



County Fair



DECEMBER 2016

THE FRESH TAKE

Let us help you out... you'll love our PARTY TRAYS!



See our full brochure at www.countyfairfoods.net

Give the gift of FOOD!

Meat Boxes! Fruit Baskets! Gift Cards!



'Tis the holiday season, our kitchens are buzzing
We're baking and basting and filling the oven
With quality ingredients stocked with great care
At your friendly, neighborhood Grocer...
COUNTY FAIR



www.countyfairfoods.net

MERRY CHRISTMAS!

County Fair wishes you a very Merry Christmas and a Happy New Year! Thank you for letting us be a part of your holidays for the last 52 years! We treasure your friendship at County Fair, where we pride ourselves on service, quality, and value.

Thank you for your loyalty to our store!

The Baffes Family

❄️ FROM OUR COUNTY FAIR KITCHEN ❄️

Easy and Tasty Beef Tenderloin

- 5-6 pounds center-cut beef tenderloin, tied by our butchers
- 2 tablespoons olive oil
- Coarse salt and ground pepper



DIRECTIONS

1. Preheat oven to 425 degrees. In a roasting pan, rub beef tenderloin with oil. Generously season with salt and pepper.
2. Roast, turning halfway through, until thermometer reads 125-135 degrees for rare, 135-140 degrees for medium, and 150 degrees for well done, 30 to 45 minutes, depending on desired doneness.
3. Remove from oven; cover loosely with foil; let rest 10 minutes. Remove twine; thinly slice beef. Enjoy!!

Order your holiday roasts and turkeys from Billy's Butcher Shop! 773-238-5582

We have Christmas trees straight from the farm!

\$39⁹⁹ each



10800 South Western Ave. 773/238-5576