

GET READY FOR THE KICKOFF!

FEBRUARY 7TH ONLY!

A Feast for the Big Game

\$29⁹⁵

2 BYO Large 3 topping pizzas and double order of TopperSticks. (610-750 Cals/serving. Serves 10.)



Topper's Pizza

Add Wings

Add 10 wings to any Pizza order

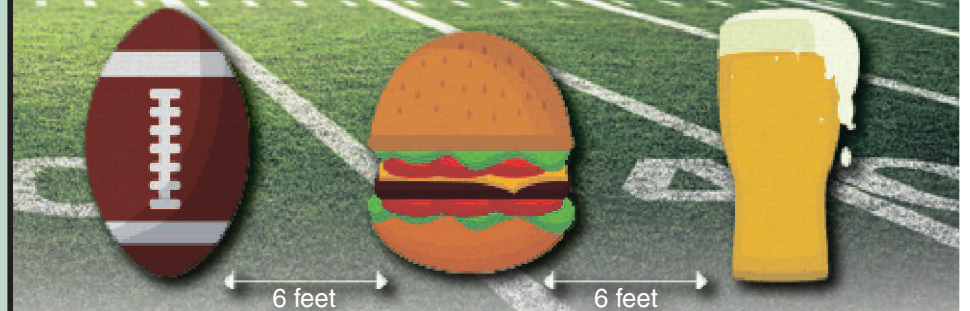
FOR ONLY \$10

Excludes Personal Pizzas. (70-90 Cals/wing)



Valid February 7, 2021 only. Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 - 12) need an average of 1,500 calories a day. However, individual needs vary.

5 mountain view Rd N Georgetown, ON



GUACAMOLE



INGREDIENTS

1 serrano chili, chopped
Kosher salt
6 3/4 tbsp fresh lime juice, plus more if needed
5 avocados
3 1/3 tbsp olive oil
1/4 white onion, chopped
3 tomatoes, diced
1 bunch fresh cilantro, chopped, plus more for garnish
1/4 cup cotija cheese, shredded
Tortilla chips, for serving

DIRECTIONS

1. Mix chili with one pinch of salt and lime juice.
2. After 5 minutes, add avocados and mash ingredients together. Taste mixture; if too salty, increase acidity with lime juice and finish with olive oil.
3. To create pico de gallo, in clean bowl, add onions, tomatoes and cilantro with salt and lime juice.
4. Scoop guacamole in bowl, finishing with pico de gallo, shredded cotija cheese and fresh cilantro.

BLT DIP



INGREDIENTS

1 package bacon
1 16 oz container sour cream
1 packet ranch seasoning mix
1 pt. Cherry tomatoes, quartered
1 bag shredded lettuce
1 tbsp. chopped scallions

DIRECTIONS

1. Cook bacon in skillet over medium heat until crispy. Place bacon on a plate lined with paper towels to drain off excess grease. When cool, crumble bacon. Set aside.
2. In medium mixing bowl, combine sour cream and ranch Seasoning. Pour 1/3 of mixture in the bottom of a trifle dish or small casserole dish.
3. Top with crumbled bacon, cherry tomatoes and lettuce, repeating until you reach the top of the dish.
4. Top with remaining sour cream mixture, then sprinkle with remaining bacon and chopped scallions.

BIG GAME CHILI



INGREDIENTS

3 Tbsp. olive oil
1 red onion, finely chopped
1 red bell pepper, diced
1 yellow bell pepper, diced
1 mild Chile pepper, diced
2 tsp. minced garlic
3 its. ground beef
2 Tbsp. chill powder
1 Tbsp. ground cumin
1 can chopped tomatoes
1 cans of tomato sauce
2 cans red kidney beans, drained
Sour cream, for garnish
cilantro, for garnish
4 avocados, Sliced, for garnish

DIRECTIONS

1. Place olive oil in large pot, add onion, bell peppers and garlic. Cook over low heat until soft, stirring occasionally.
2. In separate skillet, break ground beef into small pieces and brown over medium high heat. Drain off fat.
3. Add chili powder and cumin, combine well; transfer cooked meat to vegetables.
4. Add tomatoes with juices, tomato sauce, beans and broth to and combine all ingredients.
5. Increase heat slightly until ingredients are heated, reduce heat to simmer. Cover loosely and simmer for one hour, stirring occasionally.



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