



Come Join the
Excellence
Cheyenne Mountain School District 12

Enrollment applications are available now for families of K-12th grade students living outside the boundaries of District 12.

Go to www.cmsd12.org/info or call 719-475-6100.



Independent

online edition



Tuesday, July 15, 2008 : Last Update: 4:07pm

[Home](#)

[Local News](#)

[Opinions](#)

[Film](#)

[Music](#)

[Food](#)

[Culture](#)

[Calendar](#)

[Classifieds](#)

[Features & Comics](#)

[iLounge](#)

[Web Extras](#)

[Find a Newsstand](#)

[Archive](#)

[Best Of](#)

[Contact us](#)

Current
Back to School Deals!
SHOP NOW!

[Home](#) » [Food](#) » [Appetite](#)

MAY 1, 2008

Heavy hitters

With homemade bread and fresh ingredients, Grand Slam Subs tastes ready for prime time

By [DEIDRE SCHOOLCRAFT](#)



Batter up: Raspberry chipotle sauce bleeds out of Grand Slam's delicious Golden Glove sandwich.
Brienne Boortz

reasonably. Eight-inch subs are \$5.99, foot-longs \$7.99, and sides \$1 to \$3 each. (Six-inch egg sandwiches with choice of cheese and bacon or ham are also available at breakfast for \$2.99.)

We tried the soup du jour (\$2.99) — that day, homemade chicken noodle — and a garden salad (\$2.99). For sandwiches, we went with the Diving Catch (tuna); the Curveball (classic meatballs smothered in marinara, which a fellow diner pronounced, "Messy to eat, but delicious"); the Heater (a Grand Slam pastrami version of a Philly cheesesteak); the Fielder's Choice (veggie); the At B.A.T. (a gourmet BLT with avocado); and the sandwich I returned for three times that week, the Golden Glove, an original creation of thinly sliced oven-roasted turkey, whole cranberry (not jellied) or raspberry chipotle sauce, cream cheese, lettuce and mayo.

Each dish reflected the quality of Grand Slam's ingredients. The soup boasted wide, thick noodles cooked *al dente*, tender carrot and celery pieces, chunks of chicken, and a peppery, thick broth. The salad was a standard American toss, but the vegetables came colorful, crispy and served with packets of Newman's Own dressings and Grand Slam's homemade, day-old-onion-bread croutons, of which I could have eaten a whole bag.

Everyone enjoyed the sandwiches, and especially their soft white, wheat and onion breads.

"Our bread tastes so good because it starts in-house as flour, yeast and water — it's not shipped in and par-baked," explained Shelly Gemoets, who owns the place with husband Adam and Fred Lindhe.

Sandwiches came in an upright position (not slapped together on bread too large to bite). Meats, cheeses and vegetables tasted deli-fresh, and original sauces brought out the natural flavors of main ingredients, like chipotle raspberry sauce with the Golden Glove's turkey, or Dijon horseradish sauce complementing the Heater's pastrami.

The side potato salad proved the only culinary disappointment across visits. The mustard, egg, vinegar and spice, all perhaps a bit too intense on their own, still knuckled under the pickled-tasting black olives.

Grand Slam could also improve by switching from foam containers to eco-conscious packaging, in line with its positive community involvement. The restaurant donates day-old bread to Ecumenical Social Ministries and, fittingly, sponsors Little League teams.

Overall, Grand Slam Subs delivers, with friendly service (including free Wi-Fi and free Blow Pops at the register) and quality homemade food. In a tough market that recently saw the closure of a few decent independent sub shops downtown, Grand Slam deserves to stay around. Baseball shtick aside, these sandwiches are heavy hitters.

— scene@csindy.com

Grand Slam Subs

101 N. Tejon St., #106, 634-SUBS (7827),

[View Reader Comments](#)

[Email This](#)

[Print Friendly](#)

site search...



[Click here to see the 2008 Annual Manual: Digital Edition](#)

[Springs Weather](#)



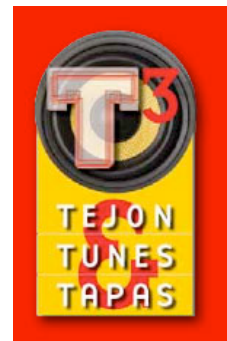
85

[more..](#)

[Read our weekly newsletter](#)
Indy Insider

[Meet real people.](#)

[iLounge](#)



[SUBMIT AN EVENT](#)

[Job Openings & Internships](#)



COMMENTS

2 comments posted for this article

[Post a Comment](#)

Jimmyfreak, Northwest

6/14/2008 - 9:34am

I tried GSS last week, and it wasn't bad. I had the Golden Glove that the writer keeps talking about. I wasn't blown away, it was just "not bad".

What I can't wait for is Jimmy John's on Tejon!!!! There's one off of Garden of the Gods by my house, and it's awesome. I'm addicted to the Beach Club! Tejon looks like it's almost open!! HURRY UP, I can't drive home for lunch everyday!!!!

[Report this comment](#)

ShelbyGirl, Black Forest

7/15/2008 - 4:37pm

I've tried both Jimmy Johns and Grand Slam Subs and I gotta say Grand Slam beats JJ by several home runs. GSS bread is totally awesome, the service is first class, and the value is unsurpassed.

Way to go Grand Slam! Thanks for "beefing up" the downtown area.

[Report this comment](#)

[Post a Comment](#)

ALSO IN APPETITE

All-American Dad's

From wan to wonderful

Spurn me, burn me

More (460)...

ALSO IN FOOD

Side Dish (Jul. 10, 2008)

Side Dish (Jul. 3, 2008)

Side Dish (Jun. 26, 2008)

More (178)...

ALSO BY DEIDRE SCHOOLCRAFT

Bright I.D.E.A.

CC's new Cornerstone Arts Center opens with a show about microscopic life. [June 5, 2008]

Sloopy hangs on, finds Jesus

But first, he's making a vegan salad. [April 17, 2008]



Care and scare
Side Dish

staff
job openings
advertising info
subscribe
submit event
find a newsstand

« Back To The Top