

# Burtons Booth Newsletter

Date: September 2011

Volume No.2 Issue No. 9

## RADA CUTLERY



*"A Cut Above The Rest"*

Did anyone see Irene? She was that whirlwind of a woman who made her way up the East Coast leaving water and debris behind her everywhere. We hope that all of our customers and their families are safe and sound.

Autumn is just around the corner. Time for the children to get back to school and the beginning of football season. Whether it's the after school crowd or the football fans at your house, our Layered Barbecue Bean Dip is an easy way to satisfy their appetites. This recipe comes from Rada's Picnics, Potlucks and BBQ's Cookbook. You can find it and all other Rada products at our website, [www.burtonsbooth.com](http://www.burtonsbooth.com).

### September Special



Save 20% on the Peeling/Paring Knife

R102/W202

Sale Price \$3.50

Reg \$4.41



Special good on all orders placed by September 30th, 2011.

### Rada Knife Construction

Rada Cutlery has earned a reputation for remarkably sharp kitchen knives. They have been using the same Made in the USA surgical grade stainless steel for their knife blades since 1948. The T420 stainless steel is specially formulated with higher carbon content. After the blades are stamped they hollow grind both sides of the blade to create a precise cutting edge that is then hand sharpened. The combination of high carbon stainless steel and the hollow ground cutting edge are responsible for the famous sharp blades. All Rada kitchen knives and utensils have a lifetime guarantee.

All Rada products are proudly  
made in the **U.S.A.**

If you have received this email in error and 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.

# Burtons Booth Newsletter

Date: September 2011

Volume No.2 Issue No. 9

## Recipe for the Month of September

### *Layered Barbecue Bean Dip*

#### Ingredients:

- 1 (16 oz.) can barbecue style baked beans
- 1 C. diced tomatoes
- 2 C. shredded lettuce
- 1 C. shredded sharp Cheddar cheese
- ½ C. sour cream
- ½ C. peppercorn ranch salad dressing
- 5 slices bacon, cooked and crumbled
- ¼ C. chopped green onions



#### Instructions:

Dice tomatoes with R134/W234 Cook's Knife or R126/W226 Tomato Slicer. Shred lettuce using R138/W238 Serrated Slicer or R127/W227 Super Parer. Using 6002 9" Pie Plate or 6005 Stoneware Square Baker create layers of baked beans, diced tomatoes, shredded lettuce and cheese. In a small bowl, combine sour cream and ranch dressing. Spoon sour cream mixture over shredded cheese layer using R123 Cook's Spoon. Chop green onions with R101/W201 Regular Paring or R103/W203 Heavy Duty Paring. Sprinkle with crumbled bacon and green onions. Serve immediately or cover and refrigerate up to 2 hours. Serve with tortilla chips for dipping.

Serves 6

Thank you from Burtons Booth.

Contact information: Phone: 315-868-1574 [burtonsbooth@gmail.com](mailto:burtonsbooth@gmail.com) burtonsbooth.com