

★ **FREE!** PLEASE TAKE AND ENJOY ★

Strack & Van Til
food market

SPRING/SUMMER 2024

grilled



WHEN TO STICK A FORK IN IT

A Quick Way to Estimate
Your Steak's Doneness.

11 MUST-TRY GRILLING RECIPES

Tried And True Recipes,
Plus Grilling Tips For All
Of Your Favorite Meats.

T-Bone in Bourbon Marinade



SAVE MONEY ON JUICY, TENDER AND FLAVORFUL STEAKS

Use the coupon above for your next *Certified Angus Beef*® purchase. Scan the QR code for 7 ways to become a steak grillmaster.



T-Bone in Bourbon Marinade

Serves 4

Ingredients

- 4 (14- to 16-ounce) *Certified Angus Beef*® T-bone steaks
- 1 cup bourbon
- 1 orange, zested and juiced
- 1/4 teaspoon bitters
- 1/2 teaspoon Worcestershire sauce
- 1/4 cup light brown sugar
- 1/4 cup water
- 2 teaspoons whole black peppercorns
- 3 teaspoons kosher salt, divided

Instructions

1. Combine bourbon, orange zest and juice, bitters, Worcestershire, brown sugar, water, peppercorns and 2 teaspoons salt in a saucepan; bring to a simmer, stirring occasionally. Reduce marinade by half over medium-low heat.
2. Cool marinade completely (below 40°F). Pour into a 1-gallon, zipper-locking plastic bag along with steaks. Marinate 2 to 4 hours, flipping once.
3. Preheat grill to medium high. Grill steaks about 5 minutes per side for medium rare (125-130°F internal temperature) or until desired doneness is reached. Allow steaks to rest 5 minutes; sprinkle with additional salt and serve.

Recipe provided by the *Certified Angus Beef*® brand.



RARE
125°F



MEDIUM RARE
135°F



MEDIUM
145°F



MEDIUM WELL
150°F



WELL DONE
160°F

Texas-Style Smoked Brisket

Serves 12

Ingredients

- 1 *Certified Angus Beef*® whole brisket, untrimmed (10-12 pounds)
- 1/4 cup kosher salt
- 1/4 cup dustless black pepper (16-18 mesh)

Instructions

1. While brisket is cold, trim excess fat, leaving about 1/4-inch fat cover. Give special attention to removing hard fat on the side, the underside and the area between point and flat.
2. Season brisket evenly with salt and pepper.
3. Set up smoker to 225°F. (We use hickory and apple wood). Cook 6 to 8 hours to achieve 165-170°F internal temperature.
4. Wrap brisket with foil or peach barbecue paper. Continue cooking in smoker or in oven set to 225°F, until brisket reaches 195°F internal temperature.
5. Remove from smoker or oven, open foil slightly to allow steam to vent. Rest for at least 2 hours in a portable cooler or on the counter.
6. To serve, separate the flat muscle from the point with a horizontal cut between the two. Slice thinly against the grain to serve.





Let's cook out, it's grilling time!

NOT ALL PORK IS CREATED EQUAL

- ◆ Proudly Made in the USA
- ◆ Naturally Tender & Juicy
- ◆ Hand-Selected and Hand-Trimmed

SCAN HERE FOR RECIPE!

Smoked Pork Butt with
Bourbon Cherry BBQ Sauce



*Contains no artificial ingredients and no more than minimally processed.
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*Be the master of
the Grill at Your
Next Cookout.*

**Sanderson
Farms®**

ROOT BEER CAN CHICKEN

The perfect treat for an outdoor afternoon. Substitute in your favorite soda or experiment with your own seasoning blends to make it your own. Trust us, you'll want to make it more than once.

