



VOLUME 2

[WWW.COHENSBAGELCOMPANY.COM](http://WWW.COHENSBAGELCOMPANY.COM)

ISSUE 3



## De-stress

Make the holidays more enjoyable by having us cater your breakfasts or luncheons. Maybe you'd just like to ease your to-do list a bit? Order freshly-baked breads, muffins, or cookies. They are sure to be a hit!

## ✧ Bagel Buzz ✧ The Time for Giving

### CORPORATE GIFTS

We all want to come up with that perfect gift of thanks, but this year it seems many of us have had to tighten our belts financially. We have the solution! We've been busy little elves preparing our holiday platters. They make terrific corporate gifts that are inexpensive and loved by all. Why not have a fabulous tray of bagels with cream cheese delivered to your best customers? Whether you're sending it to an office or a home, your thoughtfulness will be well received! Tell us what you'd like and we'll do the rest. We'll even print a special "thank you" on the platters for you.

### PERSONAL GIFTS

Deliver a tasty treat to a family member or friend. We have breakfast and lunch arrangements that will suit any need. We're always happy to customize gift baskets for you as well. Choose from bagels, cream cheese, lox, capers, coffees, teas, bagel chips, cookies and so much more! Not sure what they'd like? **Gift cards are always a great choice!**

## We're So Honored

And grateful for being voted **Best Bagel** in the 2008 Shoreline's Best Readers Poll. Thank you once again!!



## Mushroom Chestnut Bagel Stuffing

Well, yes, Thanksgiving has passed, but many enjoy a nice dressing along with their holiday traditions. Try this award-winner for a welcomed change!

*Recipe courtesy of Quick & Simple*

6 Tablespoons unsalted butter  
8 oz chopped portobello mushrooms  
1/2 cup chopped celery  
6 plain bagels cut into small cubes  
2 whole eggs lightly beaten  
1 apple, peeled, cored & chopped  
1 cup whole-roasted chestnuts (canned/ jarred)  
6 whole green onions chopped  
1/2 cup chopped fresh parsley  
2 tablespoons chopped fresh thyme  
2 tablespoons chopped fresh sage  
1 teaspoon ground black pepper

1/2 teaspoon garlic powder  
2 cups chicken broth  
1 cup hot water  
*Preheat oven to 375°. Warm butter in 10" skillet over medium heat. Add mushrooms & celery, saute until tender. Remove from heat & transfer to large bowl. Stir in cubed bagels & eggs. Add all remaining ingredients and mix until well combined. Pour into casserole dish, cover with foil and bake 30 min. Remove foil, bake 15 min. more until crisp & golden brown*