

From: Ed Buday Jr
Sent: Mon, 23 Dec 2019 09:59:13 -0500
To: ed@budays.net
Subject: Ed, Happy Holidays (and a few reminders)

Buday's Home Electronics

Simplified Brings You



Merry, Happy Holidays!

Happy Holidays from All of Us to You!

Everyone's Here Now

Well, it's the holidays again. We're right in the meat of it. Family gatherings, work parties, and so many bowl games you need a super computer to track them all... Gotten that last minute shopping done? Well, thanks to the Internet, at least you don't need to take the sleigh through traffic for that stuff anymore, so relax and have a cold one... or maybe a warm one.

As usual, it's a super busy time of year for us again, as everyone suddenly realizes they've got some adjustments that need done, or a this or that not working. Until Aunt Mable and the nephews fly in from Pawkiptskiny, it's easy to forget that TV in the guest room maybe doesn't really work, or you have to "Fonzi" the back hall keypad sometimes.

Remember too, if you'll be hosting for the Superbowl or College Football National Championship and need a tune-up, please let us know sooner, rather than later. It may also be a great time to check those projector lamp hours, so you don't get one of those warnings at the most inopportune time.

A house full of guests with their smart phones and tablets is sure to test your WiFi's limits, so it may be a good idea to test them yourself, before folks arrive.

In any case, we just want to wish you a very happy and safe holidays, from all of us to you.

A Treat to Eat This Holiday

Cheesy Cajun Meatballs

Okay, we'll be the first to admit this isn't a traditional holiday menu item, but it tastes great, and people will love having a heaping plate of meatballs in the middle of the table as you're watching the game.

Ingredients:

- 1 1/2 pounds lean ground buffalo meat (trust us!)
- 1 large egg
- 8oz Cheddar cheese – cubed and frozen
- 1-1/2 tablespoons cajun spice
- salt -- to taste
- pepper -- to taste

Preparation:

- Mix ingredients in large bowl
- Form meat mixture into golf ball size meatballs
- Carefully push frozen cheddar cubes into the meatballs.
- Leave the opening where the cheese went in open so it won't leak out when they're in the oven
- Sprinkle with a little more cajun spice
- Bake at 400 degrees for about 30 minutes, let 'em cool for a few minutes, and eat up!

[Give us a shout](#) and we'll help you discover the many ways you can make things happen in and around your home... It's Like Magic!

Is the sun setting on this year, or rising on 2020?



Remember, our passion is making life easier and more fun for you! There are so many ways to do that now, it can get a little confusing. We'll help you sort it all out. We love this stuff!

Drop us a line and let's chat.

.. and of course, Happy Holidays!
Ed and The Buday's Home Electronics Team

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