

STUFFED CHICKEN BREAST	MARINATED CHICKEN BREASTS	BISHER'S FAMOUS KABOBS
<p>An easy dinner solution... just place any of these in a baking dish and cook for approximately 50-60 minutes at 350 depending on size. Serve with salad and you have a complete meal.</p> <p>CHICKEN CAESAR- Fresh Boneless skinless Chicken Breasts marinated in Caesar Dressing stuffed with Artichoke Hearts, mushrooms, and diced Red Onions. Topped with Parmesean Cheese.</p> <p>CHICKEN CORDON BLEU- Fresh Boneless Skinless Chicken Breast rubbed with Dijon, stuffed with Swiss Cheese and Black Forest Ham and topped with Seasoned Bread Crumbs.</p> <p>SANTA FE CHICKEN- Fresh Boneless Skinless Chicken Breast rubbed with our Homemade Adobo Seasoning and stuffed with Roasted Green Chiles, diced Red Onions, Black Forest Ham and Pepper Jack Cheese.</p> <p>ICELANDIC CHICKEN- Fresh Boneless Skinless Chicken Breast stuffed with Asparagus Tips and a rich mixture consisting of Shredded Swiss Cheese, diced Celery, Green Onions, Bay Shrimp, Krab Meat, spices and Hollandaise Sauce. Topped with Seasoned Bread Crumbs.</p>	<p>Fresh Boneless Skinless Chicken Breasts marinated in an assortment of our Homemade sauces. Excellent cooked on the grill, in the oven or on the stove. An easy and healthy dinner solution.</p> <p>GARLIC RANCH-Thick Buttermilk Ranch Dressing seasoncd with Garlic and Coarse Black Pepper.</p> <p>HONEY DIJON- Zesty Dijon with garlic, Brown Sugar and Honey added to create a delicious mustardy marinade.</p> <p>POLYNESIAN- A South Pacific favorite. Similar to Teriyaki, but sweeter with a hint tropical pineapple.</p> <p>HONEY MESQUITE- An old-fasioned smokey BBQ marinade with a hint of Honey.</p> <p>ORIENTAL HABENERO- A classic Oriental BBQ Sauce with an added zing of Habenero. A little spicy but not overpowering.</p> <p>READY TO COOK PORK</p> <p>VERDE CHOPS- Fresh Iowa Chops marinated in a spicy vinegar based sauce.</p> <p>ADOBO PORK STEAKS- We take our flavorful Chorizo seasoning mixture and ru it on juicy Pork Shoulder Steaks.</p> <p>STUFFED CHOPS- Lean and Tender Boneless Pork Loin Chops filled with our Homemade Apple Cinnamon Stuffing.</p>	<p>Our Kabobs are Famous because they're so good and such a great value. Only meat goes oa our Kabobs. If you do want veggies we'll give you the skewers to do them separately.</p> <p>TERIYAKI BEEF- Tender U.S.D.A. Choice Beef (Sirloin or Better) cubed and marinated in our Teriyaki.</p> <p>TERIYAKI CHICKEN- Strips of Lean Boneless Skinless Chicken Breast braided on Skewers and marinated in our Teriyaki</p> <p>SWEET & SOUR PORK- Trimmed and Cubed Pork Tenderloin skewered and marinated in our Polynesian Sweet and Sour Sauce.</p> <p>BISHER'S FAMOUS ASADAS</p> <p>Our Asada Marinade starts with a base of Green Chile Salsa with Lemon juice, diced Red Onions, Cilantro and spices. We use U.S.D.A. Choice Sirloin Tip for our Carne Asada and Fresh Boneless Skinless Chicken Breasts for our Pollo Asada.</p> <p>BISHER'S HOMEMADE SAUSAGE</p> <p>We use Fresh Iowa Pork Shoulder in or Sausage. Our Sausage comes in a variety of flavors including Italian, Bratwurst, Country Style and Chorizo.</p>

PREPARED BEEF STUFFED LONDON BROILS

Thin sliced and Tenderized C.S.D.A.Choice Sirloin Flap Meat stuffed with delicious cheese stuffings. Bake at 350 for approximately 40 minutes depending; on weight. Excellent prepared over pre-cooked sliced potatos.

MILD CHEESE-Shredded Cheddar and Mozzarella Cheese with diced Red and Green Onions, Garlic, Ranch Dressing and Worcestershire.

SPICY CHEESE-Shredded Pepper Jack Clmese with diced Red and Green Onions, our spicy Mexican Marinade, Garlic, Crushed Red Pepper, Black Pepper, Cayenne Pepper, and Chili Powder.

TERIYAKI TRI-TIP- U.S.D.A. Choice Tri-Tip marinated in Teriyaki with Garlic, Black Pepper, Crushed Red Pepper and Worcestershire for a little added bite. Oven Roast or slow ccx:.k over it-direct heat on tire grill.

STUFFED MUSHROOMS- We rake Jumbo Whire Mushrooms and remove the srern and then stuff them with our Mild Cheese Stuffing. They make an excellent appetizer or side dish. Very easy... simply heat and serve. Approximately 10-15 minutes and serve

ABOUT OUR PRODUCTS

BEEF- We buy only the best U.S.D.A. Choice Iowa Beef. Grain fed and aged for excellent flavor and tenderness.

CHICKEN- We buy only the freshest All-Natural Chicken available. Buy a Whole Chicken and we will gladly cut it up and wrap it any way you like.

PORK- We buy only Fresh Iowa Grain fed Pork. Always flavorful, tender and consistent.

EXOTICS- We buy premium exotic meats that are All-Natural, minimally processed and vacuum packed for unmatched freshness.

LAMB AND VEAL- We purchase the finest and freshest Lamb and Veal available, portion cut it ourselves and then vacuum pack and freeze it immediatly for maximum freshness and consistent availability.



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Monday thru Saturday 8am-6pm

Sunday 9am-5pm

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