

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!

Here are The Grime Team's favourite BBQ recipes, from our family to yours:

MARGORIE'S SUPER SIMPLE ARUGULA SALAD

INGREDIENTS

- A couple handfuls of arugula
- Drizzle of extra-virgin olive oil
- Lighter drizzle of thick balsamic vinegar or balsamic glaze
- Optional: Light sprinkle of finely grated aged cheese, such as Parmesan or even cheddar
- Small pinch of flaky sea salt, kosher salt or fine salt
- Freshly ground black pepper or pinch of red pepper flakes

INSTRUCTIONS

1. Add a couple handfuls of arugula to a bowl or small plate. Drizzle lightly with olive oil, followed by a lighter drizzle of balsamic vinegar (the ratio is really up to you—balsamic is sweeter than most other vinegars, so you might enjoy equal parts vinegar and oil). **2.** Sprinkle with cheese, if desired. Sprinkle with a small pinch of flaky sea salt, crushing it between your fingers as you sprinkle, or other salt (use a little more salt if not using cheese, which is salty). **3.** Finish the salad with a couple twists of freshly ground black pepper or a small pinch of red pepper flakes. Repeat for additional salads, if needed. Enjoy promptly, as the salad will wilt over time.

BILL'S BARBECUE BRUSCHETTA

INGREDIENTS

- 1 tbsp olive oil
- 1 1/2 tsp balsamic vinegar
- 1/3 cup small basil leaves
- 1 tbsp capers, drained and rinsed
- 1/4 tsp salt
- 3 cups cherry tomatoes, a mix of colours, halved
- 8 1/2-in. slices crusty Italian bread

INSTRUCTIONS

1. PREHEAT barbecue to medium. Whisk oil with vinegar, basil, capers and salt in a medium bowl. Stir in tomatoes.

2. BARBECUE bread slices until grill marks form, 1 to 2 min per side. Transfer to a plate and rub 1 side of each toast with cut side of garlic. Top with tomato mixture.

DAVE'S JERK CHICKEN MARINADE

This homemade recipe is great for marinating Chicken, and either baked, on the BBQ or Smoker to your perfection. I like skinless boneless chicken thighs and drumsticks, but works well with any chicken.

INGREDIENTS

- 2 medium onions (chopped)
- 3 garlic cloves
- 1 heaping tablespoon (each) of: Chinese 5 spice, allspice, ground black pepper
- Juice of 1 lime
- 1 heaping teaspoon (each) of: dried thyme, cane sugar, nutmeg, chili powder
- 1/2 teaspoon cinnamon

INSTRUCTIONS

1. Mix in a blender and slowly add 1/2 cup of soya sauce, and 2 tablespoons of vegetable oil. This is the family friendly version. I kick it up with scotch bonnet peppers (whole). 1 for gentle kick up to 3 for a good kick.

2. Marinade for 3 hours minimum and cook whatever way you'd like until chicken is cooked through.

3. Enjoy with a margarita!

STEVE'S SALMON WITH FRUIT SALSA

INGREDIENTS

- 1 tbsp oil
- 4 salmon fillets
- 1/2 tsp salt & pepper
- 1 mango
- 1/2 cup pineapple
- 1 plum tomato
- 2 tbsp coriander
- 1 green onion
- Lime wedges

INSTRUCTIONS

1. Preheat oven to 400 degrees F. Heat oil in skillet. Sprinkle salmon with salt and pepper. Place salmon, skin side down in skillet and cook for 3-5 minutes. Without turning salmon over, transfer to the oven and cook for 8-9 minutes.

2. Cut up pineapple, mango and tomato. When salmon is ready remove from skillet with a lifter. Transfer to foil to keep warm.

3. Remove skin from skillet and all but 1 tsp of fat. Add mango, pineapple, tomato, salt & pepper. Stir over medium heat for 1 minute.

