

HAPPY HALLOWEEN

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



OCTOBER MEAT DEAL



Cooking Instructions

2 BUTTER GARLIC CHICKEN BREAST

Put the chicken breast in a shallow pan with a little water in the bottom. Put the pan in the oven covered at 325° for 50 to 70 minutes. Ideally they should have an internal temperature of 165°.

2 BONELESS STUFFED PORK CHOPS

Put the chops in the oven covered at 325° for 50 to 70 minutes. Ideally the chops should have an internal temperature of 165°.

2 PCS FRESH HOMEMADE BRATS

The brats can be put right on the grill or they can be pre-cooked 1st in the oven or in a pot of water and stove-top. Pre-cook to a temp of 165° - 50 to 70 minutes in the oven or simmer for 15 to 20 minutes on medium heat in a pot of water. Put the brats on the grill to brown.

1 CHICKEN (WHOLE OR CUT UP)

Put the Chicken in the oven at 325° for 60 to 90 minutes. Ideally the chicken should have an internal temp of 185°.

2 CHICKEN PATTIES (PRE-COOKED)

The patties are fully cooked so you can put them in the oven at 350° for 10 to 15 minutes or the microwave on High for a couple of minutes.