

The Grime Team's  
*favourite*  
 Summer  
*Recipes*



**BARBECUE SMOKED  
 PORK RIBS**

**DRY RUB** - Start 5 hours before serving

Make a dry rub by mixing together ¼ cup seasoned salt, 1/4 cup paprika, 1/2 cup white sugar and two tablespoons packed brown sugar.

Next, add 1 teaspoon each garlic powder, chili powder, onion powder, dry mustard, black pepper, salt and oregano.

If you want an extra kick, stir in a teaspoon or so of cayenne pepper.

Season **10LBS PORK BABY BACK RIBS/SPARERIBS** with the spice mix. Wrap the meat in plastic wrap and refrigerate it for at least 30 minutes.

Using a fruity wood, smoke the ribs for one hour at 270 degrees Fahrenheit.

**SAUCE**

Stir together ¼ cup of barbecue sauce, ¼ cup of applesauce and one cup of apple juice.

After the first hour of cooking, brush this sauce onto the meat every 30 to 45 minutes.

The final application should be about 30 minutes before the ribs finish cooking.

After the first hour of smoking, it may take another three or four hours for the ribs to finish cooking. Pork should reach an internal temperature of 145 degrees. Wrap the ribs in aluminum foil to rest for about half an hour before eating.

**Enjoy!**

~ Bill



**FRUIT PIZZA**  
 (a delicious summer dessert)

**CRUST**

- 2/3 Cup of Shortening
- 2/3 Cup of Sugar
- 1 Tsp of Vanilla
- 1 Egg
- 4 Tsp Milk
- 2 Cups of Flour
- ½ Tsp Salt

Beat Shortening, Sugar, Vanilla Eggs and Milk. Stir in Flour. Spread on a Pizza Pan and Bake @350 for 10 Minutes or Until Golden Brown.

**SAUCE**

- 1 Tub of Cream Cheese ( I use Pineapple, Plain or Strawberry)
- 3 Tbsp of Icing Sugar

Mix Together and Spread on the Cooled Crust.

**TOPPINGS**

- Strawberries Cut Up
- Kiwi Cut Up
- Pineapple
- Mandarin Oranges
- Blueberries

**GLAZE:**

- Juice from the Mandarin Oranges
- 1 Tbsp of Cornstarch.

Heat until Semi Thick and Spread Over Fruit. Put Pizza in Fridge for Approx 4 Hours or Overnight to Set. Cut in to Pieces or Slices and Enjoy!!

~ Cindy

# MARKET STATS

ORANGEVILLE - JUNE 2018

**\$537,656**  
 ↑ 1.94%  
 AVERAGE SALE PRICE  
 Year to Date

**267**  
 ↓ 30.65%  
 NUMBER OF SALES  
 Year to Date

**2 MONTHS**  
 MONTHS OF INVENTORY



**104**  
 ↑ 7.22%  
 TOTAL ACTIVE  
 RESIDENTIAL LISTING

**46**  
 ↓ 24.59%  
 TOTAL PROPERTIES SOLD



JULY... looks like it's going to be hot!

Perhaps try a couple of our cherished summer recipes!

We have been busy even though the number of SALES are down and the number of LISTINGS is up.

Of note, AVERAGE SELLING PRICES have been solid - only lower by 1-2% in the area. What remarkable increases since 2015!

Check out "Dave's Videos" on our Website... and see some amazing new listings!

Have a wonderful Summer & send your family and friends... we'd love to help them!

~ Dave

**Average Selling Prices**  
2013 - 2018

Relax and take a look back to see how prices have increased over the past 5 years.

	2013	2014	2015	2016	2017	2018 YTD
Orangeville	\$346,505	\$363,773	\$393,897	\$450,085	\$527,431	\$537,656
Dufferin	\$408,706	\$403,829	\$474,890	\$549,860	\$648,422	\$644,290
Caledon	\$578,901	\$611,571	\$685,427	\$798,682	\$951,813	\$933,552
Erin	\$525,285	\$563,522	\$618,473	\$718,423	\$868,002	\$859,880



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 We help you MOVE too!



Buy or Sell with The Grime Team and use "Large Marge" our moving truck!

**Our Compliments!**

Call us at **519-941-5151** and let us help you get packing!

Dave, Margorie,  
 Cathy & Bill

## GRILLED ROSEMARY LAMB CHOPS



### Ingredients:

- 2 tsp minced garlic
- 1 tsp rosemary
- ½ tsp thyme leaves
- 1 dash cayenne pepper
- 1 tsp sea salt
- ¼ cup lemon juice
- 2 tbsp olive oil
- 4 lamb chops, about ¾ inch thick

### Directions:

1. Mix ingredients except for lamb in a bowl
2. Place chops in a container (or ziplock bag) to marinate.
3. Pour ingredients over chops, making sure both sides are well covered and marinate overnight. The longer the better, but give them at least one hour
4. Let chops come to room temperature (approximately 20 minutes) before grilling. Discard marinade.
5. Cook on BBQ or under a broiler. For medium try about 3-1/2 minutes per side.

Used Costco lamb chops & doubled the recipe. Delicious.

~ Margorie