



# THE NICER SLICER

The best thing to ever happen to sliced bread.



Thank you for purchasing The Nicer Slicer! This unique kitchen tool will soon become a useful part of your meal preparation activities. Using The Nicer Slicer you can:

- slice bread, toast or a bagel half into two thin slices
- save money, calories and carbohydrates by eating less bread
- make delicious sandwiches using your favorite ingredients
- create healthy snacks and appetizers for your family and friends

## The Nicer Slicer Story

I grew up using a device much like The Nicer Slicer. It was a staple in our family kitchen and we used it to make sandwiches and snacks. With a house full of kids, it was especially good for making treats to take on picnics, to the beach or on long car trips. Toasting bread before slicing it thin kept the outside crisp and the inside soft— meaning no soggy sandwiches in transit.

Mom frequently served little tea sandwiches and appetizers to guests in our home. The response was almost always “How did you make these and where can I get a slicer like yours?” She still serves thinly sliced treats to her grandchildren, using her original slicer from the 1950’s.

But in looking around today’s culinary market, we found that devices to thinly slice bread have disappeared. We became determined to design and produce a modern version of one. Our slicer is manufactured in America, using industrial grade stainless steel. The entire tool is dishwasher safe. The sturdy construction means you can rely on your slicer for many years.

We hope you enjoy using The Nicer Slicer. See recipes on pages 3 and 4 for delicious suggestions on foods you can make using this handy kitchen tool.

*Sandford B. Schirmer*  
*Founder, SB Schirmer Company LLC*

## How to Use The Nicer Slicer

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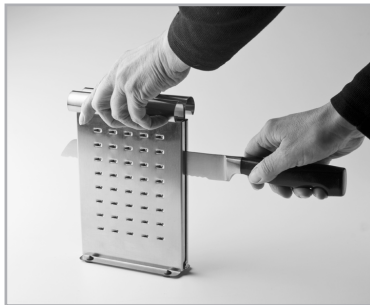
*TIP: Toasting soft bread before slicing makes it easier to cut. It also helps prevent fillings from turning sandwiches limp or soggy. Dense bread may not need to be toasted. (Avoid breads with large air bubbles, such as french baguettes.)*



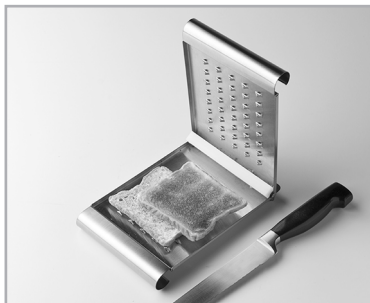
1. Assemble The Nicer Slicer and a sharp knife with an 8" blade, preferably serrated, on a clean workspace, such as counter top or cutting board. Select a slice of bread, toast, or an already sliced bagel half.



2. Open slicer and insert a single slice of bread, toast or bagel half and press it gently against perforations on one side.



3. Pull curved top handles together firmly, taking care not to crush bread. Use knife in other hand to cut through bread. Slice using a rapid, sawing stroke with little downward pressure. If knife binds, release pressure slightly on handles and on downward stroke.



4. Open handles and remove 2 thin, ready to use slices. Assemble slices with fillings or toppings of your choice and enjoy your culinary creation!

## The Nicer Slicer Recipe Suggestions

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This useful kitchen tool will help you develop your own new recipes for many types of finger foods, including sandwiches, snacks, attractive small appetizers and canapés and portable picnic treats. Here are few ideas and combinations to get you started.

### Toasted Cheese Sandwiches

*TIP: Have all ingredients ready before slicing bread, so that it is still warm as you assemble sandwich.*

1 slice of bread  
2 oz (about 1/4 cup) thinly sliced sharp cheddar cheese  
1 dash hot sauce of your choice  
metal spatula

Toast bread until golden brown. Insert into The Nicer Slicer and carefully slice through toast. Put cheese on untoasted side of one slice. Sprinkle hot sauce over cheese. Cover with second slice, toasted side up. Press spatula gently down onto sandwich. If you prefer cheese more melted, place sandwich in microwave for about 20 seconds. Let cool slightly, cut in half diagonally and enjoy.

This is a basic formula. You can experiment with many combinations of breads, cheeses and other fillings. Try some of these:

- sourdough bread  
brie (at room temperature or softened in microwave)  
thinly sliced apples
- pumpernickel bread  
swiss cheese  
hot mustard
- multi-grain bread  
manchego (at room temperature)  
thinly sliced avocado  
sprinkle of sea salt

The Nicer Slicer is perfect for making tea sandwiches. You can mix and match breads and fillings to make 3 layer ribbon sandwiches or simple open faced appetizers.

### **Ribbon Sandwiches**

*TIP: This recipe makes 30 tea sandwiches. Choose a dense white (such as potato bread) and a hearty wheat bread, both of which can be sliced untoasted. Loaves with square slices work best.*

10 slices wheat bread    5 slices white bread

#### **Cheese Filling**

1 cup shredded cheddar cheese  
2 oz. whipped cream cheese  
1/8 cup mayonnaise  
1/4 teaspoon Worcestershire sauce  
Mix well

#### **Ham Salad Filling**

1 cup finely ground cooked ham  
1/4 cup mayonnaise  
1/4 cup minced celery  
1 Tablespoon minced sweet pickles  
1/2 Tablespoon minced onion  
1/8 teaspoon pepper  
Mix well

Slice each slice in The Nicer Slicer. Stack by color. Start with a slice of wheat bread, cut side up. Spread with ham filling. Cover with white slice, cut side up. Spread with cheese filling. Top with wheat slice, cut side down.

Trim crusts from stack of bread. Cut stack in half, then each half into 3 ribbons (using opposite direction to cut.) Ribbons can be stored in plastic bags and refrigerated for a day. Bring to room temperature before serving.

**For more ideas and recipes: [www.thenicerslicer.com](http://www.thenicerslicer.com)**

#### **HEAR YE! HEAR YE! (this is the fine print)**

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