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LAND O'LAKES BUTTER
3 for \$10 / 1 lb.
GREAT FOR BAKING!



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Our friendly butchers are ready to take your holiday orders for sumptuous

RIB ROASTS
TURKEYS
HAMS
BEEF TENDERLOINS!



Beef tenderloin is the perfect holiday dinner!



Getting friends and family together is what the holidays are all about! Here at County Fair, we love being a part of your holiday celebrations and setting your holiday table with the finest ingredients to create a delicious tasting feast! Our quality roasts and fresh deli and produce will not disappoint you... or your guests!

With the warmest regards... Merry Christmas!

The Baffes Family



❄️ FROM OUR COUNTY FAIR HOLIDAY KITCHEN ❄️

Pita Christmas Trees

- 4 flavored or plain pita folds or pita (pocket) breads, about 6" in diameter
- 16 thin pretzel sticks, halved
- 1/2 cup fat-free sour cream
- 1/2 cup guacamole
- 2 tbsp. finely chopped parsley
- 1/4 tsp. garlic-pepper blend
- 1/4 cup very finely chopped red bell pepper

DIRECTIONS

1. Cut each pita fold into 8 wedges. Insert pretzel stick half into center of bottoms to form "tree trunk."
2. In small bowl, mix sour cream, guacamole, parsley and garlic-pepper blend. Spread about 1 tsp. sour cream mixture on each pita wedge.
3. Blot bell pepper with paper towel to remove excess moisture. Sprinkle about 1/4 tsp. bell pepper on each wedge or arrange as a garland. If needed, cover and refrigerate up to 8 hours before serving.



Perfect Prime Rib

DIRECTIONS

- 8 lbs. prime rib roast
- 1/4 cup unsalted butter, softened
- 1 tbsp. freshly ground black pepper
- 1 tsp. herbes de Provence
- kosher salt

1. Place rib roast on a plate and bring to room temperature, about 4 hours.
2. Preheat oven to 500° F. Combine butter, pepper, and herbes de Provence; mix until well blended. Spread evenly over entire roast. Season generously with kosher salt.
3. Roast in the preheated oven for 40 minutes. Turn oven off and, leaving the roast in the oven with the door CLOSED, let the roast sit for 2 hours. (For exact roasting time, multiply weight by 5.) Remove roast from the oven and slice into the most perfectly medium-rare meat you've ever seen!

\$40 each

Fresh Balsam and Fraser Fir Christmas trees direct from Wisconsin! Get yours early!



10800 South Western Ave.

773-238-5576