

Nancy's Nifty Nook

BRADFORD'S ORIGINAL BULK FOOD & HEALTH SUPPLEMENT STORE



PLEASE JOIN US

for our

CHRISTMAS OPEN HOUSE

- celebrating 29 years

- SAT. DEC. 2nd 11 a.m. - 4 p.m.

Enjoy some of our Christmas goodies

- PLAY THE DISCOUNT GAME....at cash out, you will receive a ballot that will save you anywhere from 5% -29% off your purchases. (Aim, ORGANO products & Nancy's Baked products not included)

ONTARIO GROWN BASKETS are available again this year.....all products are from businesses in Ontario. An assortment of baskets now available or....we will do custom baskets as well.

All Christmas Baking orders should be in by Nov. 30th. Carrot Puddings, Christmas Cake, Cakes, Pies, Cookies & Squares.....Please call your orders in early to avoid disappointment.

CHEDDAR BEER FONDUE (Makes 3 cups)

Ingredients:

¼ cup butter, ¼ cup flour, ¼ tsp dry mustard ,1 (12 ounce) bottle of beer,1 tsp Worcestershire sauce ,3 cups shredded Canadian Cheddar Cheese, Bread cubes or bread sticks

Instructions:

Melt butter in a medium in a medium saucepan; blend in flour and mustard. Gradually stir in beer and Worcestershire sauce. Cook over medium heat, stirring until smoothly thickened and mixture comes to a boil. Reduce heat to low; add cheese and stir until melted. Transfer to a fondue pot and keep warm over a burner. Serve with bread cubes or bread sticks for dipping.



CHEDDAR CHICKEN DIVAN (Makes 6 servings)

Ingredients:

2 packages frozen broccoli spears, 6 single chicken breasts, cooked, boned and sliced, 2 Tbsp butter, 3 Tbsp flour, 2 chicken bouillon cubes, crushed, 1 tsp salt ,2 cups milk, 2 cups shredded Canadian Cheddar Cheese paprika

Instructions:

Parboil broccoli 1 minute; drain well. Arrange in the bottom of 2-quart shallow baking dish. Top with cooked chicken. Melt butter in a saucepan. Blend in flour, chicken bouillon cubes, dry mustard and salt. Gradually stir in milk. Cook over medium heat, stirring constantly, until smoothly thickened and mixture comes to the boil. Reduce heat to low; add cheese and stir until melted. Pour sauce over chicken and broccoli. Sprinkle with paprika. Bake in preheated 350F oven 25 to 30 minutes or until heated through.