



Open Tuesday - Saturday 10am - 6pm

create.



eat.



repeat.



www.WhiskKitchenShop.com



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Whisk Celebrating its 1st Year Anniversary

Please stop by on Saturday and Sunday, October 27 & 28 from 11-4pm.

Door Prizes * Free Raffles * Refreshments * Halloween Candy & Surprises!

- Stop by and see what's new for Fall baking
- Check out gift bags ideas for the holidays
- Sample Rose32 bread
- Check out our new website..we love it..hope you do as well!
- whiskkitchenshop.com

THANK YOU FOR BEING GREAT CUSTOMERS AND BELIEVING IN SMALL INDEPENDANT BUSINESSES LIKE OURS.



Recipe of the Month - Mussels & Artichokes



This dish will please any shellfish fan in your family. A staple at my home on Christmas Day as a starter for 6, double the recipe for 12. Easy to put together with plenty of flavor that packs a punch. Don't forget the crusty bread to get every last drop of the broth.

Whisk along with this recipe is featured in Worcester Living Magazine Winter Issue Nov-2012

Ingredients

| Serves 6

- 3 lbs mussels, cleaned, beards removed
- 1 (28 oz.) can whole tomatoes, with juice
- 3 shallots, peeled and chopped
- 2 tsp olive oil
- 1 cup dry white wine (good)
- Salt and pepper to taste
- 1 jar of artichoke hearts chopped with liquid
- 4 garlic cloves finely chopped
- 1/3 cup chopped parsley

In a tajine or French/dutch oven heat 2 tablespoons of olive oil over medium heat. Add shallots and garlic and sauté for 4 minutes until softened. Add white wine, chopped tomatoes, jar of artichoke hearts chopped, salt, and 1/4 tsp pepper. Combine ingredients then increase heat, bring to a boil.

Add mussels and parsley, replace cover and cook for 4 min, until mussels open. Toss away any mussels that don't open. Serve with French crusty bread to absorb all that flavor. Enjoy!

Serve in individual dishes or right from the tajine (Emile Henry) or French oven, (Le Creuset).

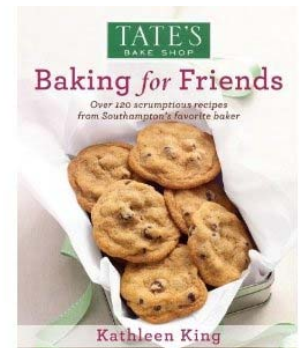
Kerrie's Favorite Things - Made In USA

Lodge Cast Iron Seasoned Grill Pans

Ridges allow grease to drain away from food creating tantalizing grill marks.



Like us on Facebook in October for a chance to win a Bodum Espresso Maker.



Now at whisk

**Baking for Friends
by
Kathleen King**

Kathleen, proprietor of Tate's Bake Shop, the Hamptons' premier gourmet bakery, debuts over 120 of her favorite recipes for sharing with friends and family. We carry bags of her cookie too!

Blackout cupcakes, pecan squares, lime sugar cookies, pumpkin whoopie pies,

SHOP HOURS

**TUE - SAT
10:00AM - 6:00PM**

***whisk
715 Pleasant St/Rte. 122***

Embrace the cold outside by using this pan on your outdoor grill. You'll want to cook outside more often.

Lodge Cast Iron Double Sided Griddle

Popular reversible griddle doubles the sizzle featuring



ridges on one side and flat griddle on the other. Make sunday breakfast on it for the family.

ROSE 32 Bread Coming to whisk



Beginning Friday, October 19th, whisk will carry Rose 32 breads on Fridays and Saturdays. My husband and our family have been going to Rose 32 since we saw a story them on Chronicle. I am delighted to be offering their fabulous breads at whisk. I can already smell the bread!

Here are some of the breads available: Ciabatta, Potato Rosemary, Rustic Baguette, Sesame Semolina, 9 Grain Walnut, Sourdough, Cranberry Raisin, to name a few.

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Fall

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Christmas

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Please call Kerrie for more info.