


PLACE YOUR ORDER
FOR YOUR VERY
OWN FULLY COOKED
ST. PATTY'S
CORNED BEEF
DINNER. ALL THE
DETAILS ONLINE
[WWW. BUNZELS. COM](http://WWW.BUNZELS.COM)

9015 W. Burleigh St.
Milwaukee, WI 53222
(414)873-7960

WWW.BUNZELS.COM
info@bunzels.com



Store Hours:
M, W, Th & F 8:30-5:30
Tue 8:30-2:00
Sat 8-5
Closed Sundays
Closed Holidays


Check the back of
this flyer for
Bunzel's
Heat and Serve
Entrées and
Platters



MARCH MEAT DEAL

1 O'BUNZEL CORNED BEEF BRISKET 

 1 CHICKEN (WHOLE OR CUT UP)

1 LB GROUND CHUCK

3 HOMEMADE IRISH BANGER SAUSAGES
or 3 HOMEMADE REUBEN SAUSAGES

2 CHICKEN PATTIES (PRE-COOKED)



\$20.19



Bunzel may be a German name but it sure seems like an Irish name every March. Grandma Holton shared all her Irish cooking secrets with us so you can trust any Irish dish to us. We will be offering traditional complete corned beef meals, shepherd's pie, and raw corned beef brisket all month. All the details can be found at www.bunzels.com. Looking for something different?? Give us a call. We will find the Irish in everyone. Don't forget Easter - it is never too early to place your Easter order. We will be featuring Bunzel's best hams in town. Double Hickory Smoked with or without the Brown Sugar Honey Glazed. Spiral cut, Half or Whole - you choose - we have you covered. Information about our hams and full Easter Dinners will be available at the end of March on our website at www.bunzels.com.



RECIPE OF THE MONTH

CORNED BEEF AND GUINNESS

6 Servings

- 1-1/2 lbs corned beef brisket
- 1/4 cup and 2 tbs brown sugar
- 3/8 of a (12 fluid ounce) can or bottle Irish stout beer (e.g. Guinness®)

1. Preheat oven to 300 degrees F (150 degrees C). Rinse the beef completely and pat dry.
2. Place the brisket on rack in a roasting pan or Dutch oven. Rub the brown sugar on the corned beef to coat entire beef, including the bottom. Pour the bottle of stout beer around, and gently over the beef to wet the sugar.
3. Cover, and place in preheated oven. Bake for 2 1/2 hours. Allow to rest 5 minutes before slicing.
4. During the last hour, you may put vegetables in the roasting pan as well. Try a wedge of cabbage, new potatoes, onion, carrots, etc. You may need to add a little more beer with your vegetables.