



Bringing Professional  
Quality to your Kitchen

Quarterly Newsletter- Winter 2016

OUR FEATURED PRODUCT:

Living the Bradley Life!



**Professional 6 Rack Digital Smoker**

The 6-rack Digital Smoker includes all the features of the smaller 4-rack Bradley Smoker, but with the convenience of digital temperature control as well as increased cooking space. Temperature, time, and smoke are now completely controllable so you can decide how much smoke you want, how long your food is going to be cooked for, and at what temperature.

Perfect for entertaining, creating gourmet foods in your own home, or just enjoying the flavor that smoking brings, Digital Smokers offer an easier and better way to automatically roast, smoke and barbecue in the outdoors.

Specifications:

- Internal cooking volume: 3432 cubic inches
- Internal heater: 500 watt cooking element/125 watt smoking element
- Power: 120V 50-60Hz, 5.5A
- ETL and CE listed
- Max temperature: Controllable up to 320°F
- Digital controls:
  - Temperature
  - Time
  - Smoke
- Adjustable racks: 6
- Includes:
  - User guide
  - Recipe booklet
  - Rectangular tray
  - Drip bowl
- Bisquettes not included

**COME IN AND SAVE**

From Jan 25<sup>th</sup>-Feb 29<sup>th</sup>

Bradley 6 rack digital smoker on SALE\*  
\$605.00+tax

ALL Bradley accessories and Bisquettes 15% off regular price\*

\*Subject to availability



**At the Shop**

Sausage making classes

Our early 2016 classes are now full. Keep an eye on the website or click the link below to subscribe to our newsletter to be up-to-date on all our future classes, sales, and events.

[www.butchersandpackers.com/newsletter-signup](http://www.butchersandpackers.com/newsletter-signup)

As always our classes are free with your food bank donation of any non-perishable food item(s)



## Beer Can Chicken

This recipe is a great way to infuse flavour and juiciness to whole chicken cooked on your grill or in your smoker. Perfect for Summer BBQs or for your next chill and grill winter dinner party. Not into using beer? Try apple juice or vegetable broth or even 6-8 oz. of your favorite Chardonnay.



### Ingredients:

- 1 (4–6 lb) whole chicken
- 1 (12 oz) can beer, chilled\*
- 3-5 tbsp B&P Chicken BBQ Seasoning

### You'll Also Need:

- Chicken/turkey rack
- Pre-Heat Grill to 275°-350°F

**Suggested Smoke Flavor:** Hickory, Mesquite, Whiskey Oak

### Directions

1. Preheat grill to 275°–350°F.
2. Open chilled beer and pour out about ½ of the can. Using a can opener, make a few extra holes in the top of the beer can. Set aside.
3. Rinse chicken, inside and out, under cold running water. Drain and blot dry with paper towels. Sprinkle 1-2 tbsp of [B&P Chicken BBQ Seasoning](#) inside the cavity of the chicken. Rub 1–2 tbsp of seasoning on the entire outside of the chicken.
4. Stir in ½ tsp Chicken Rub into beer can.
5. Carefully insert the chicken rack into the cavity of the chicken. Place the upright beer can over top of the chicken rack place in the middle of the preheated grill. Cover grill and cook for 1¼–1½ hours, or until golden brown and crispy. If using a meat thermometer, insert the probe into the thickest part of the thigh of the chicken, without touching the bone. The internal temperature should read 165°–170°F.
6. When chicken is cooked, remove from grill and rest for 5 min. Transfer chicken to a serving platter using tongs being careful not to spill the hot contents of the beer can. Carve the chicken and serve.

## How to recognize a fine knife

1. It has a look of authority. Simple, heavy duty and functional.
2. The blade tapers evenly from the handle to the tip, and from the back of the edge to the cutting edge.
3. The steel has a satiny grain rather than a mirror polish. This indicates finishing in the fine old German tradition.
4. It should also bolster for added weight and balance. It is also an important safety feature as it protects your fingers from slipping onto the edge.
5. The heavy steel of the blade extends into the handle where it is either triple riveted to NOVODUR or permanently bonded to molded polypropylene.
6. The feel is hefty, yet the balance is perfect. These together with the blade's sharpness add safety by reducing strain and fatigue.
7. You don't have to spend a fortune for quality. Brands like Zwilling-Henckels, Victorinox, and F. Dick make high quality products at reasonable prices.
8. If you are not sure which type of knife or what brand will best suit your needs, ask. Knowledgeable staff will be able to give you all the information you need to make the right choice.



## Sales and Events

January 25<sup>th</sup>-Feb 29<sup>th</sup>

Save \$40.00 on a Bradley 6 rack digital smoker and 15% on all Bradley bisquettes and accessories.

March 1<sup>st</sup>-31<sup>st</sup>

Save 10% off all Zwilling-Henckles cutting boards, butcher blocks, knife blocks, and cooking gadgets.\*

\*Does not include knifewear

Curious to learn more about our newsletter's featured products? Click on the links contained in here to be directed to the website for more information on the products we carry.

Have a Question? Here's how you can reach us:

Address: 12225 Fort Rd  
Edmonton, AB T5B 4H2

Phone: (780) 455-4128  
Toll Free: 1-800-780-0277  
Fax: (780) 452-0905

Email:  
sales@butchersandpackers.com

Hours of Operation:

Mon-Fri: 8am-5pm  
Saturdays\*:9am-Noon

\*Closed Saturdays April through September

CLOSED HOLIDAYS