## May 2015







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## **Scampi on Couscous**

- ½ Cup plus 2 tbsp Extra Virgin Olive Oil
- 1 small Onion, chopped
- 1 Carrot, chopped
- 1 Garlic Clove, peeled and smashed, plus 2 Garlic Cloves minced
- 2 (8 ounce) cans
  chopped Tomatoes in their juice
- 1 (8 ounce) bottle Clam Juice
- ¼ cup dry White Wine
- 1 cup Water
- 2 cups plain Couscous
- 2 pounds large Shrimp, peeled and deveined
- 1 Lemon, juiced
- 1 tablespoon Red Pepper Flakes
- Chopped Parsley Leaves, for garnish

In a large pot, heat 1/4 cup olive oil. When almost smoking, add onion, carrot and 1 clove smashed garlic and saute until vegetables are soft, about 5 minutes. Add the canned tomatoes and their juice, clam juice and white wine. Bring to a boil and simmer on medium heat for 10 minutes, uncovered. Remove from heat and allow to cool slightly. Carefully pour tomato mixture in the bowl of a food processor and puree. Add a couple of tablespoons of water if needed - you want to end up with a broth. Check for seasoning.



As summer approaches, the outdoors beckon with images of casual entertaining in the open air and afternoons spent by the pool or gathered around the grill. At this time of year, buyers shopping for a new home will shift their attention to outdoor living



spaces. If you are hoping to sell your home this summer, consider the following popular design trends in order to boost the allure of your backyard oasis:

**Low-maintenance**, sustainable plants that are native to the region. Many are even replacing grass with artificial turf, the pinnacle of low-maintenance landscaping. These options are a win-win situation for the environment as well as your budget.

**Homegrown edibles**, including fruits, vegetables, and herbs, are increasing in popularity. If your yard is tight on space, consider planting some micro-greens: they are packed with nutrients and may be grown in very small containers, making them a favorite choice of apartment or condo dwellers.

Homeowners have long sought to bring the outdoors in by incorporating elements of nature into their interior designs, but recent trends have focused on carrying the comforts of the home to the backyard. Outdoor living spaces may include full kitchens and al fresco dining rooms. Large windows and glass doors leading from the home to the yard are also popular to create a seamless transition between indoor and outdoor living spaces.

**Fire pits** and fireplaces are hot. Available in a vast range of styles and at price points to suit every budget, fire pits or fireplaces provide warmth in cooler months and a cozy centerpiece around which family and friends may gather.

**Celebrate** a contrasting element with the addition of water features. Ranging from simple, inexpensive fountains that may be purchased at most hardware stores to more elaborate waterfalls and ponds, water features create a sense of tranquility, instantly transforming the yard into a Zen oasis.

**Pantone's color** of the year for 2015 is Marsala, a red-brown shade that serves as an attractive complement to other earth tones. Incorporating Marsala via accessories like pillows or cushions adds a rich, warm hue to outdoor spaces. Black backdrops are also popular this year. Consider painting one wall or fence black to create an appealing contrast to colorful landscaping or wooden furniture.

Return broth to the pot. Add 1 cup of water and 2 tablespoons extra-virgin olive oil and bring to a boil. Reduce heat and add 2 cups couscous. Cover pot and remove from heat. Let rest for 10 minutes, allowing the couscous to absorb all the liquid. Fluff with a fork and season with salt and pepper.

In a large skillet, add the remaining 1/4 cup oil and the 2 cloves of minced garlic. Heat the oil, making sure not to burn the

garlic. When the oil is hot, add the shrimp and stirring occasionally, cook the shrimp until they start to turn pink, about 5 minutes. Be careful not to overcook the shrimp or they will become tough. Remove from heat and add the lemon juice, red pepper and chopped parsley. Check for seasoning.

To serve, mound the couscous in the center of a platter and top with the shrimp.

Recipe courtesy Giada De Laurentiis



## Listing of the Month

**JUST REDUCED!!** Here's your chance to live the active 55+ Florida retirement lifestyle of which you've always dreamed. With an open and airy feel, entertaining in your formal living room and dining room will be a pleasure. The large, tiled kitchen overlooks a separate breakfast area and family room. Seamless glass windows, glass sliders, and large windows in the family room shower your home with Florida sunshine and gorgeous panoramic views of the covered and screened lanai, outdoor kitchen, koi pond, and preserved woods. You'll enjoy the split bedroom floor plan with a large master bedroom, a luxurious bath with spa tub and bench seat shower, and two walk-in closets.

Secondary bedrooms are also spacious and one features two double door closets. There is an inside laundry with cabinetry, utility sink, and a closet. The oversize 3 car garage with cabinets is perfect for the cars and leaves plenty of room for the golf cart. Enjoy the pond and preserve views from most rooms. Gutters, irrigation, and mature landscaping all around. Enjoy our 18-hole championship golf course, Tennis and Bocce courts, and a Fitness Center with a Trainer. Our grand clubhouse includes a library, computers, an arts and crafts room for painting, sewing, scrapbooking, ceramics kiln, card rooms and a billiard room. Community clubs and classes meet here and our performing arts center hosts top name entertainers. We also hold dances, parties, and wedding receptions in the banquet facility and enjoy the cuisine and lounge at the Fountain Vue Restaurant.

## **Congratulations to Carol and Tom**

Congratulations to Tom and Carol on the purchase of their beautiful Fox Wood home. We enjoyed every moment that we were working with you and wish you many years of health, happiness, and prosperity in your home.

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