Main Course, American, Grilling Be BBO, Stovetop, Whole Frying Chicken, Family Friendly, Make It Adventurous

INGREDIENTS

- 1 Sanderson Farms® Whole Frying Chicken, giblets removed
- 1 tablespoon vegetable oil
- 2 tablespoons garlic herb seasoning blend
- 2-12 ounce cans root beer soda, divided
- 1 cup barbecue sauce

DIRECTIONS

1. Prepare grill for medium heat, indirect cooking, by placing the hot coals to one side of the grill. Place an empty pan next to the hot coals to catch the chicken drippings.
2. Rub vegetable oil on chicken. Sprinkle seasoning blend inside the cavity and on the outside of the chicken.
3. Pour half of the root beer out of one of the cans. Place the chicken over the root beer can and place the chicken on the grill over the pan. Spread legs out to form a tripod to support the chicken.
4. Cover and cook the chicken for 1 hour, 30 minutes.
5. While the chicken is cooking, pour the other can of root beer in a 2-quart saucepan. Cook for 20 minutes over medium heat. Turn off heat, add barbecue sauce, stir and set aside half of the sauce for dipping.
6. With the other half of the sauce, baste the chicken, cover and cook for 20 minutes. Baste again and cook for an additional 20 minutes.
7. The chicken should reach an internal temperature of 170°F in the breast and 180°F in the thigh or until juices run clear.
8. Carefully lift chicken from the grill and place in a pan. Remove and discard the can.
9. Allow the chicken to rest for 10 minutes before carving.
10. Serve with the reserved sauce.

NUTRITION FACTS

Calories	620
Fat	36g
Saturated Fat	10g
Sodium	950mg
Carbohydrate	18g
Sugars	16g
Protein	53g



wahlburgers





JOHNSONVILLE SUMMER SHANDY BRAT HOT TUB

SERVINGS: 10 **PREP TIME:** 10 min. **COOK TIME:** 30 min.

2 packages (19 oz. each)

Johnsonville Summer Shandy Beer Brats

2-3 bottles (12 oz. each)

Leinenkugel's Summer Shandy Beer

1 heavy duty foil baking pan
(14-in. x 10-in. x 3-in.)

2 Tbsps. butter

1 large yellow or white onion, sliced

1 lemon, halved

3 bay leaves

1 Tbsp. whole peppercorns

10 brat buns

Place foil baking pan over medium heat on a gas or charcoal grill, add butter. Grill until butter is melted.

Add onions, bay leaves and peppercorns; cover with foil and cook 20 minutes, stirring occasionally until onions are tender.

Add beer; hold, uncovered on grill. Grill lemon half, squeeze the juice and put the halves into the hot tub

Prepare brats according to package directions. When brats are cooked, place into brat tub.

Serve each brat with onions on a bun.





*Find Us
At Your
Local*

Strack & Van Til
food market

Location!



BUBBA BURGER COWBOY BUTTER SAUCE

FEEDS 6 | PREP TIME: 15 MIN
COOK TIME: 0 MIN | TOTAL TIME: 15 MIN

THE PERFECT BUTTER SAUCE FOR ANY BUBBA BURGER

This BUBBA burger cowboy butter sauce recipe is easy to make and tastes delicious on any BUBBA burger. The family will love adding this sauce to their favorite BUBBA recipes, so you may want to keep some extra on hand.

INGREDIENTS

- 6 tablespoons grass-fed butter, softened at room-temperature (not melted)
- 1 Tbsp dijon mustard
- 2 Garlic cloves, minced
- 1 Tbsp lemon juice
- 1 Tbsp lemon zest
- 1 Tsp paprika
- 1/2 Tsp cayenne
- 2 Tbsp chives
- 2 Sprigs thyme
- 2 Tbsp parsley
- 1/4 Tsp red pepper flakes
- 1/2 Tsp black pepper

PREPARATION

STEP 1

PREP THE SAUCE!

Mince 2 cloves of garlic and measure out your paprika, cayenne, chives, thyme, parsley, red pepper flakes, black pepper, lemon juice, lemon zest, and softened butter. Set aside.

|

STEP 2

MIX THE SAUCE!

