



County Fair



NOVEMBER 2013

# THE FRESH TAKE

OUR MONTHLY NEWSLETTER

**WHAT SIZE TURKEY?**  
8 People.....12-14 lbs.  
12 People.....18-20 lbs.  
16 People.....24 lbs.  
20 People.....30 lbs.

This Thanksgiving, we are thankful for YOU—Our Wonderful Community! County Fair is bursting with the autumn harvest, and we are excited to serve you and help make your holiday table fresh and flavorful! So thank you for letting us be a part of your Thanksgivings for the last 54 years! *The Baffes Family*



**Call Turkey  
Hotline to Order your  
Fresh Turkeys Now!  
773-238-5852**

### *Balsamic Glazed Sweet Potatoes and Brussel Sprouts*

#### Ingredients

- 8 cups brussels sprouts sliced in half
- 8 cups sweet potatoes peeled and chopped
- 6 Tablespoons olive oil
- kosher salt - to taste
- freshly ground black pepper - to taste
- 5-6 Tablespoons Balsamic Glaze

#### Directions:

Preheat to 400 degrees. Toss brussels sprouts and sweet potatoes in olive oil (3 Tablespoons for each). Spread two baking sheets (brussels sprouts on one and sweet potatoes on the other) and sprinkle with kosher salt and freshly ground black pepper (to taste). Roast vegetables for 40-45 minutes or until they are fork tender and nicely browned. Drizzle balsamic glaze on brussels sprouts and bake for another 4-5 minutes. Toss glazed brussels sprouts with sweet potatoes, add another few drizzles of balsamic glaze, and serve on your Thanksgiving table!



## Got gravy problems?

Too lumpy? Strain or run gravy through blender. Too thin? Mix equal parts flour and cold water. add flour mixture slowly to

boiling gravy, whisking constantly, until it reaches the desired consistency.

Way too salty? Add sliced potato to gravy and let boil for 15 minutes, then remove the potatoes before serving. The potatoes absorb salt as they cook!

*10800 S. Western 773-238-5576  
Open M-F 8a-9p, Sat & Sun 8a-8p  
Countyfairfoods.net*

Closed  
Thanksgiving  
Day!

