BE LOOSE AND HAVE FUN,
BAKE PHENOMENAL BREAD,
RUN FAST TO HELP CUSTOMERS,
AND GIVE GENEROUSLY
TO OTHERS!**



Tomato Basil Goat Cheese Sauté with Grilled Great Harvest Bread

This simple recipe is fantastic as a summer appetizer when tomatoes are at their peak or a great way to add life to tomatoes that need a little help. We love to serve this out on the deck while the steaks are sizzling on the grill. The classic combination of sweet and tart tomatoes, basil, and creamy goat's cheese is one of the biggest crowd pleasers there is. If you do not have access to a grill, the bread can be nicely browned in a skillet with just a touch of olive oil.

Ingredients

1 tablespoon + 2 tablespoons extra virgin olive oil
3 cloves of garlic, sliced very thin
4 large ripe tomatoes
1 teaspoon grated lemon zest
1 6-ounce package fresh goat cheese, crumbled slightly
½ cup torn fresh basil leaves
4 large basil leaves, rolled and cut into thin strips
Kosher salt and freshly ground black pepper
8 slices of 1-inch thick Great Harvest Bread, such as Dakota, Nine Grain, Sunflower or Honey Whole Wheat

Preheat barbecue grill to medium-high heat.

Cut the tomatoes into finger-width even wedges and reserve.

Brush bread slices with olive oil and sprinkle with salt and pepper.

Preheat a large sauté pan to medium heat. Add the remaining two tablespoons of olive oil and the slivered garlic. Lightly toast the garlic until it just begins to brown around the edges. Add lemon zest and tomatoes. Season with salt and pepper, and sauté until tomatoes begin to soften and just start to lose their shape.

Add the goat cheese and fresh basil. Toss lightly, being sure to leave small chunks of goat cheese. Place into a serving dish and top with the remaining basil strips.

Grill bread lightly on both sides and serve alongside tomato mixture. The slices of bread can be cut into 2-3 smaller pieces for serving.