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2013

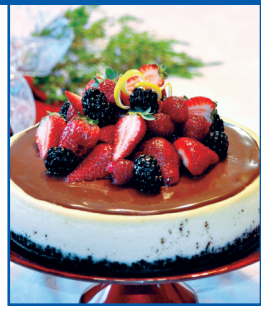
Recipe Calendar

JANUARY 2013

SUN	MON	TUES	WED	THU	FRI	SAT
		1 NEW YEAR'S DAY	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21 MLK, JR. DAY	22	23	24	25	26
27	28	29	30	31		

Best-Ever Cheesecake

- 1 cup finely crushed chocolate graham crackers
 - 3-8 oz. pkgs. cream cheese (softened)
 - 1/2 stick butter (melted)
 - 1 cup sugar • 2 Tbsp. cornstarch
 - 2 tsp. vanilla extract • 3 large eggs
 - 3/4 cup heavy whipping cream
- Topping:** 1/2 cup heavy whipping cream, 1/2 cup semi-sweet chocolate, 2 cups of mixed berries



JANUARY 2013

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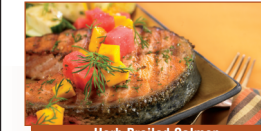


- #### Best-Ever Cheesecake
- Instructions:**
1. Spray bottom and sides of a 9"x3" springform pan. Wrap the outside with 4-5 layers of foil.
 2. Combine crumbs with melted butter, and press firmly to the bottom. Bake at 350° for 5 minutes. Let cool.
 3. In bowl, beat cream cheese, sugar, cornstarch, and extract on medium speed until creamy. Beat in eggs, and whisk in cream until smooth. Pour batter into pan. Place pan in roasting pan, and pour boiling water in roaster halfway up springform.
 4. Bake at 325° for 50 minutes. Turn off oven, and let cheesecake continue to bake for 1 1/2 hour. Remove and cool. Chill for 5 hours.
- Topping:** Bring cream to a boil. Remove. Add chocolate, and whisk until smooth. Pour warm glaze on cake and top with berries.

FEBRUARY 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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3	4	5	6	7	8	9
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24	25	26	27	28		

- #### Herb Broiled Salmon
- 1/2 cup olive oil
 - 1 Tbsp. garlic salt
 - 6 salmon steaks (1" thick)
 - 1/4 cup fresh parsley (chopped)
 - 1/4 cup fresh dill (chopped)
 - 1/4 cup fresh rosemary (chopped)



- Instructions:**
1. Combine olive oil, garlic salt and herbs. Brush mixture on salmon steaks.
 2. Place on a well-greased, preheated broiler pan. Broil about 4 inches from the heat for 8 to 10 minutes or until fish flakes easily.
- Fruit garnish:** Combine 1 cup cubed watermelon, 1 cup cubed mango and 3 Tbsp. fresh lime juice.

MARCH 2013

SUN	MON	TUES	WED	THU	FRI	SAT
				1	2	
3	4	5	6	7	8	9
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17	18	19	20	21	22	23
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- #### Avocado Turkey Wraps
- 1 ripe avocado
 - 2 Tbsp. cream cheese
 - 8 oz. smoked turkey breast slices
 - 1-12 oz. jar roasted red peppers
 - 2 Tbsp. spicy Dijon mustard
 - 2-9" spinach or tomato-basil tortillas



- #### Avocado Turkey Wraps
- Instructions:**
1. Cut avocado lengthwise into thin slices.
 2. Drain and cut roasted peppers into strips.
 3. Warm tortillas according to package directions. Spread cream cheese and mustard over each tortilla evenly. Place avocado slices on first, then top with turkey and pepper strips.
 4. Roll up each tortilla tightly, and place seam-side down on cutting board. Trim ends of wraps, and serve immediately.

