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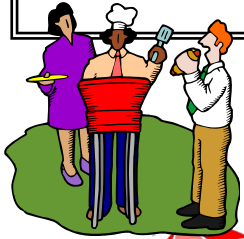
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Store Hours:
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Check the back of this flyer for Bunzel's Heat and Serve Entrées and Platters



APRIL MEAT DEAL



2 CHICKEN CORDON BLEU

1 CHICKEN (WHOLE OR CUT UP)

1 LB GROUND CHUCK

3 COUNTRY STYLE RIBS

2 CHICKEN PATTIES (PRE-COOKED)



\$20.21



RECIPE OF THE MONTH

Beer Can Chicken

8 Servings:

- 1 cup of butter •2 tablespoons of garlic •2 tablespoons of paprika •Salt and pepper to taste
- 1 (12oz) Can of beer •1 Whole chicken (approx. 4 lbs)

DIRECTIONS

1. Preheat an outdoor grill for low heat.
2. In a small skillet, melt 1/2 cup butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt, and pepper.
3. Drink 1/2 the beer (No Driving!), leaving the remainder in the can. Add remaining butter, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.
4. Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 180 degrees F (80 degrees C).