

# Burtons Booth Newsletter

Date: August 2017

Volume No.8 Issue No. 4



This is the time of year when, in the past, we were busy setting up at tractor shows and spending time catching up with many of you. Although we miss it, we are adjusting to the change in lifestyle. Yes, it is hot in Florida in the summer, but we have air conditioning everywhere and afternoon rains often cool things off for the evening.

Sockeye salmon are currently running in Alaska, so if you're lucky enough to be able to catch some there or in your local supermarket, our Salmon Burger recipe is sure to delight. Food that's delicious and good for you...what more can you ask for?

If you're used to seeing us at tractor shows up north, please remember that we are still available to help you with all your Rada needs, or if you are interested in some of our other products. And don't forget, when we ship any of our products, we charge only what the Post Office charges us, never more. We hope that you'll continue to allow us to serve you!

## Customer Appreciation Sale



Burtons Booth would like to say a special Thank You to all of our loyal customers! During August and September, if you call or email us with an order and let us know where you first met us and saw our Rada display, we will give you a 20% discount on your full order.

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

Good for one order placed by September 30<sup>th</sup>, 2017.



### SHOW SCHEDULE:

**NO SHOWS SCHEDULED FOR  
AUGUST OR SEPTEMBER**

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

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## Salmon Burgers

### Ingredients:

- 1 ½ lbs fresh salmon, chopped
- ¼ cup panko bread crumbs
- 2 eggs
- 1Tbsp. soy sauce
- ¼ cup red pepper, chopped
- 2 green onions, chopped
- Pineapple slices
- Avocado

### Yum Yum Sauce:

- ½ cup mayonnaise
- 1 Tbsp. rice wine vinegar
- 2 Tbsp. sweet chili sauce
- ½ Tsp. paprika
- Garlic powder
- Sriracha sauce and garlic powder to taste



### Directions:

1. Filet and chop salmon.
2. In a bowl, combine salmon, bread crumbs, eggs, soy sauce, red pepper, and green onions. Form into patties.
3. On a grill pan, cook salmon patties about 4 minutes per side, or a little less if you prefer rare.
4. Remove patties from pan and using same grill pan, cook pineapple rings for several minutes on each side.
5. In a bowl, combine mayonnaise, rice wine vinegar, sweet chili sauce, paprika, garlic powder and sriracha sauce.
6. Serve with avocado.

### Rada items used:

R107- Slicer



R134-Cook's Knife



R114-Spatula



Thank you from Burtons Booth.

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