



✧ Bagel Buzz ✧

It's only natural

We've always believed that quality ingredients yield superior products. Since opening our doors in 2003, we've made sure that our menu items contain nothing but the finest elements. That means that we're on a constant search for better ways to create our goods. Our quest is to bring as many all natural and certified organic products to our customers without transferring the significant cost that's often involved. Here are just a few examples you may be interested in learning about.

*This Valentine's Day
think,
"A dozen bagels"*

Roses and candy again? Really? Instead, why not preorder a Cohen's Breakfast Platter and enjoy breakfast in bed with your sweetheart or some specialty bagels and muffins to share with the entire family? Break up the routine a bit and let us cater for the loves in your life.



Our deli meats come from McKenzie Country Classics, a company out of Burlington, VT. The meats we carry are gluten free and contain no monosodium glutamate (MSG). Our turkey breast and roast beef are all natural. The turkeys are raised free of antibiotics. They are vegetarian fed and there are never any chemical additives. The soups we serve at Cohen's are often certified organic and are always all natural. Any soup containing meat or poultry, have chicken, beef, turkey or pork that is raised on a vegetarian diet with no antibiotics or growth hormones. They are made from homemade stocks (no soup bases) and contain no MSG, yeast extracts, hydrogenated oils, preservatives, chemical additives, artificial flavors or colors and no modified starches. If you enjoy our house salads, you may be happy to hear that many are made using fresh, organic spring greens. We also take care to ensure that only the best spreads are used for your bagels and sandwiches. We proudly use Cabot butter and our cream cheese is made of only natural ingredients. Be on the lookout - we're going to be adding many more wholesome and organic items to our establishment. We want our food to not only taste good, but be good for you!

Corned Beef Bagel Dip

Use that left over corned beef from St. Patty's Day!

Recipe courtesy of Taste of Home

- 3/4 Cup Mayonnaise
- 3/4 Cup Sour Cream
- 2.5 Oz. Chopped Corned Beef
- 1/4 Cup Chopped Onion
- 1 Tbsp. Minced Fresh Parsley
- 1/2 Tsp. Seasoned Salt
- 2 Tsp. Horseradish (optional)
- 4 Bagels Cut into Bite-Sized Pcs.

In a bowl, combine mayonnaise and sour cream. Stir in corned beef, onion, parsley, seasoned salt and horseradish if desired. Serve chilled with bagel pieces. Serves 12.