

SUMMER favourite Recipes

WHAT SAYS SUMMER MORE THAN A BARBEQUE?

Summer is finally here and what better way to celebrate the heat (or maybe the purchase of a new home) than with a BBQ! Remember though, we do have to stay safe. **Here are The Grime Team's favourite BBQ recipes, from our family to yours:**

DAVE'S JERK CHICKEN (mild and/or HOT)

This is good by itself, with rice, in a wrap or in a Jamaican patty. Marinade for 10-16 Chicken Thighs & Drumsticks (skin on)

INGREDIENTS

- 2 medium onions chopped
- 3 garlic cloves
- 1 heaping tbs Chinese 5 spice
- 1 heaping tbs allspice
- 1 heaping tbs ground black pepper
- 1 tsp thyme
- 1 tsp cane sugar
- 1 tsp nutmeg
- 1 tsp cinnamon
- Juice of 1 lime
- ***for HOT, 3-4 whole scotch bonnet or habanero peppers (seeds in)

INSTRUCTIONS

Mix in a blender or food processor. Slowly add ½ cup of soy sauce & 2 tablespoons of vegetable oil. Marinade chicken overnight or 3 hours minimum. Smoke on smoker, BBQ or bake until chicken reaches an internal temperature of at least 165F. Enjoy!

~ Dave

CINDY'S PORK BURGERS

INGREDIENTS

- Ground Pork Meat
- 1 Large Apple (I use whatever I have on hand)
- 1 Onion
- 1 tsp salt (optional)

INSTRUCTIONS

Peel apple and onion then chop into small fine pieces (or use food processor). Mix the chopped apple and onion with the pork meat and salt if desired. Shape into burger patties and they are ready for the grill! Once done, add to your bun of choice with toppings and enjoy!

~ Cindy

BILL'S SUMMER STEAK KABOBS

INGREDIENTS

- 1/2 cup canola oil
- 1/4 cup soy sauce
- 3 tbs honey
- 2 tbs white vinegar
- 1/2 tsp ground ginger
- 1/2 tsp garlic powder
- 1-1/2 lbs beef top sirloin steak, cut into 1" cubes
- 1/2 pound whole fresh mushrooms
- 2 medium onions, cut into wedges
- 1 med. sweet red pepper, cut into 1-inch pieces
- 1 medium green pepper, cut into 1-inch pieces
- 1 med. yellow summer squash, cut into 1/2" slices
- Hot cooked rice

INSTRUCTIONS

In a large bowl, combine first six ingredients. Add beef; turn to coat. Cover and refrigerate 8 hours or overnight. On 12 metal or soaked wooden skewers, alternately thread beef and vegetables: discard marinade. Grill kabobs, covered, over medium heat until beef reaches desired doneness, 10-12 minutes, turning occasionally. Serve with rice.

~ Bill

MARGORIE'S BEST SIMPLE TOSSED GREEN SALAD (6 servings)

SALAD INGREDIENTS

- 5 c loosely packed mixed greens or your favourite lettuce
- 2 T sunflower seeds
- ¼ c crumbled bacon
- 1/4 c red onion, thinly sliced
- 1 cucumber peeled and thinly sliced

DRESSING INGREDIENTS

- ¼ c Dijon mustard
- ¼ c honey or maple syrup
- ¼ c Apple cider vinegar
- 1t salt
- ¼ t black pepper
- ¼ c extra virgin olive oil

INSTRUCTIONS

Combine Salad ingredients. Just before serving add dressing and toss to combine. Serve immediately.

~ Margorie



GRIME TEAM
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- MARKET SNAPSHOT -

Average Sale Price \$784,669	List to Sale Price 106%	Number of New Listings 95
Number of Sales 70	Average Days on Market % Change 2020 to 2021 -70.37%	Average days on Market 8

HAPPY Summer!

Well the real estate market in **Orangeville and the Headwaters continues to be very active.** Last year at this time, we were still trying to figure out protocols for the safe operation of working with buyers and sellers, so the market almost grounded to a halt until mid June of last year.

With the protocols in place now, **the market has not slowed down even during the spike of the third wave.** From January 1st to June 1st in Orangeville, we've seen 369 sales so far this year.

This is over double of what we saw in the same time frame last year. **Average sale price of \$784,669** was pretty much the same as April of last month. **Active listings in Orangeville is hovering around 50 homes for sale,** which is much better than the dismal inventory we had at the beginning of the year. As we roll into summer, we'll see what happens. **Enjoy the warmer weather!** - Dave



Happy Father's Day to all our amazing fathers, grandfathers, brothers, uncles, friends, and anyone we consider a dad.



Marco Polo!

Looking to **COOL DOWN** this summer?

Let The Grime Team help you find your perfect backyard oasis.



Wishing everyone a safe and **HAPPY CANADA DAY!**

From all of us at the Grime Team.