



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

WWW.BUNZELS.COM
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 the back
of this flyer for
Bunzel's
Heat and Serve
Entrées and
Platters

JANUARY MEAT DEAL

2 CHICKEN CORDON BLEUS

3 COUNTRY STYLE RIBS

1 WHOLE OR CUT-UP CHICKEN

1 LB GROUND CHUCK

2 CHICKEN PATTIES (PRE-COOKED)

2 HOMEMADE BRATS OR

2 HOMEMADE JALAPENO CHEDDAR BRATS

Bunzel's can cater your
entire New Years Eve or
New Years Day meal
Check out
www.bunzels.com/catering
for more details.

\$20.21

RECIPE OF THE MONTH

Bacon Roasted Chicken

6 Servings



- 1 Whole Chicken • 2 Tablespoons of Butter • Salt and Pepper to taste • 1 Teaspoon Dried Thyme
- 2 Carrots (cut in chunks) • 2 Cups of Beef Broth • 8 Slices of Bacon • Paprika to taste

DIRECTIONS

1. Preheat the oven to 450 degrees F (220 degrees C).
2. Rub butter over the entire chicken. Season with salt, pepper and thyme. Place the carrots inside the cavity, and tie the legs together. Place the chicken breast side up in a roasting pan. Lay bacon strips across the top of the chicken, and secure with toothpicks. Sprinkle with paprika. Pour the beef broth into the roasting pan - do not pour over the bacon.
3. Roast for 15 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C). Baste with some of the broth. Continue to roast for 1 hour and 15 minutes, or until the internal temperature is 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. Baste every 15 minutes with the broth.
4. Remove the bacon and discard toothpicks. Roast the chicken for 15 more minutes to brown the skin. Transfer to a serving platter, and remove the ties. You may eat the bacon, but it is best to discard the carrots.