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TRAINING
MSU Chef Kurt Kwiatkowski's student-training tips. p. 17



IDEAS
Hearty greens keep salads popular long after summer. p. 31



STRATEGIES
Colleges earn an A for their efforts to do more with less. p. 38

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A Bird in the Hand

Grilled, fried or roasted, chicken soars in sandwiches piled high with creative toppings.

By Allison Perlik, Senior Editor

Chicken Marché

La Farm Bakery, Cary, N.C. Lionel and Missy Vabinet recently opened a cafe inside their bakery to showcase house-made breads, such as the demi-baguette used in this sandwich. The roasted and sliced chicken breast inside is complemented with provolone cheese, red onions, tomato concassé, olive oil, vinegar and mayonnaise.



Big Pretzel Panini

David Burke at Bloomingdale's, New York City. Pretzel bread (brushed with Dijon mayonnaise) offers a twist on the ordinary as the foundation for grilled chicken, applewood-smoked bacon, tomatoes and provolone at the celebrity chef's dine-in-or-carry-out concept. The sandwich is crisped in a press and garnished with a cherry tomato.



Mexican Club Torta

Rosa Mexicano, multiple locations. Thick-sliced ham, bacon, pickled jalapeños and Chihuahua cheese spice up grilled chicken breasts in this multilayered sandwich from the small East Coast chain. Smoky black-bean-chipotle spread coats the ciabatta-style roll, and fresh avocado slices are slipped in after the sandwich is griddled golden-brown.



Crispy Chicken Po' Boy

Sodexo Corporate Services, Gaithersburg, Md. Boneless fried chicken wings stand in for the typical shrimp or oysters in this rendition of the classic Louisiana submarine-style sandwich. The crispy bites are tucked into a crusty French roll with sliced tomatoes, shredded lettuce and zesty rémoulade sauce.



for ones