

[Music]

00:05

we spread our sauce

00:07

from the front to the back and one one

00:09

thing that's extremely important

00:11

is to make sure that the entire

00:15

piece of bread is covered so now that's

00:17

our jp sauce it's ready to go

00:18

we slowly slide it down the lime we take

00:21

the cheeses

00:22

for that particular hoagie

00:26

we lay them on the bottom right and then

00:28

we set two pieces of cheese

00:31

along the side for the top so this is

00:34

turkey

00:36

just so that you know all of our meat is

00:40

portioned

00:41

we literally can take this and spread it

00:50

over the hope and so yes we do take our

00:53

time doing this part because it's

00:54

important

00:55

if for some reason our bread because our

00:59

bread

00:59

is sometimes different sizes

01:03

because of the way that it's baked the

01:05

bread is a little wider

01:07

then we may take a little more to be

01:09

able to fill in your hookie to make sure

01:13

that it's exactly the way that it should

01:15

be

01:16

so as you can see we put cheese at the

01:18

bottom of your hoagie

01:20

we've loaded it with meat we place two

01:23

pieces of cheese depending on what size

01:24

you're getting

01:26

on the top

01:29

we then take one handful of lettuce

01:32

um of course unless you want like

01:36

lettuce then it's a little less

01:37

we place it right on the top of your

01:39

meat and cheese

01:41

slide it down the line

01:44

we have freshly sliced tomatoes these

01:47

are sliced

01:48

every morning

01:51

top your tomatoes
01:54
freshly sliced onions
01:59
lay those there now this particular
02:02
hoagie
02:04
is all done because
02:07
they did not want pickle so you'll see
02:10
how we
02:12
take black pepper we put in our hand and
02:14
we literally shake it over the hoagie so
02:17
that
02:17
we're not putting too much we then take
02:20
salt
02:22
[Music]
02:25
shift it over the cookie so that we're
02:26
not doing too much
02:29
this is what makes our product different
02:32
it's the oil so after everything is laid
02:35
on top
02:36
we then take a zigzag of oil
02:41
so then we take oregano
02:44
we lightly dust the top with some
02:46
oregano then we take our parmesan cheese
02:50

so one thing that's extremely important
02:52
to us
02:53
um is making sure that our hokies are
02:56
what we call picture writing
02:58
and so because that's important to us
03:02
and we're actually crafting the hokey it
03:04
may take a little bit longer for you to
03:05
actually
03:06
um receive your hoagie but it's because
03:09
truly every hoagie is crafted this way
03:12
and it's made with love okay
03:14
so now this this hoagie would all
03:17
would be ready it then slides down the
03:19
line so that you know that we've
03:21
had um several eyes on this to make sure
03:24
that the order is correct
03:26
and then we go to the next most
03:28
important part which is the wrapping
03:30
i want to be able to explain the
03:31
wrapping process because
03:33
that is key to keeping the flavor and
03:37
also sealing the whole even
03:39

[Music]

03:43

outside of the love and craftsmanship

03:45

that goes into making the hoagies

03:47

the wrapping is the most important part

03:50

this seals the taste it makes the

03:54

sandwich

03:55

easier to eat and it just keeps

03:58

everything the juices and everything

04:01

in so it don't fall out the sandwich and

04:03

make out the bread soggy

04:04

before wrapping

04:08

a little line of oil on top

04:11

just to kind of get that flavor on top

04:13

of the bread

04:16

[Music]

04:26

you want to cup it as much as possible

04:29

keep all the meat and the ingredients

04:32

from falling out

04:50

[Music]

04:55

you