

BAGELS AIN'T BAGELS<sup>®</sup>  
UNLESS THEY'RE

# JUST BAGELS

*Made in "Da Bronx"*

527 Casanova St. Bronx, NY 10474, USA

**We thank you for ordering our genuine New York Water Bagels!**

You just bought home a real deal NYC Bagel. For it to taste like NYC, you gotta prep it like we do –that means *defrosting and toasting* for best results. We promise the extra New York minute will be worth the wait! Skip any step and you can't get there!

**For best results follow the heating directions below:**

Our bagels are preservative free. Please freeze upon arrival. Shipping in a plastic bag keeps the bagels fresh but does soften the exterior.

***We strongly recommend either baking them or toasting them to get full benefit of that great New York crust.***

### *Handling Instructions*

**FOR THE AUTHENTIC NYC BAGEL EXPERIENCE:**

1. **DEFROST:** Place entire box of Bagels in the refrigerator for at least 24 hours prior to enjoying.
2. **TOAST:** (TOASTER OVEN) Remove Bagels from plastic prior to toasting or baking. Toast 450 °F for 4-5 minutes, or until outside is crispy and inside is warmed through.

(CONVENTIONAL OVEN): Preheat oven to 350 °F. Bake bagels on an ungreased baking sheet for 7 minutes, or until outside is crispy and inside is warmed through.

**Allow to cool for at least 15 minutes before serving.**