Add the butter, mustard, garlic, lemon juice and zest, paprika, cayenne, chives, thyme, parsley, red pepper flakes, and black pepper to a small bowl and combine everything together.

|

STEP 3

ENJOY ON YOUR FAVORITE BUBBA!

Top your favorite BUBBA burger with the Cowboy Butter Sauce and enjoy! The hot burger will allow the butter to melt so be sure to serve immediately.



Thaw product: Thaw container overnight in the refrigerator or microwave for 25-30 minutes



Sauce pan: Pour entire thawed contents into a large sauce pan and place on stove top



Heat: Heat beef & gravy on medium/low heat for 5-6 minutes, stirring occasionally



Build your sandwich: Use a fork or tongs to add slices of beef onto your French bread. Layer the slices onto the bottom section of the bun and avoid adding it directly onto the bread hinge



Extras: Add your favorite Hot or Mild Giardiniera to your sandwich for some extra flavor and a little crunch!

HOW MUCH GRAVY?

Gravy time: Make your sandwich your own by choosing your level of gravy

GRAVY LEVELS

DRY

Shake the gravy off your fork as you add beef to your sandwich

DIPPED



Dip both ends of the bread in the gravy

ORIGINAL WAY 

Add a spoonful of gravy to the top of your sandwich after it's made (Our favorite way since 1981!)

BAPTIZED



Dunk the entire sandwich into the gravy and let it soak!



WHATEVER YOU GET,
GET Nathan's



MADE WITH 100% PREMIUM BEEF
Get Along Famously



GRILLO'S PICKLES®

Royale Cheeseburger Pizza

Makes two 10" pizzas

Ingredients

- 1 lb ground beef
- 16 oz fresh pizza dough
- All purpose flour
- 16 oz Grillo's Pickles® Classic Dill Pickle Chips
- Iceberg lettuce, thinly shredded
- Yellow mustard
- 1 white onion, thinly sliced
- 1 cup each shredded mozzarella cheese + cheddar cheese
- 1 cup pizza sauce
- ½ cup olive oil
- ½ tsp each garlic powder, onion powder, salt



Instructions

1. Preheat oven to 475° F
2. Heat large non-stick skillet over medium-high heat. Add 1 tbsp oil to coat pan. Add ground beef, garlic powder, onion powder & salt. Stir to combine. Cook meat about 4 mins, stirring occasionally. The beef will cook again in the oven, so be careful not to overcook.
3. Use slotted spoon to remove beef from pan & set aside until ready to top pizza.
4. Divide dough in two and gently stretch each ball on a floured work surface to form two 10" round pizzas.
5. Place on a baking sheet and top each with desired amount of pizza sauce, cheese, beef, white onion slices, pickle chips & a swirl of yellow mustard.
6. Drizzle olive oil over pizza & cook 15-20 minutes until cheese is melted & crust is golden brown.
7. Remove from oven & top with a little finely shredded iceberg lettuce.
8. Chill out, eat a pickle pizza.



FIND GRILLO'S PICKLES® CHILLIN' IN THE REFRIGERATED SECTION



**Celebrate
Every Dish**



The logo for Curly's is rendered in a bold, stylized font. The letters are primarily yellow with a thick black outline. The 'C' and 'L' have a unique, rounded, and slightly overlapping design. The logo is set against a dark, smoky background that transitions into a field of bright orange and yellow flames at the bottom of the image.

CURLY'S®

SMOKED FOR HOURS
READY IN MINUTES®



Enjoy
Chicago's
Hometown
Burger®





Sugardale

MIXED-IN BARBECUE BACON CHEDDAR BURGER



Serves 6

Incredible flavor in every bite of a Mixed-in Barbecue Bacon Cheddar Burger. Bold sauce, bacon, cheese, and onion are mixed into ground beef and grilled to juicy perfection.

