

Manotick Village BUTCHER



Spring - A Renewal

Easter has been and gone for another year and with it's passing we welcome a new barbeque season with open arms and something new. We've been negotiating with a few suppliers and this weekend will see a limited selection of (drum roll please) - Fresh fish! There will be a selection of fillets of Salmon, Rainbow Trout and Talapia.

Something to go with that?

If you're looking to add something to your burgers, chicken, steaks or pork chops this year then take a look at our condiment shelves. Try some Kawalsa on your burgers instead of your usual relish - we found the smoked and the fruit works well. Add some Swiss cheese slices to make it a cheese burger.

If you prefer chicken then try a marinated breast with olive oil and some of Gordz Hot Sauce. Sprinkle some of Steph's Rubs or one of Salty Don's smoked salts onto a flat chicken to add a little something.

Barbeques and pork seem to go together perfectly, try some Pineapple Habanero Kawalsa on the side. Use some of the Strawberry Habanero or Gordz Nasturtium Jelly as part of a glaze on your back ribs.

A Butterflied leg of lamb prepared with your choice of Hellenic, Tuscan or Provence smoked salts from Salty Don can be ready in less than an hour on the barbeque and should feed 6 - 8. Loin chops can also be prepared in the same way and be ready in minutes.

No, we have not forgotten about "the beef" all of your favourite dry-aged barbeque steaks or a thick cut Top Sirloin steak - at most a little kosher salt & pepper will suffice.

James & Team!



Check online and in store for Details

Also Available

Milk from Cochrane's Dairy

Cheese from various local
producers

Bekings Poultry Farm Eggs

Chutney's from Major Craig's
and Les Fougeres

Jams from Michaelsdolce

Kawalsa

Island Spiced sauces and rubs

Honey from Brent Halsall

... and much more ...

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