4. Remove from heat. Add coriander & green onion. Spoon salsa over salmon & enjoy!



GRIME TEAM
REAL ESTATE PROFESSIONALS

Dave Grime
Sales Rep

Margorie Grime
Broker, SRES*

Cathy Szabolcs
Sales Rep*

Bill Mariatt
Sales Rep

Stephen Kelk
Sales Rep



June/July 2022

519.941.5151 or 1.800.268.2455

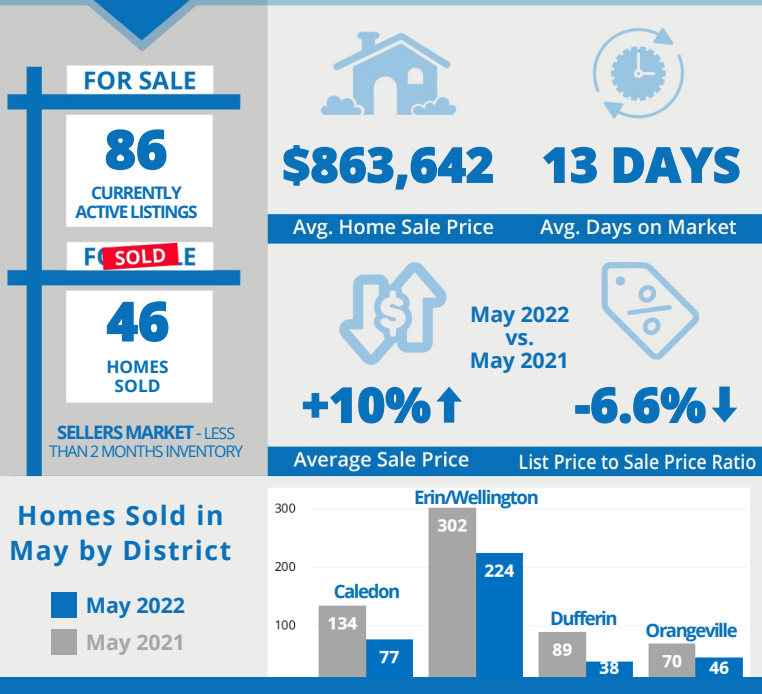
dave@thegrimeteam.com

www.thegrimeteam.com

75 FIRST STREET, SUITE 14, ORANGEVILLE, ON L9W 2E7



May Market Update - ORANGEVILLE



SUMMER IS FAST APPROACHING, AND WITH THE WARMER WEATHER, WE'RE SEEING MORE AND MORE INVENTORY HITTING THE MARKET.

Across the province, we've seen a market shift with the rising interest rates, record gas prices, and Ontarians concerned with the high cost of living. With these concerns in mind, the average sale price has dropped compared with the first couple months of the year.

Orangeville inventory in the month of May was almost double of that of last year (86 listings compared to 44 in May of 2021). **Average sale price has dropped to just over the \$850,000 mark compared to over \$1,000,000** we were seeing in the first couple months of 2022 when we were seeing record sales... that ship has sailed.

For Sellers, don't fret; we are still up 10% compared to last year in May. And year to date (January - May), prices are still up 24% in the same timeframe in 2021.

For Buyers, you have more inventory to choose from now, and prices are reflecting a more stable market. I see this trend continuing over the summer, but let's see what happens in this ever evolving market! - Dave

ROSE'S SOY-MARINATED FLANK STEAK

Marinating time: minimum 1- 6 hours
Cooking and resting time: 25 minutes (combined)

INGREDIENTS

- 1 cup soy sauce
- 1/4 cup packed light-brown sugar
- 3 tablespoons cider vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons Dijon mustard
- 1 teaspoon red-pepper flakes
- 1/4 teaspoon ground pepper
- 1 flank steak (about 2 lbs)
- Vegetable oil, for grates

INSTRUCTIONS

1. In a 9-by-13-inch baking dish, whisk together soy sauce, sugar, vinegar, Worcestershire, mustard, red-pepper flakes, and pepper. Place steak in dish and cover dish tightly with plastic wrap. Swirl dish so that marinade coats the top of steak. Refrigerate 1 to 2 hours, turning steak occasionally.
2. Heat grill to high. Remove steak from marinade, letting excess drip off. Pour marinade into a saucepan and simmer over medium-high heat until reduced by half, about 10 minutes.
3. Clean and lightly oil hot grates. Grill steak, covered, 6 minutes; turn, brush with glaze, and grill until medium-rare, 6 minutes more. Let rest 8 to 10 minutes before slicing.

