



THE FRESH TAKE

OUR MONTHLY NEWSLETTER

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

www.countyfairfoods.net

Ahhhh!



That goes down easy!

Join us on July 14 from 1-4pm for a beer tasting with Blue Island Beer Co. Come and taste the latest from a cool local brewery!



Happy 4th of July to all our County Fair customers!



HOT! HOT! HOT! Beat the summer heat with County Fair's cool treats and ready to grill meats! Our Kreative Kabobs are the quick and easy answer for a healthy meal. Try our new salmon kabobs, as well as our old-time favorites chicken and beef kabobs, to spice up your menu!



The Baffes Family

FROM OUR COUNTY FAIR KITCHEN

Grilled Chicken & Strawberry Salad Wrap

- 2 diced boneless, skinless chicken breasts
- 1/2 cup bottled balsamic vinaigrette
- 1 whole package (12 oz) mixed salad greens
- 12 whole medium strawberries, hulled and quartered

- 4 whole green onions sliced (white and light green parts)
- 1/4 cup pecans, Chopped
- 4 ounces goat cheese, crumbled
- 6 tortillas or your favorite wrap

DIRECTIONS

1. Place the chicken breasts in a large plastic storage bag. Seal the bag, leaving a small opening. Use a rolling pin to pound the breasts to a uniform thickness. Pour in half the balsamic vinaigrette, seal the bag and marinate in fridge for 1 hour.
2. Grill marinated chicken until done in the middle, about 5 minutes per side. Remove from heat and set aside to cool slightly; dice chicken when cool enough to handle.
3. Add the salad greens to a large bowl, add the remaining dressing and toss to coat. Add the strawberries, chicken, green onions, and pecans. Toss gently a few times until combined and top with crumbled goat cheese.
4. Place an equal amount of salad down the middle of each tortilla. Roll it all up, slice in half and enjoy!



Celebrate the USA!

Nothing is more American than a good hotdog! And County Fair's hotdog stand is a fun way to celebrate and get your shopping done at the same time!

10800 South Western Ave.

773-238-5576