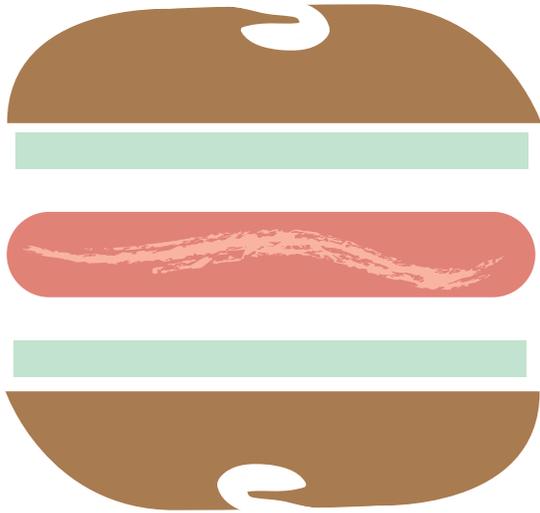


NORTHERN BAGEL

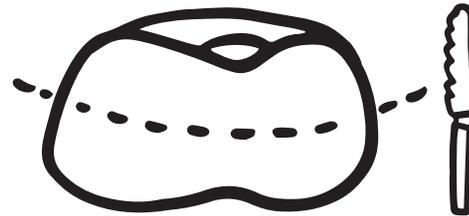
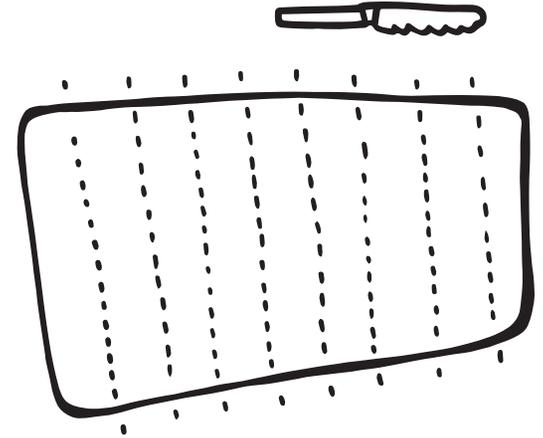


BAGEL
SCALLION
CREAM CHEESE
TRADITIONAL
SMOKED SALMON
SCALLION
CREAM CHEESE
BAGEL

TO PREP SALMON:

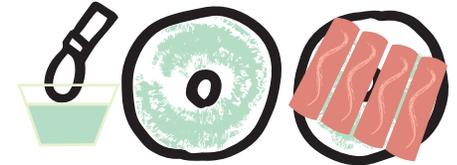
PEEL THE SALMON SKIN.
USING A SERRATED KNIFE.
SLICE VERTICALLY.
1/2" AVERAGE PIECES.

YOU SHOULD
HAVE ENOUGH FOR TWO
& A LITTLE FOR SNACKING.



BAGEL PREP:
SLICE YOUR BAGEL INTO HALVES.
TOAST TO CRISPY* PERFECTION.
*YOUR CALL.

NORTHERN BAGEL COMPOSITION:
CREAM CHEESE.
SLICED SALMON.



SLICE INTO HALVES.
SHARE. ENJOY. REPEAT.

**KEEP REFRIGERATED FOR 3 WEEKS.
(FREEZING WILL CHANGE SALMON TEXTURE.)

SANDWICH KIT

FOR TWO (YOU + A FRIEND)

WHAT'S IN YOUR BOX:
TWO ST. PAUL BAGELRY BAGELS,
SCALLION CREAM CHEESE (8oz),
1/2lb TRADITIONAL SMOKED SALMON*

WHAT YOU'LL NEED:
TOASTER. SERRATED KNIFE.
SPREADER. CUTTING BOARD.

DID YOU KNOW:
THE NORTHERN BAGEL WAS
OUR VERY FIRST SANDWICH,
ORIGINATING IN 2010!

XO,
Smokehaus