

Burtons Booth Newsletter

Date: August 2018

Volume No.9 Issue No. 4



****SALE****

R126/W226 Tomato Slicer
Sale Price \$5.25 (reg.\$6.12)



The Rada Tomato Slicer is an incredibly popular knife that cuts tomato slices so perfectly you'll have to see it to believe it! Many cooks say they use this knife for a wide range of cutting tasks, including slicing small loaves of bread and cutting cakes. The dual serrated blade ensures a straight cut for both right and left-handed cooks. No kitchen is complete without at least one Rada Tomato Slicer.

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

Good on all orders placed by September 30th, 2018.

Greetings from hot, humid and rainy Florida! After spending two months travelling and visiting family and friends all along the East Coast from Florida to New York, I'm enjoying being back home. For now, I'm happy to spend my days in the AC! I hope that you are enjoying your summer and take some time for a little rest and relaxation.

On page 2, is a recipe that takes advantage of one of summer's greatest treats, the tomato. Whether you grow them yourself or pick them up at a farmer's market, there is nothing like fresh, ripe tomatoes. Enjoy them while you can.

As always, please call or email me if you have any questions or would like to place an order. I appreciate your business!

Bonnie

Happy Summer!



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 and you will be removed from our mailing list immediately. Thank you.

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Tomato Pie

Ingredients:

- 1 9-inch pie shell, pre-baked
- ½ medium onion, chopped
- 3-4 fresh tomatoes
- ¼ cup fresh basil (about 8 leaves)
- 2 cups shredded or grated cheese (Cheddar, Monterey Jack, or Mozzarella or a combination)
- ¾ cup mayonnaise
- 1 teaspoon Frank's Hot Sauce (or Tabasco)-optional
- Salt and pepper



Directions:

1. Preheat oven to 350 degrees.
2. Cut tomatoes in half, remove seeds and squeeze out as much juice as possible. Chop tomatoes and place on paper towels to dry more. (Yield approx. 3 cups)
3. Sprinkle chopped onion on the bottom of the pre-cooked pie shell.
4. Spread chopped tomatoes over the onions. Spread sliced basil over the tomatoes. (To slice basil, roll leaves like a cigar and starting at one end, slice the "cigar" crosswise in thin slices)
5. In a medium bowl, mix together the cheese, mayonnaise, a sprinkle of salt and pepper and hot sauce, if desired. Spread cheese mixture over the tomatoes.
6. Place in oven and bake for 30-45 minutes until browned and bubbly.

Rada items used:

R126-Tomato Slicer



R140-Cook's Utility Knife



R120-Pie Server



Thank you from Burtons Booth.

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