

# Burtons Booth Newsletter

Date: December 2018

Volume No. 9 Issue No. 6



**\*\*SALE\*\***

**R117/W217 Handi-Stir**  
**Sale Price \$4.75 (reg.\$5.76)**



This wire whisk is specially designed to get the best, most efficient results possible. The unique style allows it to reach corners and the bottom of pans for maximum mixing contact, ensuring that your recipes are blended as well as possible. The stainless steel spring is shaped so that food doesn't stick and cleanup is quick and easy. Just "whisk" in your dish water and rinse.

The Handi-Stir is perfect for mixing batters, gelatin, gravies, sauces and more. Whatever recipe might require mixing, this utensil makes the job as easy as possible.

Please bring this coupon with you if you will be purchasing in person.  
Good on all orders placed by January 31st, 2019.

The holiday season has begun! I hope that you enjoyed a great Thanksgiving feast and were able to spend time with those you care about.

The recipe for this edition of the newsletter blends great taste with healthy foods. Since hearing about repeated issues with romaine lettuce, I thought this recipe, which uses kale, would be a great alternative. I hope you enjoy it.

As in previous years, I have maintained prices through December 31<sup>st</sup>, despite a manufacturer increase that took effect August 1<sup>st</sup>, 2018. So take advantage of these prices and stock up now! If you're still searching for the perfect gift for someone, please order by December 10<sup>th</sup> to assure you receive your product before Christmas.

Bonnie

*Merry Christmas*



*lifetime* **GUARANTEE**

I want to thank each of you for your continued support this year. Your business is greatly appreciated! I hope you have a truly wonderful holiday season and a fantastic year to come!!

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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## *Pomegranate Fruit Salad*

### Ingredients:

- 3 cups prepared brown or wild rice (or your favorite combination)
- 3 cups fresh kale, chopped (with tough stem removed)
- 2 pears, cubed
- 1 pomegranate, seeded
- 3 stalks celery, chopped
- Pecans
- ½ cup blue cheese crumbles
- 2 tbsp. apple cider vinegar dressing
- 3 tbsp. extra virgin olive oil
- 2 tsp. honey
- Salt and pepper



### Directions:

1. Preheat oven to 350 degrees. Spread a handful of pecans on an ungreased baking sheet and bake for 5-10 minutes, tossing once or twice.
2. Prepare fruits & vegetables, including chopped kale, cubed pears, and chopped celery.
3. Slice the pomegranate in half across the equator (not top to bottom). Turn one half over a bowl, cut side down and give it several good whacks with the back of a wooden spoon to knock loose the seeds. Repeat with the second half.
4. Combine fruits & veggies in a bowl. Add 3 cups prepared rice and toss.
5. In a separate bowl, whisk together olive oil, apple cider vinegar and honey. Add salt and pepper to taste.
6. Top salad with dressing and toss. Add toasted pecans and blue cheese crumbles and serve.

### Rada items used:

R127-Super Parer



R117-Handi-stir



R131-French Chef Knife



Thank you from Burtons Booth.

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