MY BIZZY KITCHEN

The Official Newsletter of My Bizzy Kitchen



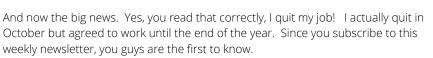
COOKBOOK LINK AND ...

My last newsletter had a clickable link to our cookbook, but for some reason, even after testing, it didn't work (2)

If you still want to download a copy, you can enter this into your browser:

https://gumroad.com/mybizzykitchen

We thank you for your support!



I am nervous, excited and so ready to do what I love full time. This pandemic reminded me that life is too short, and the thought of sitting at a desk for the next 13 years submitting invoices, and working with the demands of attorneys was just too much. Every Sunday night I could feel the anxiety of not wanting to clock in the next day.

I don't need much. I don't need a bigger house, a super fancy car, I just need to wake up happy. I have to make that happiness happen, not wait for it - if that makes sense?





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THE KITCHEN

One of my favorite restaurants in Chicago, The Kitchen, reached out to me and asked if I would try and talk about their Finish at Home meals. I jumped at the chance.

The Kitchen was a short two block walk from my office and I've been there dozens of times. The food is always fantastic, the service impeccable, and I didn't flinch when they said "what time do you want to pick up year meal?" For those who don't know, I live 45 miles from the city. My daily commute to work was three hours round trip.

I got down there at 4:00 in the afternoon and there was no one on the bridge. (see photo on top right of this page).

The Kitchen is offering two menus: short ribs with broken rice grits, demi glaze, little gem salad (\$79.50) and a roasted chicken meal with potatoes and little gem salad for \$49.50. Both meals serve 2-3. If you order a meal between 12/21 and 1/17 use FREEBUBBLES at checkout for a free bottle of bubbly. I received the meal for free, but this is not sponsored in any way. Just going my tiny bit to help get the work out about this great opportunity to have this delicious meal at home.

https://www.exploretock.com/thekitchenbistro chicago is the link if you live in Chicago, or know someone who does - it would make a great gift! This offer is also available in Boulder and Denver, Colorado.



Founded in 2004 by Hugo Matheson and Kimbal Musk, The Kitchen Restaurant Group is a family of restaurants based in Boulder, Colorado. With locations across America in the heart of each city, the group is focused on preparing real food at every price point and sourcing food from American farmers.



Follow my blog <u>My Bizzy Kitchen</u> Follow my <u>YouTube Channel</u> Follow my <u>Instagram</u>

LIFE

So what is my life going to look like in 2021?

Only time will tell, but I have a laundry list of ideas, recipes, youtube videos, blog posts, etc. that is so exciting.

I am working on organizing my blog with one of my followers (hi Dayton!) so that you guys can find my recipes.

I have been working so hard to make this even be possible to quit my job and I am not taking that privilege lightly. I am just so blessed that I can live this simple life, being bizzy in my kitchen, and I know if my husband were alive, he would be so happy for me.

On Sunday I spent a few hours at my friend Catherine's house for a cooking club get together. It was small, only six of us, but great to catch up one more time before we meet again in 2021.

My next cookbook will be out April 1 - I know, already talking about the next one, but it will be a whole cookbook for Cooking for One. And it won't be "make a pot of soup and eat it for lunch and dinner three days in a row."

These will actually be small meals that there won't be leftovers - if you live alone or if you want to eat differently than your family. If you have a favorite dish that you'd like to see downsized - send me an email at mybizzykitchencookbook@gmail.com

If you celebrate Christmas, I wish you a very Merry Christmas!

Until next time friends, Be Kind, Be Fearless, Have Hope - Love, Biz



