FOR IMMEDIATE RELEASE

Mr. Dye’s Pies Unveils New Line of Savory Pasties in Milwaukee

Milwaukee, WI – Mr. Dye’s Pies, the beloved local bakery known for its indulgent sweet pies, is turning up the heat in the savory game with its newest creation: a mouthwatering lineup of handcrafted pasties. These golden, flaky parcels of goodness are packed with premium ingredients and a generous helping of culinary passion.

Food enthusiast Denise Andrews raves, “Y’all know how much I love to eat and talk, so I’m here to let you know that if comfort food had a love language, these pasties would be fluent speakers. Each bite is a warm, savory hug packed with thoughtful ingredients and a dash of culinary magic.”

Bringing rich flavors and comforting nostalgia to every bite, the pasty lineup features three irresistible options:

Ground Beef Pasty – A classic take on comfort, this hearty pasty is filled with seasoned ground beef, golden potatoes, celery, carrots, and a secret blend of spices. It’s a warm, familiar embrace in every bite.

3 Mushroom Pasty (Vegan) – Plant-based food lovers rejoice! This earthy delight combines white, portabella, and shiitake mushrooms with golden potatoes, onions, carrots, and a hint of thyme and turmeric. Avocado oil brings a buttery touch, making it a game-changer for vegans and omnivores alike.

Maxwell Street Polish & Sweet Onion Pasty – Inspired by the bold flavors of Chicago’s Maxwell Street Polish, this pasty features smoky beef Polish sausage, sweet onions, bell peppers, and golden potatoes, all wrapped in a perfectly baked crust. It’s a street food experience in every bite.

Perfect for on-the-go meals, cozy nights in, or sharing with loved ones, these pasties bring a new level of comfort to Milwaukee’s food scene. Whether you’re a fan of traditional, plant-based, or bold flavors, there’s a pasty for everyone. But be warned—one just won’t be enough!

The new pasties are now available for purchase at Mr. Dye’s Pies. Get ready to fall in love with your next favorite comfort food.

For more information, visit [https://www.facebook.com/dyespies] or stop by the Third Street Market Hall to grab yours today!

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