



Bringing Professional
Quality to your Kitchen

Quarterly Newsletter- Early Spring 2016

OUR FEATURED PRODUCT:

These are a few of our FAVOURITE things

By Andrea Buchanan

This month I asked some of the staff if they could tell me a little bit about their favorite products in the store; things that they just LOVE and can't live without. Our Featured Product for April is a list of products that we carry and without further ado, may I present the B&P "These are a few of our favorite things" top product list:

#6. Henckel Twin Paring knife

"I bought this knife about a month ago and have used it for almost every meal I've prepared. It doesn't seem to want to dull and it fits really well in my hand." -Brandon C.

#5. Hot Italian Fresh Sausage Seasoning and Binder

"We use this A LOT! It has a great flavour and can be made milder or hotter by adjusting the amount of meat you use. It also works well at overcoming gaminess in your wild meat. We have also used the Hot Italian Binder to make meatballs for our spaghetti and we also used it to make burger patties for our customer appreciation day last year. Boy! Those burgers just flew off the BBQ." -Scott K.

#4. Staub Cast Iron Cookware

"I have always loved cooking with cast iron. It heats quickly and evenly and is so sturdy that it lasts a lifetime. The beauty that is inherent in a Staub cast iron Dutch Oven, Grill Pan or Pumpkin shaped roasters make them not only a great conversation piece but also a lovely addition to your Sunday dinner table." -Andrea B.

#3. Santoku Chef's Knife

"It's a great utility knife in the kitchen. A Santoku knife works great for chopping veggies and fruit and also can be used for carving roasts. I especially like the curved tipped blade because I don't have to worry about poking or cutting myself." -Kim K.

#2. All Around Jerky Maker

"This makes it absolutely easy to make pressed jerky and casing free pepperoni sticks. My jerky is much more flavourful than traditional sliced jerky and it is my preferred method to make jerky and snack sticks. It adapts to any size meat grinder or stuffer and is so much easier to clean than a jerky gun. You just hook it up and off you go! Oh, it's also 100% Canadian made product designed by a couple in Labrador." - Angela K.

#1. Work Sharp Knife & Tool Sharpener

"We use this in the shop and I demo it to customers all the time. It's easy to use and will sharpen practically anything. It comes with 2 different blade guides set at 3 different angles so you can sharpen kitchen knives, serrated knives, hunting knives and hatchets and even your wife's sewing scissors. The kit comes with 3 different sharpening belts, a quick start guide and an instructional DVD." -Eddy B.



In Store and Online**

From Apr. 1-30, 2016

All Around Jerky Maker
[Save \\$5.00](#)

Henckel Twin Paring Knife
[Save \\$1.00](#)

Hot Italian Seasoning & Binder
[Save \\$1.00](#)

All Santoku style knives
[Save up to 10%](#)

Work Sharp Knife Sharpener
Free Belt kit with Purchase**

Staub Cast Iron Cookware
Save up to 20% off**

*Subject to availability
** In Store ONLY

Get 'Em While They're HOT!!!

We've got some new flavours on our shelves. Come in today and pick up your NEW favourite :

Beef & Onion fresh sausage binder

Chipotle fresh sausage binder

Honey Garlic Fresh Sausage binder

Premium Prime Rib Burger Binder



Spring is FINALLY here and that means so is BBQ season! It's time to dust off your grills and smokers and get your creative grill master juices flowing. We have chosen a couple perfectly effortless recipes from Bradley Smokers to help you get warmed up and trust us when we say your taste buds will thank you!

Maple Smoked Bacon-Wrapped Chicken

Ingredients:

- 4 Boneless, Skinless Chicken Breasts
- 12-16 Slices of maple bacon
- [Bradley Flavour Bisquettes](#)- Maple



Directions:

1. Pre-heat your smoker to 250°F with [Maple Bisquettes](#)
2. Wrap each chicken breast in 3-4 strips of bacon and fasten any loose ends down with a toothpick, ideally on the bottom
3. Place your wrapped chicken breasts in the smoker and smoke until an internal temperature of 160°F is reached, about 3 hours.

