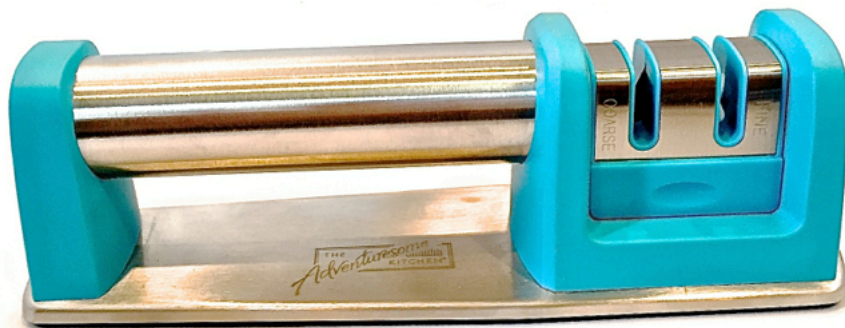




“How to get the *Most* Out of Your Adventuresome Kitchen Knife Sharpener”



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Thank You!

Thank you so much for purchasing The Adventuressome Kitchen's Knife Sharpener! We truly appreciate your business!

When you buy The Adventuressome Kitchen Knife Sharpener, not only are you supporting our small business, but you are helping to keep and create American Jobs! Something we can all be proud of!

How to get the Most out of your Adventuressome Kitchen Knife Sharpener

The Adventuressome Kitchen Knife Sharpener is easy to use!

Step 1: Place the Sharpener on a cutting board or other firm surface

While you can use the knife sharpener on any sturdy surface, we recommend always using it on a cutting board. That way if your knife slips while you're sharpening it, the knife won't damage your countertops, and the countertops won't damage your knife edge- Granite countertops can damage a blade!

Step 2: Draw the knife from hilt to point through the 'coarse' setting

Holding the grip, and keeping your thumb safely behind the thumb guard, slowly and gently (without a ton of pressure) pull the knife towards you from hilt to point. Repeat this motion 10-20 times depending on how dull your knife was at the beginning.

Step 3: Then simply repeat the process on the 'fine' setting!

Repeat the process on the fine setting.



How To Clean The Adventuresome Kitchen Knife Sharpener?

You don't really need to clean your sharpener. However, if you get food on the plastic, or want to remove the little steel bits that sometimes hang off the 'coarse' setting V, just hand wash with warm water & dry by hand. Make sure to let it completely dry before using. Do not put it in the dishwasher.

Bonus Tips: How-To Videos just for you

Do you want to know the best way to use your knife sharpener in the kitchen? Do you want to know the proper way to use your knife when chopping food? Want to see us make the Pico de Gallo recipe we included with your knife sharpener?

Visit our private how-to page, created just for you: <http://AdventuresomeKitchen.com/sharpener>

Thanks & Feel Free To Reach Out!

Thanks again for supporting our small family run business. If we can be of ANY assistance or if you have questions, please email me! All emails come to me directly and we will take good care of you.

Finally, on the last page you will find two special Coupons for Adventuresome Kitchen products.

Sincerely,

Jennifer Robinson
Founder & Kitchen Diva- The Adventuresome Kitchen

PS- Enjoy the recipe we created at the end of this document- just for you!



* Special Limited Time Coupons *

As our way of saying "THANK YOU", we are including TWO *Customer Appreciation Coupons* that can be used on Amazon. If you find yourself enjoying this product, then you will love these complimentary products below. Search Amazon for these products, and enter the coupon code at checkout. *Expires soon so take advantage of the special discount now.*

20% DISCOUNT On Adventuresome Kitchen Brownies



Go to Amazon and Add Item to
Cart. Enter Coupon Code Below
at Checkout to Save 20%

BRWN2020

15% DISCOUNT On The Adventuresome Kitchen Cutting Board



Go to Amazon and Add Item to
Cart. Enter Coupon Code Below
at Checkout to Save 15%

AKIT1515



Move Over Grilled Cheese---- It's the AK Cubano!!

Ingredients

- Bread
- Maple Smoked Ham, Sliced thinly
- Muenster Cheese Slices
- Roasted Pork, Sliced Thinly
- Bacon- pepper bacon OR
- Trader Joe's Sriracha Bacon Jerkey
- Zesty Purple Slaw
- Dill Pickles, sliced thinly
- Sriracha Mayonnaise
- Honey Butter

INSTRUCTIONS

1) Marinate your Pork Roast- preferably overnight

Place pork roast in a large bowl. Cover barely with Tropicana Orange-Mango juice (or something similar if you prefer) Add ½ cup lime juice. Sprinkle in a heaping tablespoon of cumin and garlic powder. Add 6-8 slices of salted Moroccan lemons. (If you don't have those on hand, add salt to the marinade and lemon slices on top.



Refrigerate a minimum of 2 hours. When ready to cook, place roast in an oven safe dish- you can add a tiny bit of the marinade if you like- cover, and cook at 200 for 3-4 hours- until the center registers 165 Fahrenheit. Remove from oven, but keep covered until you're ready to thinly slice it for your sandwiches.

2) Prepare your Slaw

Thinly slice ½ of a purple cabbage and place in a large bowl. Add 1/4 cup lime juice and ¼ cup orange flavored vinegar and toss. (If you can't find orange flavored vinegar at your store, you can either use red wine vinegar, or increase lime juice to ½ cup) Add ½ cup mayonnaise and thoroughly incorporate. You can add additional mayo and salt to taste.

3) Prepare your Sriracha Mayo

If you're making 4 sandwiches, you'll need about 1 cup of mayo. Adjust the recipe accordingly to your heat level and how many sandwiches you're making. Place 1 cup mayo (do NOT use Miracle Whip- use real Mayo, and not that fat free stuff either!) in a small bowl and add 2 tbs sriracha sauce. If you like it hot, add more. If you like it super mild only use 1 tbs.

4) **Make your Honey Butter**

Take 1 stick of softened butter and add 1 tbs honey. Mix thoroughly, and place in the refrigerator to cool. For this recipe, the butter can be soft, but shouldn't be runny... just so it's easy to spread.

5) **Build your sandwiches!**

When you are ready to build your sandwiches, lay out all your ingredients, as well as the bread, and begin to build.

- Spread sriracha mayo on bottom piece of bread
- Add a few slices of the roast pork
- Add 2-3 slices of pickles (enough to cover the bread slice)
- Add a slice of Muenster Cheese
- Add 2 slices of Maple Smoked Ham
- Add the coleslaw
- Add the Bacon or Bacon Jerky
- Add another slice of Muenster Cheese
- Spread Sriracha Mayo on the top piece of bread
- Close up the sandwich
- Butter the outside top slice w/ honey butter



6) **Grill Your Cubano!**

- Place on a hot cast iron griddle
- Butter the bottom slice (now facing you) w/ honey butter
- Add additional unsweetened butter to the griddle if necessary- you want your bread to be golden crispy, not burned.
- Smoosh the sandwich as you're cooking it. When the bread is golden and crispy, flip the sandwich- you may need help or a second spatula so the sandwich doesn't fall apart
- Cook bottom piece of bread to your desired brownness, and the cheese is melty.
- Serve w/ additional Zesty Purple Slaw and a nice Rosé!

**Be Sure to check out ALL the recipes and videos on
The Adventuresome Kitchen Website!!**

<http://AdventuresomeKitchen.com>