



County Fair



DECEMBER 2018

THE FRESH TAKE

OUR MONTHLY NEWSLETTER

Open M-F 8a-9p SAT & SUN 8a-8p

Countyfairfoods.net



You can count on us to help make your holiday meals perfect! We know how important food is to your celebrations, and that is why we carry only the freshest quality meats and produce, deli salads, specialty cheeses and baked goods! Be a part of the County Fair tradition! And Merry Christmas to Everyone! *The Baffes Family*

Holiday Special!

Land O'Lakes

Butter
3/\$10

1 lb qtrs

Roasting
and
Toasting!!
Drink In
the Fun!



We have
Reds and
Whites to pair
With Any Holiday Meal

Roasted Butter and Herb Beef Tenderloin

INGREDIENTS:

1 (6-7 pounds) trimmed beef
tenderloin
1 to 2 tablespoons kosher salt
1 tablespoon freshly cracked
black pepper
1 bunch of fresh sage
1 bunch of fresh rosemary
1 bunch of fresh thyme
6 tablespoons unsalted butter,
for melting

Preheat oven to 225 degrees .
Place the beef on center rack
in oven and roast for 2 1/2 - 3
hours Remove the beef and set it
aside for 10 minutes.

During those 10 minutes, place
the butter in a saucepan and let it melt.

Adjust the oven rack so it's about 6 inches from the broiler and heat the
broiler to high. Spoon some melted butter over the roast and place it
under the broiler. You want to turn the beef every 30 seconds (and I also
spoon more butter on it!) until the outsides are golden and browned. You
only want to do this for about 2 to 3 minutes total! Remove the beef from
the oven and drizzle with more melted butter. Let the beef rest for another
10 minutes or so before slicing and serving with caramelized onions or
horseradish! Enjoy the Goodness!



Order Your Holiday
Meats Early!
(773)238-5582



Oh Christmas Tree!

Frazier Fir or Fresh Balsam

Christmas trees!



\$40



Direct from Wisconsin!



We Have Party Trays!

See Countyfairfoods.net
for our Brochure!

Let Us Cook for You!