Ingredients:

2 pounds Certified Angus Beef® ground beef (80/20)	1 1/2 teaspoons coarse kosher salt
1 large onion, finely diced (2 cups)	1 teaspoon freshly cracked pepper
2 tablespoons butter	12 ounces Jimmy Deans Bacon, hand diced 1/8-inch
1/4 cup barbecue sauce	4 ounces grated cheddar
1 tablespoon Worcestershire sauce	6 onion burger buns
2 tablespoons ancho chili powder	

Instructions:

1. Sauté onion in butter one to two minutes on medium-high heat until transparent. Transfer to a mixing bowl. Add barbecue sauce, Worcestershire, ancho, salt and pepper. Allow to cool to room temperature.
2. By hand, combine ground beef, Jimmy Deans bacon and cheese with onion mixture. Form into six patties and grill over medium heat until internal temperature is 160°F.
3. Suggested toppings - Grilled red onion, more Jimmy Deans bacon, barbeque sauce, potato chips

HOW TO GRILL THE BEST BURGER:

Use a light touch when combining seasonings with the ground beef. Mixing too much will make burgers dense and heavy.

Leave the meat mixture (or patties) in the refrigerator for several hours to allow all the flavors to mingle.

Don't form patties too thick or too thin. A 3/4-inch thick patty is ideal.

Turn once and try not to flatten your burgers with the spatula. It squeezes out flavorful juices.



Klement's

GREAT MOMENTS START WITH GREAT FOOD.

Klement's Style Jambalaya

Ingredients:

- | | | |
|---|---|---|
| 2 (14 oz) Klement's Andouille Sausages, coin cut | 4 - 6 celery ribs, diced | 2 cups of long-grain rice (rinsed until water runs clear) |
| 1 (28 oz) can of peeled whole tomatoes, packed in juice | 1 ½ Tbsp of minced garlic | ¾ pound of peeled and deveined shrimp (optional) |
| About 3 cups of chicken stock (plus more as needed) | 1 Tbsp of tomato paste | 6 green onions, thinly sliced (separate greens from whites and save both and set aside) |
| 3 boneless, skinless chicken thighs | 2 tsp of oregano and minced thyme | 1 Tbsp of hot sauce if desired |
| 1 - 2 Tbsp of vegetable oil | 1 Tbsp of Cajun or Creole seasoning (based on your preference) | |
| 1 medium yellow onion, diced | 1/2 tsp of garlic powder, onion powder and paprika and salt and pepper to taste | |
| 2 large bell peppers (green, yellow or red) stemmed, seeded and diced | 3 splashes of Worcestershire sauce | |
| | 2 bay leaves | |

Directions:

1. Strain tomatoes and add juice to a measuring cup. Place tomatoes in a medium bowl. Carefully tear each tomato open to release the liquid inside its seed compartments. Strain all this liquid into the same measuring cup. Crush tomatoes well with your hands. Add chicken stock to the juice from the tomatoes to total 4 cups. Set aside.
2. Preheat oven to 325° F. Dice chicken into 1-inch pieces. In a Dutch oven, heat oil over medium-high heat until simmering. Add the sliced Klement's Smoked Sausage or Klement's Andouille Sausage and brown for about 10 minutes until a fond (caramelized bits left over from the sausage) appears in the bottom of the pot. Remove the sausage from the pot and set aside in a bowl. Add the chicken and cook until browned on all sides. If the fond should start to darken or stick, add a splash of tomato juice to loosen. Remove the chicken and set aside with the sausage.
3. Add onion, bell pepper, celery and garlic to the pot and cook, stirring and scraping the bottom of the pot to loosen the fond and vegetables begin to turn lightly golden.
4. Stir in tomato paste, thyme, oregano, Cajun/creole seasoning, garlic powder, onion powder, paprika and a very generous dose of black pepper, as well as three splashes of Worcestershire sauce and salt to taste. Add crushed tomatoes, the tomato juice and stock mixture, diced chicken, sausage and bay leaves. Bring to a simmer.
5. Stir in rice and return to a simmer. Cover with a lid and transfer to the oven. Bake until liquid is fully absorbed and rice is tender (about 40 minutes).
6. Gently stir in shrimp (optional) and whites of green onions and return the pot to the oven until shrimp are cooked through (approx. 15 minutes). Cover pot and let rest for 15 additional minutes outside of the oven. Remove bay leaves, if desired. Garnish with greens of the green onion and serve!



