

Get a Taste of History and Flavor at Miracle Mile Deli for National Sandwich Month

Miracle Mile Deli in Phoenix has delicious deals all month long on its most celebrated handhelds.

PHOENIX, ARIZONA, UNITED STATES, July 31, 2024 /EINPresswire.com/ -- Celebrate National Sandwich Month this August. [Miracle Mile Deli](#) in Phoenix has delicious deals all month long on its most celebrated [handhelds](#). As the state's oldest delicatessen, Miracle Mile Deli is notorious for its lean and mouthwatering pastrami, selling more than 50,000 pounds of the perfectly steamed and sliced meat annually, not to mention iconic sandwiches like the "Straw" and "New Yorker."



A look at the variety of sandwiches and pie available at Miracle Mile Deli

Throughout August, Miracle Mile Deli is celebrating National Sandwich Month with money-saving deals on some of its most popular sandwiches including The New Yorker (hot pastrami, homemade coleslaw and Miracle Mile's signature dressing) the week of Aug. 5-10; the incredible Brisket of Beef Sandwich the week of Aug. 12-17; the Combo (hot corned beef and hot pastrami piled high) Aug. 19-24; and the famous Straw sandwich (hot pastrami, melted Swiss cheese and steamy sauerkraut) Aug. 26-31.

“

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Josh Garcia, VP of Miracle Mile Deli

For just \$17.50, sandwich lovers across the Valley can enjoy these award-winning options complete with golden hot fries (or another side item of their choice), a kosher dill pickle and a slice of fresh baked pie. Pie flavors include Apple, Cherry, Lemon Meringue, Coconut Meringue, Pecan, Pumpkin, and Boston Cream.

“National Sandwich Month is one of my favorite times of the year,” said Josh Garcia, Vice

President of the family-owned and operated, Miracle Mile Deli. "In my opinion, sandwiches just might be the most perfect food. With a wide variety of meats, cheeses and bread combos, there is an option for everyone. Plus, sandwiches are easy to eat, portable, and most importantly, delicious and there is no better place in the Valley to satisfy your sandwich craving than Miracle Mile Deli!"



Established by the Wheat Flour Institute in 1952, National Sandwich Month is a wonderful time to try a new concoction or revisit an old favorite handheld entree.

Miracle Mile Deli's hot pastrami has won several awards over the last 75 years because of the process taken to ensure its tenderness. Each day, chefs place the pastrami in a hot steamer at 6 a.m. where it sits covered for nearly five hours to tenderize. The delicate process helps the meat retain all its natural moisture. This process adds extra flavor and tenderness to the meat, creating scrumptious and tender beef.



Fun sandwich facts:

- Astronaut John Young once smuggled a corned beef sandwich into space. Young notoriously slipped the sandwich into his pocket just before launching on Gemini 3 on March 23, 1965, which caused a minor scandal.
- The basic concept of the sandwich long predates the Earl of Sandwich, the real-life 18th-century aristocrat who reportedly loved them and gave them their modern name.
- At least two tons of hot pastrami are sold monthly at Miracle Mile Deli – that's the equivalent weight of a Dodge Charger!
- The perfect accompaniment to any sandwich is a kosher dill pickle. Miracle Mile Deli serves

roughly 30,000 every year and is one of the largest purchasers of kosher pickles in the Southwest U.S.

- More than 32,000 pounds of corned beef and brisket are sold annually at Miracle Mile Deli.
- More than 150,000 people walk through the doors of Miracle Mile Deli every year.
- While it is up for debate if it is a sandwich or not, Miracle Mile Deli sells more than 3,000 pounds of Hebrew National All-Beef Kosher Hot Dogs annually.

For more information about Miracle Mile Deli and seasonal specials, visit www.miraclemiledeli.com

MIRACLE MILE DELI was founded by Brooklyn, NY native, Jack Grodzinsky in 1949. Owned and operated by Jill and George Garcia, Grodzinsky's daughter and son-in-law, Miracle Mile Deli is currently managed by Josh Garcia, Grodzinsky's grandson. The family-friendly restaurant is one of Phoenix's most iconic dining institutions. For more than 75 years the establishment has been owned and operated by three generations of the Grodzinsky/Garcia family. It continues to draw hundreds of visitors each day for its consistently delicious food and warm dining atmosphere. Customers have become accustomed to Miracle Mile's signature New York-style favorite sandwiches such as "The Straw," "The New Yorker," and "The Triple Decker." Miracle Mile's massive menu of salads, comfort food, burgers and beer on tap, offers something to everyone, not to mention the top-notch customer service.

Charlotte Shaff
THE MEDIA PUSH
+1 6024188534

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