



## Prairie Family Center January 2025

**This Issue** 

Announcements Pg.1-2

Programs Pg. 3

Crafts Pg. 4

Health Pg. 5

## **Connect with us!**

PHONE: 719-346-5398

EMAIL:

Office.prairiefamilycenter.com

ADDRESS: 1090 Rose Avenue, Burlington 80807

www.prairiefamilycenter.com

## PRAIRIE FAMILY CENTER

## DONATIONS

Prairie Family Center holds regular fundraising efforts throughout the year to help fund our programs. Currently, we are needing donations for emergency services to help with prescription, fuel, diapers, etc. We always accept monetary donations.

## **OUR** VISION, **YOUR** SUCCESS!



Family Resource Center Association

## TWICE AS NICE THRIFT STORE

We are NOW open! Mon-Thur 9am-5pm

Fridays 9-7pm

Open every 3<sup>rd</sup> Saturday from 9am-12pm

NEW phone number for Thrift Store

719-346-5398

**TWICE AS NICE THRIFT STORE** 

(CLOTHING, SHOES, HOUSEHOLD ITEMS AND ANTIQUES)

## **UPCOMING EVENTS**



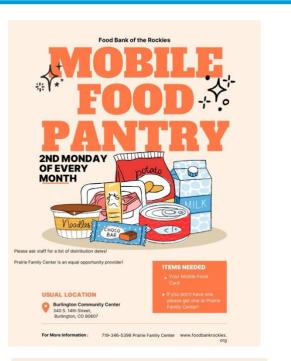


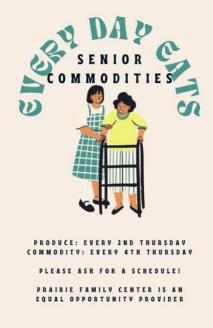
Twice As Nice Thrift Store is

NOW HIRING! Twice as Nice Thrift Store is looking for someone who is high energy, bilingual preferred. 16-20 hours a week, team player energetic and creative. Prairie Family Center is an equal opportunity employer. For an application stop by our office.

Every day, Prairie Family Center works on providing our community with education and resources to build and support healthy and functional families. Please join us in supporting Prairie Family Center. By giving just \$10, you can strengthen our mission and our communities.







# **UPCOMING PROGRAMS**



# January RECIPE

Marie Saba from my kitchen to yours

### **Air Fryer Burgers**

Serves 4

### Ingredients:

- 1 lb. (454 g) grass-fed ground beef, 93% lean
- 1 Tablespoon (17 g) BBQ sauce
- <sup>1</sup>/<sub>2</sub> teaspoon (2 grams) kosher salt
- Freshly ground pepper
- 4 thin slices cheese
- 4 Brioche hamburger buns, toasted

**For serving:** lettuce, tomato, red onion, pickles, bacon, mustard, ketchup, mayonnaise



#### **Instructions:**

- 1. In a medium bowl, combine beef, BBQ sauce, salt and pepper. Form into 4 patties, about 1/2 inch thick. Place patties on a plate.
- 2. Preheat air fryer to 400 F (204 C) for 5 minutes. Arrange the patties in a single layer in the air-fryer basket. Cook at 350 F (176 C) until a meat thermometer inserted into the center of a patty reaches 155 degrees F, about 8 minutes.
- 3. Top each patty with a slice of cheese and gently push the basket drawer until almost closed. Let the burgers sit in the warm basket for 2 more minutes so the cheese can melt. (If you fully close the basket, the jostling causes the cheese to fall off the patty.)
- 4. Assemble burgers on toasted buns with lettuce, tomato, onion, pickles, bacon, and condiments of choice. Enjoy!

#### Notes:

• Store leftover air-fryer burgers in an airtight container in the refrigerator for up to three days. Reheat the burgers in a 350 degree F air fryer until heated through.

YouTube: Marie's Kitchen Website: MarieSaba.com Email: Marie@MarieSaba.com