

The Grime Team's
favourite
Summer
Recipes



GRILLED CHICKEN SLIDERS

INGREDIENTS

- 6 scallions, thinly sliced, divided
- 1 lrg clove garlic, pressed
- 3 tbs fish sauce
- 1 tbs canola oil
- 2 tbs honey pepper
- 1 lime
- 4 6-oz boneless, skinless chicken breast halves
- 1 bunch small radishes
- 2 mini seedless cucumbers
- 12 mini rolls, split & grilled
- Hoisin, sriracha & cilantro, for serving

INSTRUCTIONS

1. Transfer 2/3 of sliced scallions to blender along with garlic, fish sauce, oil, honey, and 1/2 teaspoon coarsely ground pepper; zest lime into blender, then puree. Transfer to bowl.
2. Pound thickest part of chicken breasts to 1/2 inch thick, add to marinade and toss to coat. Refrigerate at least 30 minutes or up to 2 hours.
3. Heat grill to medium. Remove chicken from marinade and grill, covered, until just cooked through, 4 to 6 minutes per side. Transfer to cutting board and let rest 5 minutes before slicing.
4. Meanwhile, very thinly slice radishes and cucumbers. Toss with juice of lime, then fold in remaining 1/3 of scallions.
5. Spread rolls with hoisin and sriracha, if using. Top with chicken, radish salad and cilantro, if using.

~ Bill



SPICY GREENS & PEAR SALAD WITH POMEGGRANATE GREMOLTA

POMEGRANATE GREMOLTA

Combine:

- 1 cup pomegranate seeds
- 1 shallot minced
- 3 tbs finely chopped flat leaf parsley
- 1/2 tbs orange zest

Mix:

- 1/4 cup olive oil
- 2 tbs pomegranate molasses
- 2 tbs red wine vinegar
- 1 tbs honey
- 1 tbs Dijon mustard

INGREDIENTS

- 15oz arugula greens
- 3 bosc pears thinly sliced

INSTRUCTIONS

Toss greens with dressing. Season lightly with salt and pepper. Plate salad. Top with pear slices and pomegranate gremolta. Serve immediately. **Instead of pomegranate molasses you can use molasses or maple syrup**

~ Margorie

SPINACH SALAD INTO A MASON JAR ADD:



- 1/2 cup vegetable oil
- 3 Tbsp ketchup
- 1/2 cup finely diced red onion
- 2 Tsp worcester-shire sauce
- 2 Tbsp sugar
- 2 Tbsp vinegar

After add all of them shake well.

INSTRUCTIONS

Boil 2-3 eggs. Cool, peel and cut into slices. Fry 2-3 pieces of bacon. Cool and crumble into small pieces.

Pour dressing over dry baby spinach just before serving. Sprinkle with the bacon pieces and egg slices. Enjoy!

~ Cindy



LOCAL MARKET STATS

ORANGEVILLE:
MAY 2020

MAY
2020

MAY
2019

MAY
2018

# OF SALES	AVG. PRICE	AVG. DOM
47	\$617,727	26
73	\$578,330	20
55	\$551,167	26

Wishing all Fathers,
both young and young
at heart, a very



From the Grime Team

Well, with everyone a couple months into the pandemic, it seems that **buyers and sellers are getting used to the future we're in, with protocols in place in the real estate market.** The spring market didn't really occur, and now **we're seeing the pent up demand from Buyers** who held off house hunting during the initial shock of the lockdown. 47 sales occurred in May in Orangeville which is up from a meager 12 sales in April. **Average sale prices have remained stable** as well despite the pandemic. Average sale price to list price ratio remained at 99% for the month of May. **It looks like we're having a late spring market this year!** *Stay safe everyone and don't hesitate to call the team for any questions or concerns! - Dave*



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



CATHY'S PISTACHIO PIE RECIPE

This is light and great and easy

PISTACHIO DELIGHT CRUST FOR 2 PIES

- 2 packages of chocolate wafers ground into crumbs (flat thin chocolate cookies)
- 1/2 cup melted butter

Mix together and spread on the bottom of the pie plate and put in freezer

FILLING

- 2 envelopes dream whip
- 2 packages Jell-O pistachio pudding mix
- 1-1/2 cups milk
- 2 tbs vanilla

Prepare all dream whip with 1 cup milk and all vanilla until thick and creamy. Then add pudding, remainder of milk and beat for two minutes with electric mixer. Pour into shells sprinkle with chopped nuts and /or crushed cookies freeze at least six hours served directly from the freezer. Recommend leaving at room temperature 15 minutes prior to cutting

~ Cathy