![Suburban Propane logo]

Fueling the Bottom Line

We're interested in your feedback, so please let us know what you find helpful or any ideas you have for future editions by emailing us at marketing@suburbanpropane.com.

Opportunity Zone - Heat Up Your Sales This Summer

With Summer right around the corner, consumers will be shopping for outdoor living and entertaining items. Why not use this as an opportunity to offer a discounted cylinder refill with each purchase of grilling accessories, lawn care or any other related merchandise.
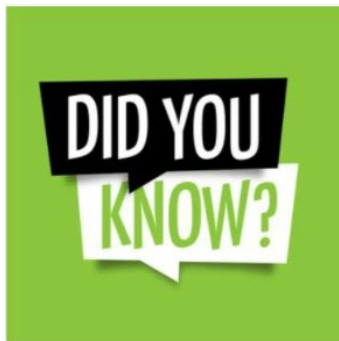
Here are more ways to increase your sales this summer:

- **Host an Open House** - Coordinate the event with local suppliers like us.
- **Move Outdoors** - Consider setting up tables in front of your store, sidewalk or parking lot to catch the eye of those passing by.
- **Attract Tourists** - If your store is in an area that attracts tourists, you can distribute flyers to drive business to your location.
  Tip: To increase visibility make sure you are listed on Google Places.

Did You Know - Pizza Can Grow Your Propane Sales?

The pizza oven market is set to be worth $812.4 million by 2028, but your customers can still make delicious pizza on their propane grill!

To help increase pizza related propane sales, share our blog post on making homemade pizza dough via email or your social channels.

An Exclusive Recipe to Share with Your Customers

Father's Day and graduation parties are the perfect time to remind customers to ensure their tanks are filled so they don't run out during the celebration.

Our *Cooked on Propane* blog is a great resource of recipes your social media followers might like to see as they prepare for those upcoming family gatherings or

cooking in general. And in the spirit of celebrations for our Dads and Grads, here's a special [Sweet Pineapple Chicken](#) recipe we're sharing exclusively with you.

Feel free to print this recipe and place it near your propane grills or cash register for customers to take. Or [contact us](#) and we'll print a supply for you.

Sweet Pineapple Chicken

Ingredients

- 8-10 boneless, skinless chicken breasts
- 1 cup pineapple juice
- ½ cup soy sauce
- ½ cup honey
- ½ cup brown sugar
- 1 tsp. garlic powder
- Salt and pepper to taste
- Chopped green onions (optional)

Directions

1. In a bowl, mix together the pineapple juice, soy sauce, honey, brown sugar, garlic powder, salt and pepper until well combined.
2. Place chicken breasts in a large zip-locking baggie and pour the pineapple mixture over the chicken, ensuring all pieces are coated. Refrigerate overnight.
3. Preheat a propane grill to medium-high heat.
4. Lightly oil grill surface and add chicken.
5. Close lid and cook 8 minutes, or until bottoms are browned with sear marks. Rotate chicken, close lid, reduce heat to medium, and cook 7-10 minutes more, or until internal temperature reaches 165° F.
6. Garnish with chopped green onions (optional) before serving.