BLT Turkey Burger

Directions:

- 1** Combine mayonnaise, honey, chipotle pepper sauce and cilantro. Refrigerate until ready to use.
- 2** Prepare turkey burgers according to package directions for broiling.
- 3** When burgers are cooked, top each with 1 slice cheese. Broil 1 minute or until cheese is melted.
- 4** Spread 1½ tsp. of the mayo mixture on top and bottom half of each roll. Layer each bottom half with ¼ cup shredded lettuce, 1 slice red onion and 1 slice tomato. Top with burger with melted cheese, 2 slices avocado and 2 turkey bacon pieces. Cover with top of roll.

Ingredients:

- ¼ cup fat free mayonnaise
- 1 ½ tsp. honey
- 1 tsp. chipotle pepper sauce
- 1 tsp. chopped cilantro
- 4 Butterball® Original Seasoned Frozen Turkey Burgers
- 4 slices (½ oz. each) reduced fat Cheddar cheese
- 4 kaiser rolls, split and toasted
- 1 cup shredded lettuce
- 4 slices (about ⅛-inch thick) red onion
- 4 slices tomato
- 1 Half Avocado, cut into 8 slices
- 4 slices Butterball® Turkey Bacon, cooked & halved



Find all of our burger recipes and more at [Butterball.com](https://www.butterball.com)

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**AN ABSOLUTE CLASSIC.
ENJOY OUR DELICIOUS BABY BACK PORK
RIBS, ALL-NATURAL AND SLOW-SMOKED
IN THE FAMED KANSAS CITY TRADITION.**



INSTRUCTIONS

CONVENTIONAL OVEN:

- Place oven rack to middle position and preheat to 400°F.
- Cover a baking pan with aluminum foil (optional—use a light coating of cooking spray).
- Use scissors to cut open the plastic pouch and remove the slab of ribs from pouch.
- Place ribs bone side down on the foil lined baking sheet.
- Heat for about 10–12 minutes until sauce and meat begin to brown.
- Remove from oven and cool enough to handle before slicing into portions and serving.



GAS OR BBQ GRILL:

- Pre-light charcoal according to package directions or turn grill to medium-high and allow to heat up prior to cooking.
- Remove ribs from packaging and place bone side down to begin heating up grill. Flip ribs after 4–5 minutes.
- Continue to cook ribs for an additional 3–4 minutes until opposite side of the ribs has fully browned.
- Baste with remaining sauce on both sides and heat for 1–2 minutes per side to caramelize before serving.
- Remove from grill and cool enough to handle before slicing into portions and serving.

Smithfield.

SKIP THE SPICE AISLE





LESS WORK
MORE YUM



You Do You



**MOST AWARD WINNING
RIBS IN THE STATE**

WAGNER'S AWARD-WINNING FAMOUS PORK B.B.Q. BABY BACK RIBS

**READY TO ENJOY AT HOME
READY TO ENJOY IN 10 MINUTES**

*Get a few slabs
for a great outdoor party*





COMFORT FOOD YOUR BODY THANKS YOU FOR!

Roma Packing Company was founded over three generations ago with two brothers wanting to make a better life for their family. Starting its existence in an apartment basement, working tirelessly day and night, the brothers sought to establish a company that could support their families.

Over time and increasing business the brothers moved from the apartment basement to a federal government meat manufacturing plant. Today that plant is still in existence. Going **3 generations strong**, family has always been at the core of our existence.

