

The Grime Team's
favourite
 Summer
Recipes



MARGORIE'S BEST MEATBALLS EVER

INGREDIENTS

- 2 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup freshly grated Parmesan cheese
- 1/4 cup milk any fat percentage works
- 1 cup beef broth divided
- 1 egg
- 1/4 cup chopped parsley
- 1 tbsp minced garlic
- 1/2 tsp kosher salt
- 1/2 tsp pepper
- 1 tsp oregano
- 1/4 tsp crushed red pepper flakes

INSTRUCTIONS

1. Combine the ingredients except for the meat well, using only 1/4 cup of the beef broth. Add the meat and just combine. Do not over mix, but be sure seasonings are well dispersed.
2. Use Parchment Paper to cover baking sheet (with rimmed edges) or Coat with non stick spray and roll meatballs into 1 inch circles. Sometimes I make bigger. Place meatballs onto baking sheet.
3. Pour reserved beef broth around meatballs and bake at 450 for 25 minutes.

We use this recipe all the time. Made recently for dairy free and gluten free folks... used gluten free bread crumbs instead of milk just used 1/4 cup beef broth. Delicious and easy to make ahead and freeze.

Enjoy!

~ Margorie



GRILLED SALMON

INGREDIENTS

- 1 tsp chili paste
- Chives, chopped
- 2 grated garlic cloves
- 2 tbsp minced ginger, fresh
- 1 tsp honey
- 2 tbsp lemon juice
- 4 salmon, fillets (skin removed)
- 1 tsp sesame oil
- 2 tbsp soy sauce, low sodium

INSTRUCTIONS

1. Start your grill on smoke with the lid open until a fire is established in the burn pot (3-7 minutes). Preheat to 400F.
2. Take the salmon and place it in a large re-sealable plastic bag, and then top with all remaining ingredients, except the chives. Seal the plastic bag and toss evenly to coat the salmon. Marinade in the refrigerator for 20 minutes.
3. After the salmon has been marinating for 20 minutes, place salmon on a flat pan or right on the grates and grill for about 3 minutes, and then flip and grill on the second side for about 3 minutes. Turn off the Grill, remove the pan from grill, plate, garnish with chives, and enjoy!

~ Bill

FRUIT SALAD



INGREDIENTS

- 1 Package Jello instant lemon pudding
- 2 cups buttermilk
- 1 can fruit cocktail
- 500ml container of Cool Whip
- 1 can mandarin orange slices
- 1 can of pineapple chunks

INSTRUCTIONS

Combine pudding, buttermilk then add Cool Whip. Let stand for 5 minutes. Drain all the juice from the canned fruit and add to mixture. Refrigerate for several hours & enjoy.

~ Cathy



LOCAL MARKET STATS

ORANGEVILLE:
June 2019

JUNE 2019

JUNE 2018

JUNE 2017

# OF SALES	AVG. PRICE	AVG. DOM
62	\$538,117	21
46	\$560,735	26
61	\$505,931	18

The summer has finally arrived, we're halfway through 2019, and the heat is on! 2017 was a crazy benchmark record breaking year for real estate, but it looks like June of 2019 mimicked what happened in 2017. 62 sales occurred in Orangeville in the month of June, which is a strong month. Average sale price is down slightly, as we're seeing more first time buyers entering the Orangeville market. Are we on track for a good year? YES. 492 sales occurred in residential resales in 2018, and 6 months into 2019, we're up to 282 sales. If you're interested in buying or selling, or want additional market stats, don't hesitate to call the Grime Team. **Happy Summer holidays! - Dave**



Congratulations Sam Grime!

Congratulations to Sam Grime (Dave & Melanie Grime's son) on graduating Kindergarten!



We wish all the graduates a safe & fun summer!



SUMMER WATERMELON SALAD

(I like this salad as it's a refreshing, sweet and salty salad. Best served cold at a backyard BBQ)

INGREDIENTS

- ¼ cup thinly sliced red onion
- 1 Tbsp fresh lime juice
- 1.5 cups crumbled or cubed feta cheese
- ½ cup fresh mint leaves torn
- ¼ cup fresh basil leaves torn
- 2 Tbsp good quality olive oil
- ½ cup pitted kalamata black olives
- 3 lb(s) seedless watermelon cut into bite sized pieces
- 1 pinch freshly ground black pepper to taste

INSTRUCTIONS

1. Cut watermelon into bite sized pieces and drain juices (it will make the salad too runny) and place in a large bowl.
2. Tear the fresh mint and basil and add to the bowl of melon and add the red onion, fresh lime juice and olive oil.
3. Toss the salad gently and add the crumbled feta and black olives. Finish the salad with a good turn of black pepper.

Enjoy!

~ Dave



FIVE STAR BARS

(an easy & delicious dessert)

INGREDIENTS

- 2 cups graham wafer crumbs
- 2 cups coconut
- ½ cup melted butter
- 1 Tsp vanilla
- 1 can sweetened condensed milk
- 4 Aero bars

INSTRUCTIONS

1. Pre Heat oven to 350.
2. Mix all ingredients together (except aero bars)
3. Once mixed, spread in baking dish. Bake for 10 min.
4. Melt aero bars in microwave with 1 Tsp oil.
5. Spread over base once it is out of oven.
6. Let Cool, cut into squares and enjoy!

~ Cindy

