## MEDIA ALERT

## Snarf's Sandwiches presents the 2019 "Top Snarf" Best Sandwich Recipe Competition

CONTACT: ROOT PR Sarah Gore sarah@rootpr.com 720.371.6971 WHO: Snarf's Sandwiches

WHAT: "Top Snarf" Competition

Who will be the first Top Snarf? Snarf's invites sandwich lovers to submit their dream sandwich recipe to be judged by Snarf's founder Jimmy "Snarf" Seidel himself. The winner will have their sandwich featured on the Snarf's "not on the menu" menu for a limited time and receive free Snarf's sandwiches for a year. During the first week of sales of the winning sandwich, Snarf's will donate \$1 per sandwich to charity. The rules are simple:

- 1. Beginning January 1 to February 15, entrants <u>CLICK HERE</u> to submit their recipe.
- 2. Only ingredients listed may be used.
- 3. Give the sandwich a name and fill out the contact form.
- 4. Finalists announced Monday, February 25.
- 5. Finalists will attend a live judging event in March.
- 6. Sandwiches will be judged on:
  - 1. Creativity of ingredient pairing
  - 2. Taste
  - 3. Visual appeal
- 7. Things to keep in mind:
  - 1. All sandwiches are toasted and served on Snarf's fresh-baked white or wheat bread
  - 2. All ages welcome
  - 3. Entrants can submit up to 3 recipes
  - 4. Recipes should include a brief description of how to create the sandwich

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## More about Snarf's

When Jimmy Seidel realized he couldn't find the perfect sandwich with the quality he was looking for, he decided to open the first Snarf's Sandwiches in Boulder in 1996. Now, more than two decades later, the family-owned business has grown to over 20 restaurants in Colorado, Chicago, St. Louis and Austin.

Snarf's award-winning sandwiches are made-to-order using only the finest ingredients including premium meats and cheeses, crisp veggies, their own blend of giardiniera peppers and homemade, oven-toasted bread available in white, wheat or gluten free. They also offer fresh salads with homemade dressings, phenomenal soups, kid-sized subs, vegetarian options, desserts and a full catering menu.

For more information, please contact Sarah Gore at ROOT PR. 720.371.6971 or sarah@rootpr.com.

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