

Burtons Booth Newsletter

Date: April 2019

Volume No. 10 Issue No. 2



****SALE****
R104/W204 Utility/Steak
Sale Price \$5.00 (reg.\$6.03)



The Rada Utility/Steak Knife is an indispensable kitchen staple that you'll use again and again.

Meat lovers will love this knife, as it is ideal for cutting a thick, juicy steak, as well as other meats. This is the steak knife for people who prefer a straight edge over the serrated edge.

It's the perfect length for many tasks, making it a go-to knife at both the dinner table and the kitchen counter.

Please bring this coupon with you if you will be purchasing in person.

Good on all orders placed by May 31st, 2019.

Spring has officially arrived! Here in Florida, I'm happy to report, we are experiencing near perfect weather. I hope that all of you in the northern areas will be able to say the same thing very soon.

No matter the season, it's always nice to cook good food to share with our family and friends. They will surely be delighted when you prepare the recipe on page 2 for them. It only requires a few ingredients and the fresh basil adds such wonderful flavor.

Speaking of friends and family, don't forget to share the joy of good kitchen cutlery with them. Let them know they can look up all of the Rada products at www.burtonsbooth.com. Or, if they would like a catalog, just give me a call or send me an email with their name and address.



lifetime **GUARANTEE**

Kitchen Tips:

- ❖ Place a wet paper towel under a cutting board to keep it from sliding around.
- ❖ If you're making pancakes or waffles, make a few extra to freeze. Reheat in the toaster for a quick breakfast on busy days.

If you have received this email in error or would no longer like to receive it, please email us at Burtonsbooth@gmail.com and you will be removed from our mailing list immediately. Thank you.

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Basil and Balsamic Chicken

Ingredients:

- 1 lb. chicken breast
- 2 cups all-purpose flour
- 2 tablespoons olive oil
- 1 tablespoon unsalted butter
- 1 & ½ tablespoons balsamic vinegar
- 3 tablespoons minced fresh basil
- ½ cup chicken stock
- 1 tablespoon shredded fresh basil leaves for garnish



Directions:

1. Pound chicken breasts to 1/8 inch thick.
2. Spread flour on platter for dredging meat.
3. Heat the oil and butter in a large frying pan over medium-high heat.
4. Dredge chicken in flour, dusting off any excess. You may need to fry in batches, since the pieces of chicken should not touch each other in the pan.
5. Place in frying pan. Quickly brown, about 20-30 seconds per side.
6. Transfer to a platter and sprinkle with salt and pepper. Keep warm in the oven.
7. Fry the rest of the chicken in batches, flouring pieces just before they go in the pan.
8. If necessary, add a little more oil to the pan. Keep heat low enough that the particles remaining in the pan do not burn. Hold cooked meat in the warm oven.
9. Stir half of the balsamic vinegar and the 3 tablespoons of minced basil in the pan. Cook for a few seconds, then add the stock and cook at a lively bubble for 1 minute.
10. Pour sauce over the chicken. Sprinkle with the remaining balsamic vinegar and shredded basil. Serve immediately.

Rada items used:

CB2-Flexible Cutting Board



R134-Cook's Knife



W982-Non-Scratch Spatula



Thank you from Burtons Booth.

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