

# MARSELS



Fall 2011

*MagicKitchen.com's Seasonal Newsletter for the best in Delicious Home-style Meals, Delivered.*

## President's Table

The shift in seasons from summer to fall reminds us that it's time to embrace change in every area of our lives. When the leaves start to turn crimson and gold, we know we need to get the kids ready for a new school year, retrieve our sweaters from storage and make plans to trade our beach excursions for afternoons spent reading a good book indoors.

We also know it's time to adapt our menu planning strategy to suit our cravings for warm, comforting food. That's why we've developed a full menu of fall-appropriate meals for every occasion from a weekday supper to a casual brunch for your closest friends. Our chef-prepared meals can help you host an impressive dinner party, pull off an enticing dessert buffet or simply get dinner on the table for your family with ease.

To honor the spirit of the season, we're adding new recipes to our already plentiful menu (see page 2) and making some exciting changes for our company too.

### The Big Move

Throughout the years, MagicKitchen.com has steadily worked to grow and diversify our products and services for our customers. That's why we are excited to announce that we have moved our distribution center to a larger, more technologically advanced facility in the greater Kansas City area. This new facility has been specifically designed for MagicKitchen.com and has significant potential for larger freezer and storage space to meet the demands of our rapidly growing business.

**Michelle Tayler**  
President

**Greg Miller**  
CEO



*Go, sit upon the lofty hill,*

*And turn your eyes*

*around,*

*Where waving woods and*

*waters wild*

*Do hymn an autumn sound.*

*The summer sun is faint on*

*them —*

*The summer flowers depart —*

*Sit still — as all transform'd to*

*stone,*

*Except your musing heart.*

Excerpt from "The Autumn"

by Elizabeth Barrett

Browning

[www.MagicKitchen.com](http://www.MagicKitchen.com)



## Fall Favorites

When fall's crisp days and chilly nights begin arrive in September, we find ourselves craving soul-satisfying comfort food. Fortunately, the talented chefs at MagicKitchen.com are offering a selection of new menu items and customer favorites to satisfy our dining needs this season.

### **Superior Stuffed Peppers**

We're willing to bet that our new Stuffed Peppers will be the best you've ever had – and the easiest version of the dish you've ever made. Our chefs stuff green bell peppers with lean ground beef that's been simmered in a well seasoned marinara sauce. Enjoy the peppers solo or serve them with rice or pasta to pull together a complete dinner in mere minutes.

### **Haluski Kapusta**

Our newest noodle side dish is tricky to pronounce but easy to love. The traditional dish, which translates as Cabbage and Noodles, is served in the Czech Republic and Slovakia and combines egg noodles with onions, cabbage and succulent kielbasa sausage. We can't think of an easier way to taste a great dish from another culture without leaving home.

### **Stir-Free Risotto**

Risotto is one of those dishes that many cooks love to eat but rarely make because it requires so much stirring. Enjoy the classic Italian rice dish without any fuss by placing an order for our toothsome Lemon Risotto. The versatile dish makes a great lunch but you can also serve it as a zesty side dish alongside your favorite protein for dinner.

### **Pasta Suppers**

Customers praise our classic pastas for their restaurant quality flavors and old fashioned appeal. Our Beef Stroganoff stars a traditional blend of lean beef brisket, mushrooms and onions in a rich, sour cream sauce, while our Penne with Meatballs & Marinara offers a real Italian dining experience complete with lean beef meatballs and a tasty marinara sauce.

### **Dinners for Big Appetites**

Whether you're seeking a new dish to serve on Monday nights or need a stunning centerpiece for your next party, filling main courses like our flavorful Beef Pot Roast, slow-cooked Corned Beef Brisket and perfectly seasoned Sirloin Ground Beef Steaks will suit your needs and please your guests. We also think you'll love our new Prime Rib. Just cook the generous 6-ounce cut of tender beef, serve it with the accompanying au jus and side of vegetables and dinner's done.

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## A Perfect Pecan Pie

It's never too early to start thinking about filling the holiday table with sweets and with Thanksgiving on its way, an order of our Family Size Pecan Pie seems mighty appropriate. The traditional dessert is full of sweet goodness and crunchy pecans all nestled in our flaky hand rolled crust. Enjoy a slice with a cup of good coffee or try it a la mode for an especially indulgent treat.

We'd love to hear your ideas for things to pair with this classic pie and your requests for other pies you'd love to see us make. Just drop us a line at [info@MagicKitchen.com](mailto:info@MagicKitchen.com). We're always ready to listen to your feedback and requests.



***“I would hate to contemplate my life if you weren't there to feed me. Consistently superior quality food - what more can you ask for?”***

***Joey P.***

## Yes, Chef!

### Easy Ratatouille

There are so many beautiful, colorful vegetables crowding the markets at this time of year. Take advantage of the bounty with this simple, delicious vegetable bake from [foodandwine.com](http://foodandwine.com)!

#### Ingredients

3 tablespoons extra-virgin olive oil  
1 medium onion, thinly sliced  
1 garlic clove, coarsely chopped  
2 large tomatoes (about 1 pound), halved and sliced 1/2 inch thick  
1 medium eggplant (1 pound), cut into 1-inch dice  
1/2 pound zucchini, sliced crosswise 1 inch thick  
1 medium red bell pepper, cut into 1-inch pieces  
1 bay leaf  
Salt and freshly ground pepper

Heat the olive oil in a large, deep skillet. Add the onion and cook over moderate heat until softened, about 5 minutes. Add the garlic and cook for 1 minute. Reduce the heat to moderately low and add the tomatoes, eggplant, zucchini, bell pepper and bay leaf. Season with salt and pepper, cover and cook, stirring occasionally, until the vegetables are very tender, about 1 hour. Discard the bay leaf and serve warm or at room temperature.

Serves 6



## Corned Beef and Cabbage Soup

*If you have a little corned beef left over from your MagicKitchen.com order, this delicious recipe will turn it into a hearty soup that's perfect to serve on a crisp fall day.*

### Ingredients

- 1 tablespoon unsalted butter
- ¾ cup chopped onion
- ½ cup sliced celery
- 1 garlic clove, minced
- 1 quart chicken broth
- ¾ cup chopped or julienne-cut carrots
- ¼ small head cabbage, coarsely chopped (about 4 to 5 cups)
- 2 tablespoons pearly barley
- 1 bay leaf
- ¼ teaspoon dried oregano
- Leftover corned beef (about 5 ounces)
- 1 (8-ounce) can low-sodium or no salt added tomato sauce
- Salt and freshly ground black pepper



### Directions:

1. Melt the butter in a large saucepan over medium-low heat. Add the onion and celery and cook, stirring frequently, until tender. Add the garlic and continue cooking for 1 minute.
2. Add the chicken broth, carrots, cabbage, barley, bay leaf and oregano to the saucepan. Bring the soup to a boil.
3. Reduce the heat to medium-low. Cover the saucepan and simmer for 45 minutes.
4. Stir in the leftover corned beef and tomato sauce. Increase the heat to high and return the soup to a boil. Reduce the heat to medium low and simmer, uncovered, for 15 minutes.
5. Season the soup to taste with salt and black pepper, if desired. Divide the soup among 4 bowls and serve immediately.

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