



County Fair



APRIL 2018

THE FRESH TAKE

OUR MONTHLY NEWSLETTER

Open Mon-Fri 8a-9p, Sat & Sun 8a-8p

www.countyfairfoods.net

LET'S SWING INTO SPRING!

Baseball and Barbecue is Back!

County Fair is ready to fill up your grill with tasty meats like handmade pub burgers and our pre-marinated salmon and chicken breasts – delicious! Join us for a celebration of spring on **April 28, 11am-3pm** for a parking lot BBQ!

The Baffes Family



APRIL 28 SCHEDULE OF EVENTS

11am-3pm Brats, hotdogs and Italian sausages on the grill, plus a Raffle for White Sox Tickets!

11am-12pm Gardening Tips

12-2pm Blue Island Beer tasting

11am-3pm Baseball fun for all ages



✿ FROM OUR COUNTY FAIR KITCHEN ✿

Spring Chicken Ragu

- 2 whole chicken breasts bone in, split & skinned
- 1-3/4 cups chicken broth
- 2 teaspoons olive oil
- 4 canned plum tomatoes, seeded & quartered
- 12 baby carrots, peeled & trimmed

- 1/2 lb. asparagus, trimmed & cut into 1-1/2" pieces
- 1 leek, cut into 1/4" rounds
- 1 cup peas



DIRECTIONS

1. Season chicken breasts with salt and pepper. Heat olive oil in a large skillet, add chicken and cook over medium-high heat until golden brown on both sides, about 7 minutes.
2. Add broth and tomatoes, bring to a boil, and cover. Cook on medium-low heat for about 20 minutes; remove chicken.
3. Add carrots and cook, covered, until almost tender, about 5 minutes. Add asparagus, leeks, and peas, and cook until tender, about 5 more minutes.
4. Meanwhile, pull chicken from bone, and shred into pieces. Return chicken to skillet, and cook about 2 minutes. Light, healthy and hot! Enjoy!

Look for our Garden Center in our South Lot at the end of April!



10800 South Western Ave.

773-238-5576

HOT TIP!



Buy your produce in season when it's at the peak of freshness and flavor! Asparagus, leeks, artichokes, rhubarb and peas are great choices for April!



I can't wait to plant my garden!

