



Open Tuesday - Saturday 10am - 6pm

create.



eat.



repeat.



www.WhiskKitchenShop.com

February at last, and one month away from daylight savings day! Although we have lots of snow on the ground, the sun is higher in the sky and it's lighter longer. Look for the positive this time of year.

Don't forget your valentine. whisk has many items to choose from for that special someone.

- chocolates, truffles, fudge and toffee
- June's Bakeshop Valentine Cookies
- Baking items (heart shaped)
- Gift baskets and more

MOVE CLOCKS AHEAD MARCH 9, 2014!!!

IT WILL BE LIGHT OUT TILL 7:00PM...CAN'T WAIT



FEBRUARY 2014



COOKING LIGHT MAY 2011
Seared Scallops with Lemony Sweet Pea Relish (6 - servings) 27 minute,

FOOD KOZY
THE REUSABLE WRAP



Ingredients

- 1 cup shelled fresh English Peas
- 1 1/2 tsp salt, divided
- 1/4 cup extra-virgin olive oil, divided

- 1 1/2 tsp grated lemon rind
- 2 tbsp. chopped fresh flat-leaf parsley
- 1/4 cup minced shallots
- 1/2 tsp freshly ground black pepper, divided
- 2 1/4 pounds large sea scallops
- 1 1/2 cups pea shoots
- 6 lemon wedges

Preparation

Cook English peas in boiling water with 1 tsp salt for two minutes. Drain and rinse with cold water; drain. Combine peas, 3 tbs oil, rind, juice, parsley, and shallots. Stir in 1/4 tsp salt and 1/4 tsp pepper; toss gently.

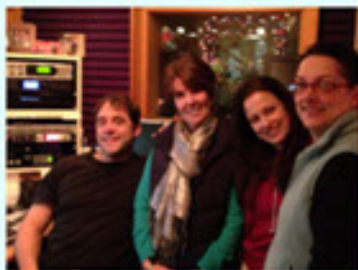
Heat a large cast-iron skillet over medium-high heat. Add 1 1/2 tsp oil to pan; swirl to coat. Sprinkle remaining 1/4 tsp salt and 1/4 tsp pepper over scallops. Add half of scallops to pan; cook for 2 minutes on each side or until desired degree of doneness. Repeat procedure with remaining 1 1/2 tsp oil and scallops. Divide scallops evenly among 6 plates; top each serving with 2 1/2 tbsp pea mixture and 1/4 cup pea shoots. Serve with lemon wedges.



WHISK COOKBOOK CLUB NEXT MEETING
FEBRUARY 17TH
6:30-8:00PM

THIS MONTH'S COOKBOOK FOR MEMBERS IS
AVAILABLE AT WHISK.

THE CLUB IS CURRENTLY FULL, BUT YOU
CAN BE PUT ON A WAITING LIST IF YOU ARE
INTERESTED.



A VISIT WITH WSRS PERSONALITIES

Greg Brynn, Kerrie Johnson, whisk; Suzanne Lewis and Jenn Sears. This was taken prior to recording the Restaurant Show with Jenn Sears. Great fun!

PHOTO CONTEST

Can you name the city skyline in this photo?

Be the first person to email whisk with the right answer and you will receive a bottle of ENZO Extra Virgin Olive Oil.



FOOD STORAGE IDEAS
NON-TOXIC
WASTE-FREE

WHISK - Hours

Tuesday - Saturday 10:00am-6:00pm

SPECIAL OF THE MONTH
LACAFETIER COFFEE PRESS
8 CUP AND 3 CUP
15% OFF



APPLIES TO ALL INSTOCK COFFEE PRESSES
GOOD UNTIL MARCH 10TH 2014

RECIPE OF THE MONTH SLOW COOKER CHICKEN TACO SOUP

Ingredients:

- 1 onion, chopped
- 1 (16 oz.) can chili beans
- 1 (15 ounce) can black beans
- 1 (15 ounce) can whole kernel corn, drained
- 1 (8 ounce) can tomato sauce
- 1 (12 fluid ounce can of beer
- 2 (10 ounce cans diced tomatoes with green chilies, undrained
- 1 (1.25 ounce) pack taco seasoning
- 3 whole skinless, boneless chicken breasts
- shredded cheddar cheese (optional)
- sour cream optional)
- crushed tortilla chips (optional)

Dirctions: Place onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

A TRIP DOWN MEMORY LANE

Who remembers S&H Green Stamps?



I remember getting my first pair of roller skates with a few of these books! They were adjustable with red leather straps and had a key for tightening them. Great memories.

EATING SEASONALLY



WINTER

BEEETS, BELGIAN ENDIVE, CABBAGE, CELERY, CITRUS, MANDERINS, ONIONS, PARSNIPS, PEARS, POMMELOS, CLEMENTINES, HORSERADIS, KIWI

SPRING

ASPARAGUS, GRAPEFRUIT, GREEN ONIONS, LEEKS, LEMONS, LETTUCE, PARSLEY, RADISHES, RHUBARB, SPINACH, SPRING ONIONS, STRAWBERIES, WILD GREENS



MOLCAJETE - Best Quacamole Ever

An authentic 8.5" traditional Mexican Molcajete, carved of volcanic stone. A rustic must-have-tool for rustic salsa, guacamole and mole.

Molcajetes are also used to crush and grind spices and herbs as well as blend salsas and paste. The rough, porous volcanic stone offers a superb grinding surface that renews itself as the pores are ground down. \$49.99

Remove chicken breasts from the soup, and cool long enough to be handled. Stir the shredded chicken back into the soup, and continue cooking for 2 more hours. Serve topped with shredded cheese, a dollop of sour cream and crushed tortilla chips, if desired.

I made this the other night and it is fabulous!



Kerrie's Favorite Product



USA PAN
MADE IN THE USA

A SAFE & NATURAL NON-STICK
SILICONE COATING

PTFE & PFOA FREE

Fluted surface
Heavy gauge aluminized steel
Safe and natural non-stick coating
Manufactured by the worlds' largest produce of commercial bakeware
Limited lifetime warranty

Once you try one you'll be hooked.