

# *Cumberland Home & Hearth* *Cookin', Grillin', Chillin' & Fillin' News* **June 2010**



**KitchenAid**



## Grillin' Season is Here!

Cumberland Home & Hearth's Grill Selection is unique in its variety. We have just the thing to suit all grilling enthusiasts. Whether searing steaks, slow smoking ribs or trying a new spin on pizza, the grill brands we offer compliment the seasoned pro or the backyard beginner. With options in gas, charcoal, and pellet fuel, at Cumberland you will find the right choice for you. You can also buy with confidence, as all our grill brands are American made with American parts. Never again have to worry about parts availability or poor craftsmanship. Come see our selections today, and hurry! Father's Day is just around the corner!

## June Grill Specials

<b>Big Green Egg Medium with Egg Nest &amp; Cover</b>	<b>MSRP \$ 809, Your Price \$ 499 (1 Available)</b>
<b>Bubba Bar -B-Q Oven &amp; Gas Grill</b>	<b>MSRP \$ 599, Your Price \$ 499 (3 Available)</b>
<b>Kitchenaid 27" Gas Grill on Cart, KFRU271VSS</b>	<b>MSRP \$2999, Your Price \$1895</b>
<b>Primo Oval XL Smoker with Cypress Table</b>	<b>MSRP \$1668, Your Price \$1295 (1 Available)</b>
<b>Traeger XL Pellet Smoker, BBQ150</b>	<b>MSRP \$1995, Your Price \$1750 (1 Available)</b>

**\*\*Free Next Day Delivery for the Entire Month of June (within 75 Miles of Store)\*\***



### Great Grillin'

#### Summer Heat Jalapeños

- 12 Medium Jalapeño Peppers
- 8 Oz. Cream Cheese (Soft)
- 1 Cup Shredded Cheddar Cheese
- 6 Bacon Strips (Cut in Half)
- Seasonings: Salt, Pepper, Cumin, Chili Powder Cayenne Pepper (If You Can Handle It!)

Preheat your gas grill or Traeger Pellet Smoker to 300 Degrees. (Use Hickory Pellets with Traeger.) Make small cut in jalapeños and remove seeds. Mix together cream cheese, cheddar cheese and a dash of salt, pepper, cumin, chili powder and cayenne pepper. Stuff in jalapeños. Wrap bacon around jalapeños and secure with a toothpick. Place jalapeños over foil pan on grill. Grill 17-20 minutes or until the internal temperature of filling is 160 Degrees. Remove from pan and grill on cooking surface (direct heat) for 1-2 minutes until bacon is crisp.

**Have some sour cream nearby to cool the burn!**

**Chef's Note:** When cutting or seeding hot peppers, use rubber or plastic gloves to protect hands. Avoid touching you face.



**Bayou Classic Banjo Cooker**  
Special Pricing Through Father's Day!  
**\$117 (Limited Quantities)**

The Bayou Classic Banjo Cooker is the Ultimate Low Country Boil Essential. With 225,000 BTUs of output you will be certain to have plenty of fire for even the biggest pot! Durable Steel Construction and 17" x 17" cooking surface make this the ideal companion for camping, tailgating, and the biggest of backyard bbq. Steam oysters, fry fish or boil shrimp to perfection! Already have the gas grill? Pick up the next essential in your backyard barbeque lineup!



**The Big Easy Oil-Less Turkey Fryer**  
Special Pricing Through Father's Day!  
**\$175 (Limited Quantities)**



The Big Easy Oil-less Turkey Fryer by Charbroil is the only way to fry a turkey. With no oil to burn, splatter or spill, the Big Easy is dually the healthiest and safest form of turkey frying around! Season, stuff or inject marinade right into your turkey, an option not available to you with traditional fryers. The 100 % infrared heat locks in flavor or keep food moist—never dry! It also accelerates cooking times to about 8-10 minutes per pound. This is the gift that will keep on giving for many family gatherings to come. Also great for chicken, pork, roast and vegetables. Pick up yours today!

Check us out on [Facebook](#) to follow and comment on all the [Cumberland Home and Hearth](#) happenings. Visit our website: [www.cumberlandhomeandhearth.com](http://www.cumberlandhomeandhearth.com) or come see us in Kingsland!

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