

# Burtons Booth Newsletter

Date: February 2019

Volume No. 10 Issue No. 1



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

**R134/W234 Cook's Knife**  
**Sale Price \$10.00** (reg.\$12.15)



*The Rada Cutlery **Cook's Knife** is one you will grow to love. While it is a larger sized knife, it is still easy to control and not as intimidating as the French Chef Knife. Featuring a 6 ¼ inch blade, the size makes it perfectly suited for serious cooking tasks. The **Cook's Knife** will allow you to dice and mince vegetables easily. The surgical quality, high-carbon, stainless steel blade is specially designed to rock gently for cutting or mincing and is hand-sharpened for a razor edge.*

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

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

Greetings friends and neighbors! I hope that those of you who were in the path of the “polar vortex” managed to stay warm and cozy this week. We were a bit chilly here in sunny Florida and most thankful that we didn’t suffer through those incredibly low temps in the northern regions of the country.

Since staying warm might still be a top priority for you, I have included a recipe, on page 2, that uses the oven. It’s a perfect snack food to prepare if you or your friends are planning a Super Bowl party this weekend.

As you’re thinking about various events you might be attending this year, remember Rada products make wonderful gifts for weddings, anniversaries, birthdays, graduations and house warmings. Just give me a call or email, if you have any questions or need some help.



*lifetime* **GUARANTEE**

## **Kitchen Tips:**

- ❖ Potatoes won’t boil over if you rub the inside of the pot with vegetable oil.
- ❖ To get rid of garlic odor on your hands, rub them on a stainless steel sink.

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

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## Cajun Chicken Dip

### Ingredients:

- 1 8oz pkg low-fat cream cheese, softened
- 1 cup Greek yogurt
- ½ cup mayonnaise
- 1 and ½ tsp. hot sauce
- 1 and ½ tsp. Cajun seasoning
- 2 green onions, sliced
- ¼ cup red bell pepper, diced
- ¼ cup green bell pepper, diced
- 1 clove garlic, minced
- 8 oz. pepper jack cheese, shredded
- 2 cups chicken breast, cooked and chopped



### Directions:

1. Preheat oven to 350 degrees.
2. Prepare vegetables, including sliced green onions, diced red and green bell peppers, and minced garlic. Chop cooked chicken breast into small bite-size pieces.
3. Combine vegetables and chicken in a mixing bowl.
4. Add cream cheese, yogurt and mayonnaise to the chicken and vegetables and mix together.
5. Add hot sauce and Cajun seasoning.
6. Add ½ of the shredded cheese and mix thoroughly.
7. Place in an 8" x 8" baking dish. Top with remaining shredded cheese.
8. Bake for 30 minutes. Serve with crackers or tortilla chips.

### Rada items used:

R131-French Chef Knife



R134-Cook's Knife



B303-Scraping Spatula



Thank you from Burtons Booth.

Contact information: Phone: 315-868-1574 [burtionsbooth@gmail.com](mailto:burtionsbooth@gmail.com) [www.burtionsbooth.com](http://www.burtionsbooth.com)