

Burtons Booth Newsletter

Date: December 2017

Volume No.8 Issue No. 6



The holiday season is here and I have heard from several of you who are interested in giving Rada knives and utensils for Christmas gifts this year. It's a great idea and a gift that is sure to be loved. As in the past, I have extended current prices through the end of the year, despite a manufacturer increase that was effective on August 1st. Order by December 8th and you can be assured of receiving your order in plenty of time for Christmas.

If you are planning to host or attend a holiday get-together, you may be interested in our recipe for Crabmeat Stuffed Mushrooms. Make a batch of these delectable appetizers and enjoy!

Lastly, let me thank all of you for your continued support this year. I appreciate your business immensely!

Wishing each of you a very Merry Christmas and a Happy, Healthy New Year!

Bonnie



Sale
R131/W231
French Chef Knife
Sale \$12.50 (Reg. 15.03)



This knife features an 8 ½ inch blade, designed with a large cutting surface and specially shaped so that it can rock to dice and mince vegetables and fresh herbs. Ask any professional chef and they'll tell you that the French Chef Knife is their most valuable tool on the job, one that home cooks should also consider.

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

Good on all orders placed by January 31st, 2018.

SHOW SCHEDULE:

**NO SHOWS SCHEDULED FOR
DECEMBER OR JANUARY**

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

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Crabmeat Stuffed Mushrooms

Ingredients:

- 30 button mushrooms
- Extra virgin olive oil spray
- 3 green onions, sliced
- 1 cup crab meat
- ¼ cup cream cheese
- ¼ cup ricotta cheese
- 2 Tbsp. chopped parsley
- ½ tsp. lemon juice
- 1 garlic clove, chopped
- Asiago cheese
- ¼ cup water chestnuts, chopped, optional
- Salt and pepper to taste



Directions:

1. Preheat oven to 400 degrees F.
2. In a bowl, combine sliced green onions, crabmeat, cream cheese, ricotta cheese, chopped parsley, lemon juice, chopped garlic and, if desired, chopped water chestnuts. Add salt and pepper to taste.
3. Stir thoroughly.
4. Remove the stems from each mushroom and then coat each mushroom with extra virgin olive oil spray. Place in a 9 x 13 pan.
5. Place a spoonful of the mixture into each mushroom.
6. Grate Asiago cheese over the top of the mushrooms.
7. Bake for 15-20 minutes or until cheese turns golden brown.

Rada items used:

R131-French Chef Knife



B303-Mixing Spatula



Thank you from Burtons Booth.

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