Because of our dedication and reputation to serve families in and around the areas that we live and work in we wanted to provide the highest quality products with the best ingredients. We created a brand that consumers can identify with.

Lombardi Sausage Company was created under the sole purpose that our products are made from 100% natural ingredients. Lombardi Sausage does not use any growth hormones or artificial flavor enhancers.



PORK

*Three generation of excellence
have gone into Lombardi's Italian
Pork Sausages!*

- Fresh Mild Italian Links
- Fresh Hot Italian Links
- Fresh Polish
- Fresh Ground Italian with Bell Pepper & Parmesan Cheese
- Fresh Bratwurst (also available BBQ flavor Brat)



CHICKEN

*Lombardi's Chicken Sausages are
made with 100% Natural Ingredients
and Gluten-Free*

- Fresh Ground Italian Sausage
- Fresh Hot/Mild Italian Links
- Fresh Bratwurst
- Fresh Bell Pepper & Parmesan Cheese Sausage Link

*(Also available,
Chicken Sausage
made with antibiotic
and hormone free chicken)*



TURKEY

*Lombardi's Turkey Sausages are
made with 100% Natural Ingredients
and Gluten-Free*

- Fresh Mild Italian Links
- Fresh Hot Italian Links
- Fresh Ground Italian Sausage
- Fresh Bratwurst





TASTES LIKE CHICAGO IN THE SUMMERTIME



OUR STORY

At Scott Pete®, we've been making sausages with a strong dedication to quality since 1926. Prepared in small batches and following centuries-old methods, our Smoked and Polish Sausages, Deli meats and Chicago-style Hot Dogs are known as the flavor of the Windy City by loyal customers across the nation. Seasoned by hand with a unique spice blend, you know you are enjoying a true tradition after just one bite.

SAUSAGE HOAGIES WITH WHITE BBQ SAUCE

INSTRUCTIONS:

1. White BBQ Sauce: Whisk together mayonnaise, vinegar, mustard, horseradish, sugar, garlic powder, salt, pepper & cayenne.
2. Sausage Hoagies: Melt butter in skillet set over medium heat; cook onion, salt and pepper for 8 to 10 minutes or until tender and lightly golden. Set aside.
3. Meanwhile, preheat grill to medium-high heat; grease grate well. Grill sausages, turning occasionally, for 10 to 12 minutes or heated through and lightly charred all over. Grill buns for 1 to 2 minutes or until lightly toasted.
4. Serve sausages in buns with drizzle of BBQ sauce, sautéed onions and bacon. Sprinkle with chives.

INGREDIENTS:

Sausage Hoagies:

- 1 Tbsp butter
- 1 large onion, sliced
- Pinch each salt and pepper
- 1 pkg (1.25 lb) Scott Pete Polish Sausage
- 6 hoagie buns, split
- 6 slices bacon, cooked & crumbled
- 2 Tbsp chopped fresh chives

INGREDIENTS:

White BBQ Sauce:

- 1/3 cup mayonnaise
- 1 Tbsp cider vinegar
- 1 Tbsp deli mustard
- 1 Tbsp horseradish
- 1 tsp granulated sugar
- 1/4 tsp garlic powder
- 1/4 tsp each salt & pepper
- Pinch cayenne pepper



CLASSIC MUSHROOM & SWISS BURGER

Serves 5

INGREDIENTS

- 5 Holten's Chop House Certified Angus Beef Steak Burgers
- 5 poppy seed buns
- 5 slices of Swiss cheese
- 1 package of fresh mushrooms
- 1 white onion

DIRECTIONS

1. Preheat grill to 300 F and cook Holten's Chop House Certified Angus Beef Steak Burgers according to the back of the box.
2. Slice mushrooms and onions and saute them in butter or oil.
3. Add cheese to burgers before taking them off the grill. Close the hood and allow the cheese to melt.
4. Build your burger and enjoy!

