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Franz Bakery Kicks off grilling season with traeger bbq giveaways

Portland, Ore. — May 23, 2008 – Fire up those barbecues because it's grilling season! To celebrate this favorite American pastime, Franz Bakery is giving away 11 deluxe Traeger barbecue grills throughout the summer months.

Beginning May 15, anyone can enter the Franz Bakery Grilling Days giveaway for a chance to win their own Traeger 070 "Lil' Tex" model grill by purchasing any Franz bun product or visiting the Franz Bakery Web site at www.franzbakery.com. Franz buns are sold at Franz Bakery Outlets and grocery stores such as Fred Meyer, Safeway and Albertsons throughout Oregon, Washington, Idaho, Northern California and Montana.

Franz Bakery is the largest independent, family-owned bakery on the West Coast. Its signature grilling season favorites include the 100% Whole Wheat and Sesame Bar-B-Que buns.

For something different this summer, Franz has teamed up with Portland, Ore.'s KXL radio's Mr. BBQ to create these tasty recipes:

- **Mr. Barbecue's Chicken/Pear Burger (serves four people)**

Ingredients:

- 1-boneless, skinless chicken breast (pounded flat) per person; can substitute with approximately 1/3 lb. of ground chicken or turkey meat per person
- 1-slice of Swiss cheese per pattie
- 1-Bartlet pear, sliced and seeded. Pear slices should be approximately ¼ inch thick
- salt & pepper to taste

Preparation:

Pre-heat your gas or pellet grill on high for at least 15 minutes. (Charcoal grillers, wait until the briquettes ash over).

- Season chicken breast on both sides
- Grill chicken breast until done (approximately 8 minutes per side)

- After turning the chicken breast over, place cheese slice on it during the last 4 minutes of cooking
- Just before removing chicken breast from the grill, grill the pear slice (approximately 2 minutes per side)
- Place chicken breast on your favorite [Franz bun](#), add pear slice and condiments

- **Mr. Barbecue's Hazelnut Oregon Burger (serves four people)**

Ingredients:

- 1/3 to 1/4 lb. of freshly ground chuck (10-17% fat content) per pattie
- 1 cup roasted hazelnuts, chopped but chunky
- 1/2 tsp. garlic powder
- 1/2 tsp. sea salt
- 1/2 tsp. pepper blend (white, pink and green pepper corns)
- 1 tsp. minced onion
- 1 slice of Tillamook Cheddar cheese per pattie

Preparation:

Get your gas or pellet grill started. You want to pre-heat it on high for a good 15 minutes before starting to cook your burgers. For charcoal grills, allow the briquettes to ash over-approximately 30 minutes.

- Mix all the ingredients with the meat. (Option: you can either put the hazelnuts in the meat or roll each side of the burger patties in the chopped nuts before cooking)
- Place the burgers on the grill, being sure to turn patties over every 4 minutes (for gas grills that cook at very high temps, every 3 minutes), for approximately 4 times. After the 4th turn over, put cheese on top of burgers. It will melt in 4 minutes.
- Remove from grill, fix your **Franz buns**, add the patties and enjoy. Serves: 4-6 people

All Franz Bakery Grilling Days contest and product details are available at www.franzbakery.com.

About Franz Bakery

Based in Portland, Ore., *Franz Bakery is the largest baking company in the Northwest and largest family-owned baking company in the Western United States.* With a rich baking history, Franz Bakery has been bringing fresh bread, buns, bagels, cookies, and pastries to the Northwest since 1906. Today Franz Bakery has six baking facilities throughout the Northwest and delivers fresh baked goods to grocery, restaurant, food service and institutional customers in Oregon, Washington, Idaho, Northern California and Montana. For more information visit www.franzbakery.com.

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