



County Fair



FEBRUARY 2017

THE FRESH TAKE

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

www.countyfairfoods.net

At County Fair, We Love Our Customers & Our Community!

We give back to our neighborhood churches, schools, the Beverly Art Center, Ridge Run, South Side Irish Parade and the list goes on! County Fair thanks you for supporting us, so WE can support YOU! *The Baffes Family*



Everything's coming up roses!



Wow your valentine

with a beautiful bouquet or spectacular arrangement from our floral department! Charm your loved ones with Valentine candy or cookies! Impress with a divine bottle of wine!



✿ FROM OUR COUNTY FAIR KITCHEN WITH LOVE ✿

Grilled Surf-and-Turf with Spicy Garlic-Shallot Butter

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|-------------------------------------|---|
| 1/2 cup (1 stick) butter, room temp | 1/2 tsp ground black pepper |
| 1/4 cup olive oil | (Try our County Fair Butcher's Blend Black Pepper. It really does make a difference!) |
| 2 large shallots, quartered | 4 beef filets |
| 4 large garlic cloves, halved | 4 lobster tails |
| 1 tsp salt | |
| 1 tsp cayenne pepper | |



DIRECTIONS

1. Combine first 7 ingredients in processor and blend until almost smooth.
2. Spread 1 heaping teaspoon seasoned butter over each side of each steak and over each lobster half. Let stand at room temperature 1 hour.
3. Transfer remaining seasoned butter to small saucepan and melt.
4. Cook steaks in large saucepan to desired doneness, 4-5 minutes per side.
5. Place lobster on a baking sheet at 375 degrees for 15-20 minutes.
6. Transfer steaks and lobster to plates. Serve with warm seasoned butter.

Look at our Souper Bowl!

We scoured our grandmas' recipe books and cooked up some good old fashioned homemade soups like creamy chicken with wild rice, pasta fagioli, veggie chili, hearty chicken noodle, and more!



10800 South Western Avenue

773-238-5576