

[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