APRIL 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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25	26	27	28	29	30	

- #### Citrus Grilled Chicken
- 1 chicken (cut-up)
 - 1/4 cup olive oil
 - 1/4 cup orange juice
 - 1/4 cup fresh lime juice
 - 2 Tbsp. chopped onion
 - 2 tsp. chili powder
 - 1 tsp. ground cumin
 - 1/4 tsp. red pepper sauce



- Instructions:**
1. Rinse chicken, and pat dry.
 2. In a bowl, mix cream cheese and dressing until well-blended.
 3. Coat chicken in marinade, and refrigerate for 3 to 4 hours, turning occasionally.
 4. Remove meat from marinade, and grill for about 30 minutes or until dark meat is done.

MAY 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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18	19	20	21	22	23	24
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- #### Greek Shrimp Salad
- 4 Tbsp. olive oil
 - 2 Tbsp. oregano
 - 1/2 lb. of large shrimp
 - 2 cups cubed tomato
 - 3 Tbsp. fresh lime juice
 - 3/4 cup thinly sliced red onion
 - 3/4 cup crumbled feta cheese
 - 1/2 cup pitted black olive halves
 - 1 pkg. European salad blend



- #### Greek Shrimp Salad
- Instructions:**
1. Peel and devein shrimp, leaving tail on. Season with salt and pepper to taste.
 2. Grill shrimp over medium heat for about 8 minutes or until shrimp turns opaque throughout.
 3. In a large bowl, combine onion slices with lime juice, and let stand for 10 minutes.
 4. Toss to coat with the remaining ingredients and shrimp before serving.

JUNE 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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- #### Buffalo Chicken Dip
- 1/2 stick butter (melted)
 - 1 store-bought rotisserie chicken
 - 3/4 cup shredded mozzarella cheese
 - 1-12 oz. bottle of Frank's® Red Hot Wing Sauce
 - 1-8 oz. pkg. cream cheese (softened)
 - 1/2 cup blue cheese dressing (or ranch dressing)
 - 1 bag of pita chips (or plain tortilla chips)



- Instructions:**
1. In a large bowl, shred 3 cups of chicken meat.
 2. Add 1/2 cup of wing sauce and melted butter, and mix well.
 3. In a bowl, mix cream cheese and dressing until smooth. Pour cream cheese mixture into a baking dish, and top with chicken mixture.
 4. Sprinkle cheese over top, and bake at 350° for 20 minutes. Stir through the mixture, and serve while hot.

JULY 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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- #### Peach-Berry Cobblers
- 1-1/2 cups ea. of bite-sized cut fresh peaches & strawberries
 - 1-1/2 cups blueberries
 - 1 cup + 3 Tbsp. sugar (divided)
 - 2 Tbsp. cornstarch
 - 1/2 cup all-purpose flour
 - 4 Tbsp. butter (softened)
 - 1/4 tsp. ground cinnamon
 - 1/4 cup finely chopped pecans



- #### Peach-Berry Cobblers
- Instructions:**
1. In a bowl, combine peaches and 3 Tbsp. sugar, and let sit for approximately 15 minutes.
 2. Drain all the excess peach juices and fold in strawberries, blueberries, 1/2 cup sugar and cornstarch. Toss to coat completely.
 3. Divide berry mixture evenly among ramekins.
 4. To make the crumb toppings, combine remaining sugar, flour, butter, cinnamon, pecans and mix well. Sprinkle mixture evenly over fruit, and bake at 425° for 15 minutes or until toppings are golden brown. Makes 4-6 servings.

AUGUST 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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18	19	20	21	22	23	24
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- #### Key Lime Cream Tart
- 4 large egg yolks
 - 1/2 cup fresh Key lime juice
 - 1-9" pre-baked tart or pie shell
 - 2 tsp. fresh lime zest (finely minced)
 - 1-8 oz. tub whipped topping (thawed)
 - 1-14 oz. can sweetened condensed milk



- Instructions:**
1. In a bowl, beat egg yolks with an electric mixer until they turn thick and light yellow.
 2. Add condensed milk, lime juice, lime zest, and mix until well-blended.
 3. Pour filling into the prepared crust, and bake at 350° for 15 to 20 minutes or until the center is just set.
 4. Refrigerate for 3 hours. Garnish with whipped topping and lime slices.

