

Burtons Booth Newsletter

Date: May 2011

Volume No.2 Issue No. 5

RADA CUTLERY



"A Cut Above The Rest"

May, the month when we devote a day to honoring Mom. Do you remember all those great foods she used to cook for you? Sometimes, just the smell of certain foods brings back some great memories. Many of our customers tell us that they recognize Rada cutlery as the knives their mother or grandmother used in the kitchen. Some of them are even using the very same knife. If you haven't already done so, consider introducing the next generation of great cooks in your circle of family and friends to Rada cutlery. You can check out all our products at www.burtonsbooth.com.

May Special



Buy a 6 in. Bread Slicer(R136/W236)
get a Flexible Cutting Board for \$1.00



Special good on all orders placed by May 31st, 2011.

All Rada products are proudly
made in the **U.S.A.**

Rada Knife Uses

Bread Slicer (R112 & R136) – is a type of serrated knife that makes it ideal for cutting bread and other foods with a hard surface and soft interior.

French Chef Knife (R131) – is an all-purpose knife with a curved blade that allows the cook to rock the knife on the cutting board for a more precise cut.

Cook's Knife (R134) – is shaped like the modern Japanese Santoku Knife. It is a smaller more manageable variation of a French chef's knife. The acute cutting angle allows it to more easily make thin slices of meat and vegetables.

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Recipe for the Month of May

Twice Tomato Bruschetta

Ingredients:

6 plum tomatoes, chopped
½ C. chopped oil-packed sun-dried tomatoes
3 cloves garlic, minced
¼ C. olive oil
2 T. balsamic vinegar
¼ C. chopped fresh basil, stems removed
¼ tsp. salt
¼ tsp. pepper
1 French baguette
2 C. shredded mozzarella cheese



Instructions:

Preheat oven broiler. Chop plum tomatoes using R126/W226 Tomato Slicer. Chop sun dried tomatoes using R115S Serrated Food Chopper. Mince garlic with the R134/W234 Cook's Knife or for the serious cooks use R131/W231 French Chef. The R131/W231 French Chef may also be used for chopping the fresh basil. In a large bowl, combine chopped plum tomatoes, sun-dried tomatoes, minced garlic, olive oil, balsamic vinegar, chopped basil, salt and pepper. Mix lightly using our R123 Cook's Spoon and let stand for 10 minutes. Cut the French baguette into 3/4" thick slices using the R136/W236 6 inch Bread Slicer. Place the slices in a single layer on 6001 Baking Stone. Place the baking stone under broiler for 1 to 2 minutes, or until slightly browned. Divide tomato mixture evenly over baguette slices and top with mozzarella cheese. Return to broiler for 2 to 3 minutes or until cheese is melted. Makes 10-12 servings.

Thank you from Burtons Booth.

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