

# MAKING A MICHIGAN SANDWICH

A successful creation is the sum of its parts. Foodie and *Hour Detroit* contributor Annabel Cohen suggests building your own with these local fixings



Zingerman's

## BREAD

- > **Avalon International Breads:** Detroit
- > **Cantoro Italian Market & Bakery:** Livonia
- > **Dakota Bread** (great challa): West Bloomfield Township
- > **Gold International Bakery:** Southfield
- > **Great Harvest Bread Co.:** Ann Arbor, many other Michigan locations
- > **Modern Bakery** (great rye bread): Oak Park
- > **Zingerman's Bakehouse:** Ann Arbor

## CONDIMENTS

- > **Billy Bones BBQ:** Sanford
- > **Clancy's Fancy Hot Sauce:** Ann Arbor
- > **Eden Foods** (organic brown and yellow mustard): Clinton



- > **Garden Fresh Gourmet** (hummus, guacamole): Ferndale
- > **Mucky Duck Mustard:** Ferndale
- > **Red Pelican Mustard:** Detroit

## > Sleeping Bear

**Trading Co.** (cherry honey mustard):  
Glen Arbor

> **TBQ's Hot Sauce** (Tunnel Bar-B-Q):  
Windsor

> **The Original Zip Sauce:** Rochester Hills

> **Dudek Foods** (Polish deli mustard, red & white horseradish, Polish deli pickles):  
Hamtramck



## PICKLES

> **Freestone Pickle Co.:**  
Bangor

> **Hausbeck Pickle Co.:**  
Saginaw

> **McClure's Pickles:**  
Sterling Heights

> **Topor's Pickles:** Detroit