Smoked Turkey Burgers

by Steve Clyka

Cook Time: Approx. 2 ½ Hours

Makes: 4-5 Burger patties

Ingredients:

- | | | |
|-------------------------------|-----------------------|-----------------------------------|
| 2 lbs. fresh ground turkey | 1 tsp. ground oregano | ½ tsp. black pepper |
| 6 green onions, thinly sliced | 1 tsp. garlic powder | ¼ tsp. cayenne pepper |
| 1 c. bread crumbs | 1 tsp. paprika | Bradley Flavour Bisquettes- Pecan |
| ½ c. BBQ sauce | 1 tsp. salt | or Apple |

Directions:

1. Start up the smoker, using Bradley Bisquettes (apple or Pecan work very well!) Bring the smoker up to a temperature of 250°F.
2. In a Large bowl mix all the ingredients together. Use your hands to knead the turkey mixture until spices and bread crumbs are mixed through the meat.
3. Shape the mixture into 4-5 burger patties and place them on smoker racks. Make sure the burgers are not touching each other.
4. Place the burgers into the smoker and cook until the internal temperature reaches 165°F.
5. Serve on your choice of burger bun and top with your favorite condiments.
6. Enjoy!!

Find these recipes and more at <http://www.north-america.bradleysmoker.com/recipes/>



What is Curing Salt??

Curing salts are used in food preservation to prevent or slow spoilage by bacteria or fungus. Generally they are used for pickling meats as part of the process to make sausage or cured meat. Curing salts are generally a mixture of table salt and sodium nitrite. They usually contain sodium nitrite which serves to inhibit the growth of bacteria, specifically *Clostridium botulinum* in an effort to prevent botulism, and helps preserve the color of cured meat. Many also contain red dye that makes them pink to prevent them from being confused with common table salt. Curing salts are not to be confused with Himalayan pink salt, which is pure salt with trace elements that give it a pink color.



What is F.S. CURE?

F.S. Cure is exactly what you think it is... curing salt. The only difference? Unlike Prague Powder, Instacure or Saltpeter, F.S. Cure has a lower concentration of NITRITES (only 5% compared to 6.25%) which makes it more readily available within Canada.

Is there a BIG difference?

Not really. The only important thing to remember when substituting F.S. cure in a recipe that calls for Prague powder, instacure, Morton's Tenderquick or Saltpeter is that you have to use more of it.

How Much More?

That's the easy part. Simply use the ratio provided on the packaging:
170g for 45.36kg or 6oz. for 100lbs. of meat

Other Names for Curing Salt

Prague Powder #1: One of the most common curing salts. It is also called InstaCure #1 or Pink curing salt #1. It contains 6.25% sodium nitrite and 93.75% table salt. It is recommended for meats that require short cures and will be cooked and eaten relatively quickly. Sodium nitrite provides the characteristic flavor and red color associated with curing.

Prague Powder #2: Also called Pink [curing salt #2](#). It contains 6.25% sodium nitrite, 4% sodium nitrate, and 89.75% table salt. The sodium nitrate found in Prague powder #2 gradually breaks down over time into sodium nitrite, and by that time a dry cured sausage is ready to be eaten, no sodium nitrate should be left. For this reason it is recommended for meats that require long (weeks to months) cures, like hard salami and country ham.

Saltpeter: Another name for potassium nitrate, saltpeter has been a common ingredient of salted meat since the Middle Ages, but its use has been mostly discontinued due to inconsistent results compared to more modern nitrate and nitrite compounds. Even so, saltpeter is still used in some food applications, such as *charcuterie*.

[Information sourced from Wikipedia, the free encyclopedia](#)

Sales and Events

April 2016:

"Our Favorite things" are on sale. Online and in store.

May 2016:

Gift with Purchase~ Spend \$100 or more and receive a Mini Swiss Army Knife (value \$17.95) *Not valid with any other offer

June 2016:

It's BBQ Season! Save \$1.00 on all our burger seasonings and binders also marinades and spice mills

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:

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Hours of Operation:

Mon-Fri: 8am-5pm
Saturdays*:9am-Noon
*Closed Saturdays April through September
CLOSED HOLIDAYS

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