



9015 W. Burleigh St.  
Milwaukee, WI 53222  
(414)873-7960

[WWW.BUNZELS.COM](http://WWW.BUNZELS.COM)  
[info@bunzels.com](mailto:info@bunzels.com)



**Store Hours:**  
M, W, Th & F 8:30-5:30  
Tue 8:30-2:00  
Sat 8-5  
Closed Sundays  
Closed Holidays



Check back  
of this flyer for  
Bunzel's  
Heat and Serve  
Entrées and  
Platters

# SEPTEMBER MEAT DEAL



2 Pcs CHICKEN CORDON BLEUS

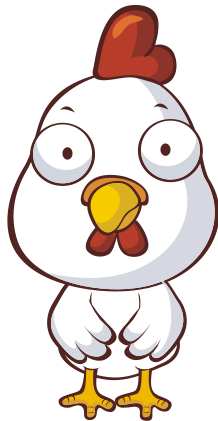
1 CHICKEN (WHOLE OR CUT UP)

1 LB LEAN GROUND CHUCK

2 Pcs HOMEMADE ITALIAN SAUSAGES

2 Pcs CHICKEN PATTIES (PRE-COOKED)

ITALIAN PASTA SALAD (1 PINT)



**\$20.20**

**RECIPE OF THE MONTH**

**Simple Whole  
Roasted Chicken**

**6 Servings**

Try Bunzel's Ready to  
Serve Entrees and  
Platters for your next  
Brewer or Packer Party.



•2 Tsp Salt •1 Tsp White Sugar •1/8 Tsp Ground Cloves •1/8 Tsp Ground Allspice  
•1/8 Tsp Nutmeg •1/8 Tsp Cinnamon •1/8 Tsp Nutmeg •1 (3 to 4 lb) Whole Chicken •5 Garlic Cloves Crushed

***DIRECTIONS***

1. In a bowl, mix the salt, sugar, cloves, allspice, nutmeg, and cinnamon. Rub the chicken with the mixture. Cover chicken, and place in the refrigerator for 24 hours.
2. Preheat oven to 500 degrees F (260 degrees C).
3. Stuff the chicken cavity with the garlic. Place the chicken, breast side down, on a rack in a roasting pan.
4. Roast 15 minutes in the preheated oven. Reduce heat to 450 degrees F (230 degrees C), and continue roasting 15 minutes. Baste chicken with pan drippings, reduce heat to 425 degrees F (220 degrees C), and continue roasting 30 minutes, to an internal temperature of 180 degrees F (85 degrees C). Let stand 20 minutes before serving.