



Beverly Johnson ABR, CRS, REALTOR®

Office: (573) 386-2964 Toll-Free: (800) 357-3658

2024 Recipe Calendar

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The Frontside Features a Larger Calendar **New Backside with Easy to Read Instructions**

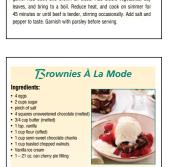
Front







Instructions: Cut meat and vegetables into small bite-size pieces. In a heated skillet, add 2 Tosp. oil and sauté the onions. Add eggplant, bell peppers, tomatese, carrots, and cook for 5 minutes. Stir in the flour, and cook for 3 minutes. Remove. In a pot, heat 2 Tosp, oil with garlic. Add beef, and brown all sides. Add stock vegetables, bay leaves, and bring to a boil. Reduce heat, and cook on simmer for 45 minutes or until beef is tender, stirring occasionally. Add salt and pepper to taste. Garnish with parsley before serving.



Instructions: Preheat oven to 325°. In a bowl, combine the eggs sugar, salt, and beat until well blended. Stir in the melted chocolate butter and vanilla. Add the flour, and mix until combined. Fold in the chocolate chunks and walnuts. Pour mixture into a greased brownie pan. Bake for 30 minutes (do not overbake). Let cool. Serve brownies with ice cream and cherry pie filling.



Front

Reef Taco Salad Bowl JULY 2024

9 10 11 12 13

15 16 17 18 19 20

21 22 23 24 25 26 27



Back

Beef Taco Salad Bowl







Instructions: Rinse shrimp and pat dry. In a bowl, combine the shrimp with sea salt, black pepper, paprika, and brown sugar. Refrigerate for one hour. In a large skiller, beat the oil over high heat. Add the gartic, and cook for 10 seconds. Fold in the shrimp, and sea ech side for 2.5 minutes until they are curled and poir. Add the butter, chill sauce, temon juice, paraley, and toss well. Remove and serve immediately.

Grilled Meatball Kebabs





 ${\it P}$ oaded Beef Enchiladas

OCTOBER 2024

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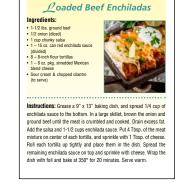
Instructions: In small bowl, whisk eggs with cheese thoroughly. Set aside. Cook pasta until tender but firm. Drain well, reserving 1/2 cup pasta water. Meanwhile, in a large skillet, cook bacon on medium heat until crisp. Reduce heat. Add onion and gorlia cand saute until fragrant. Add half of reserved pasta water to pan. Fold in pasta, and gently toss to combine. Pour the egg mixture into the hot pasta. Stir noodles quickly until the aggs thicken. Thin out sauce with remaining pasta water if needed. Add salt and pepper to taste.











Dumpkin Harvest Soup

Instructions: Line a large baking tray with foil and coat with cooking spray. Coat all the vegetables with oil and place on the tray. Add sait and pepper. Rosat 4 400 for 45 min. or untill tender. Let cool for 10 min. Pe

cornstarch. Add to soup and stir well. Let cool slightly. In a ble add soup and blend until smooth. Add salt and pepper to taste.



Sunny Peach Shortcake

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on high speed to soft peaks, add powdered sugar and vanilla, and continue whipping until stiff peaks form. Arrange cake with whipped

cream and peaches as pictured.

Instructions: Season both sides of the salmon fillets with salt and pepper. Heat oil in a large pan, and sear 4-5 minutes per side (flesh



