



**All Hunters!
We have you
covered.**

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for processing.**

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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



Check the back of
this flyer for all
our goblin' good
Heat and Serve
Entrées and
Platters

NOVEMBER MEAT DEAL



2 (4 oz) BONELESS PORK CHOPS

2 HOMEMADE ITALIAN SAUSAGES

1 WHOLE OR CUT-UP CHICKEN

1 LB GROUND CHUCK

2 CHICKEN PATTIES (PRE-COOKED)



Order your fresh turkey now or
be a guest at your own party
and have Bunzel's supply your
entire Thanksgiving meal.
Go to www.bunzels.com
for more details.

\$20.25

RECIPE OF THE MONTH

Oven Baked Boneless Pork Chops

2+ Servings

- 4 boneless pork chops • 1 tbs olive oil • 1 tsp yellow mustard • 1 tbs brown sugar • 1 tsp ground paprika
- 1 tsp garlic powder • 1 tsp onion powder • ½ tsp salt • ¼ tsp ground black pepper

DIRECTIONS

1. Prep: Heat oven to 400°F and line a rimmed baking sheet with baking parchment OR aluminum foil.
2. Tenderize: Place pork chops between two pieces of plastic wrap and very gently pound using a rolling pin or flat side of a meat mallet (4-5 gentle smacks will do).
3. Season: Rub chops all over with oil and mustard. Combine brown sugar, ground paprika, garlic powder, onion powder, salt and pepper in a small bowl. Rub seasoning blend all over chops.
4. Bake: Bake on middle rack for 12-15 minutes, depending on thickness of chops (about 6 minutes PER ½ inch thickness), OR until they reach at least an internal temperature of 140°F (or up to 160°F according to personal preference). Turn oven to broil and broil the pork chops 1-2 minutes, until browned and internal temp reaches at least 145°F. (Leave chops on middle rack if using parchment. Do NOT put chops close under broiler, unless using aluminum foil or removing parchment first! If broiler runs hotter than your parchment manufacturer allows, remove parchment paper first! If broiler is a small separate compartment, remove parchment paper before placing pork chops there.)
5. Rest: Remove from the oven and allow chops to rest in the pan for 5 minutes before serving, in order to let temperature rise and juices settle. Do not skip rest!

BUNZEL'S MEATS
FULLY COOKED ENTRÉES

JUST HEAT AND EAT

	<u>Per lb Price</u>	<u>5 lb Pan Price</u>
Sliced Hickory Smoked Beef Brisket w/ Sauce	\$18.99	\$94.95
Sliced Angus Roast Beef & Gravy	\$15.99	\$79.95
Sliced Roast Pork & Gravy	\$9.99	\$49.95
Sliced Bunzel's Deli Baked Ham w/ Brown Sugar Glaze	\$5.99	\$29.95
Sliced Hickory Smoked Pit Ham	\$7.99	\$39.95
Meatballs (Swedish, Italian or BBQ)	\$8.99	\$44.95
Sliced Bunzel's Famous Cajun Pork	\$9.99	\$49.95
Sliced Turkey Breast & Gravy	\$12.99	\$64.95
Pulled BBQ Pork or Chicken	\$9.99	\$49.95
Pulled BBQ Beef	\$12.99	\$64.95
Sloppy Joe Meat	\$7.99	\$39.95
Meat or Vegetable Lasagna (6 lb Pan)		\$34.99

DIFFERENT SIZE PANS AVAILABLE UPON REQUEST

BUNZEL'S PARTY PLATTERS

	<u>SIZE</u>	<u>SERVINGS</u>	<u>PRICE</u>
Cheese & Summer Sausage or Cheese & Meat Platter	Small (12")	10-15	\$39.99
	Medium (16")	20-25	\$49.99
	Large (18")	30-35	\$59.99
Party Relish Assortment	Small (12")	10-15	\$29.99
	Medium (16")	20-25	\$39.99
	Large (18")	30	\$49.99
Fresh Veggies w/Dill Dip	Small (12")	10-15	\$29.99
	Medium (16")	20-25	\$39.99
	Large (18")	30+	\$49.99
Taco Platter	Small (12")	10-15	\$24.99
	Medium (16")	20-25	\$39.99
	Large (18")	30+	\$44.99
Fresh Cut Fruit Platter	Small (12")	10-15	\$34.99
	Medium (16")	20-25	\$49.99
	Large (18")	25-30	\$59.99
Watermelon Basket	Large (18")	30+	\$84.99
Shrimp Platter	Medium (16")	15-20	\$79.99
	Large (18")	25+	\$89.99
Salmon Platter (Decorated) (up to 5 lbs)	Large	30+	\$159.99
Smoked Salmon Fillet Platter (Decorated)	Medium	15-20	\$129.99

Visit www.bunzels.com for more options - Bunzel's can make your entertaining quick and easy!!