SEPTEMBER 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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22	23	24	25	26	27	28
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- #### Grilled Chicken Kebabs
- 1/2 cup cider vinegar
 - 2 tsp. Herbs de Provence
 - 1 cup extra virgin olive oil
 - 2 cobs of corn (cut into 1" disks)
 - 4 baby zucchini with blossoms
 - 4 baby squash (chopped into 1" pieces)
 - 4 boneless, skinless chicken breasts (cubed)



- #### Grilled Chicken Kebabs
- Instructions:**
1. For marinade, whisk together oil, vinegar and herbs, adding salt and pepper to taste.
 2. Soak wooden skewers in water for at least 10 minutes before assembling kebabs.
 3. Alternate pieces of chicken with vegetables, finishing each skewer with a zucchini blossom.
 4. Brush skewers liberally with marinade, and grill until chicken is completely cooked.

OCTOBER 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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11	12	13	14	15	16	17
18	19	20	21	22	23	24
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- #### Twice-Baked Potatoes
- 4 large russet potatoes
 - 15 dried apricots
 - 1 tsp. garlic powder
 - 1/2 cup Alfredo sauce
 - 3 Tbsp. butter (softened)
 - 4 oz. Parmesan cheese (shredded)
 - 8 oz. mozzarella cheese (finely grated)
 - 1/2 cup cooked bacon (crumbled)
 - Kosher salt & black pepper
 - 1 green onion (finely chopped)



- Instructions:**
1. Scrub potatoes well. Rub skins with butter, kosher salt, garlic powder and black pepper. Pierce in several places to vent air.
 2. Bake at 400° about 1 hour.
 3. Cut in halves lengthwise, and scoop out insides into bowl, leaving 1/2" wall shells. Then, mash potato with a fork while adding Alfredo sauce and half portion of cheeses.
 4. Spoon potato back into shells, and top with remaining cheese and bacon.
 5. Broil for about 5 minutes, and remove from oven.
 6. Garnish with onions, and serve while hot.

NOVEMBER 2013

SUN	MON	TUES	WED	THU	FRI	SAT
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17	18	19	20	21	22	23
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- #### Carrot Layer Cake
- 3 eggs
 - 1/2 cup water
 - 1/2 cup vegetable oil
 - 2 cups grated raw carrots
 - 1-18.25 oz. box Spice Cake Mix
 - 1-1/2 cups walnuts (finely chopped)
 - 2-16 oz. tubs cream cheese frosting
 - 1-8.5 oz. can crushed pineapple (undrained)



- #### Carrot Layer Cake
- Instructions:**
1. Preheat oven to 350°.
 2. Combine cake mix, carrots, pineapple with juice, water, eggs, oil, and 1/2 cup of walnuts. Beat with an electric mixer at low speed until moistened, then at medium for 2 minutes.
 3. Pour into 2 greased and floured 9-inch round cake pans, and bake for 35 to 40 minutes or until done.
 4. Let cool, and spread frosting between cake layers. Cover cake with remaining frosting and walnuts.

DECEMBER 2013

SUN	MON	TUES	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
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17	18	19	20	21	22	23
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31						

- #### Holiday Glazed Ham
- 15 dried apricots
 - 1 egg white (beaten)
 - 5 Tbsp. Dijon mustard
 - 5 Tbsp. pineapple/apricot jam
 - 1 cup dark brown sugar (packed)
 - 1-8 lb. half ham (cooked)
 - 1 bunch red and green grapes
 - 1/4 cup washed raw sugar



- Instructions:**
1. Combine mustard, jam and brown sugar to make the glaze.
 2. Cut 1/2" deep slots in ham, and score with diamond pattern.
 3. Roast at 325° for 25 minutes, then cover ham with glaze and cook for another 30 minutes. Brush glaze over ham every 10 minutes while cooking.
- Garnish:** For garnish, dip fruits in egg white then roll in sugar, let dry. Use toothpicks to keep in place.