The Roohan BEAT

2020
Summer

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#MOVINGWITHROOHAN
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SUMMER BBQ MENU

More recipes at RoohanRealty.com/recipes

BBQ PORK RIBS (by Dan Roohan)

Ingredients:

Pork Ribs	You can use baby backs, spare ribs, or St. Louis Cut (Dan's favorite). All work roughly the same but might cook at a different rate.
BBQ Sauce	Use your favorite. Dan recommends something with a kick or Sweet Baby Ray's.
Salt	
Dry Rub	1/2 c brown sugar, 1/4 c white sugar, 1/4 c paprika, 1/4 c garlic powder, 1 tbsp each of: black pepper, ground ginger, onion powder, rosemary

Directions:

1. Rinse ribs in cold water.
2. Remove thin membrane from underside of ribs if needed (it gets tough & doesn't let your seasoning into the meat).
3. Pat ribs dry with paper towels and salt them. Dan likes to do this the night before, but an hour or two ahead is fine.
4. Sprinkle approximately 2 tbsp of dry rub on the ribs (if you have more, save it for next time). Get both sides and use your hands to really work the seasoning in.
5. Get your smoker, Big Green Egg, or grill with indirect heat up to about 225°F. Try to keep the temperature between 225°F and 250° F.
6. Put your ribs on - meat side up - and keep them steady for about five hours. You'll want to check them periodically. They're done when the internal temperature is 200°F and a nice, crispy bark has formed.
7. When your internal temperature is just about 200°F, brush your BBQ sauce on the ribs and let them cook 5-10 more minutes. You can do multiple coats if you prefer, but you don't want to burn the sauce, so keep an eye on them. Enjoy!

BACON BAKED BEANS (by Palma Pedrick)

Ingredients:

2 42oz. cans baked beans, drained
1lb loose sausage, browned & drained
1/2 c BBQ sauce
1/4 c ketchup
1 tbsp mustard
1/2 c brown sugar
2 tsp minced onion
6 strips bacon, cooked & crumbled

Directions:

1. Preheat oven to 350°F.
2. Mix ingredients in an oven safe dish and bake for 1 hour *OR* combine in crock pot set to low for 1 hour.

GRILLED CORN W/ PARMESAN BUTTER

Ingredients:

4 ears of corn
1/2 c freshly grated Parmesan cheese
Vegetable or olive oil for the grill
6 tbsp unsalted butter, softened
1 garlic clove, minced
Salt & freshly ground pepper
Kitchen string (optional)

Directions:

1. Light grill.
2. Mix butter, Parmesan & garlic in a bowl.
3. De-husk & de-silk corn.
4. Use kitchen string to tie husks together at the end of each ear, forming a handle so you can turn all at once.
5. Brush grill with oil.
6. Grill corn on medium-hot fire, turning, about 5 minutes.
7. Brush corn with Parmesan butter & continue coating, turning and cooking for another 5 minutes.
8. Serve with any leftover Parmesan butter on the side.

GRILLED PEACHES (by Meg Minehan)

Ingredients:

Peaches, washed, halved & pitted
Stewart's Philly Vanilla ice cream (or your flavor of choice)
Butter
Brown sugar
Raspberries (opt.)
Shaved chocolate (opt.)

Directions:

1. Set grill to medium heat.
2. Place peaches - cut side down - on grill & close top, grilling for two minutes.
3. Rotate peaches 90° and close top again, grilling for another two minutes to achieve grill marks.
4. Flip peaches and place a small dollop of butter + 1 tsp brown sugar in each pit hollow.
5. Close top and grill for an additional four minutes.
6. Plate peaches. Top with a scoop of ice cream and light sprinkling of cinnamon.
7. Garnish with fresh raspberries and/or shaved chocolate and serve.

WHAT'S TRENDING IN HOME DESIGN

A look at the latest trends in residential real estate

••• styles •••

- Modern
- Contemporary
- Transitional

••• exterior •••

- Outdoor living space
- Exterior lighting
- 2 car garage or larger, garage storage

••• interior •••

- Flex rooms/flex space
- Laundry room
- Mud room
- Large format windows
- Open floor plans
- Under stair storage or under stair wine cellar

••• kitchen •••

- Large center island with storage & seating
- Combination of open & closed cabinets
- Bold colors

••• bathroom •••

- Double vanity
- Frameless walk-in shower
- Freestanding bathtub

••• materials •••

- Wood (floors, walls, finishes, exterior, details, furniture)
- Glass
- Mixed materials
- Engineered quartz

••• energy & utilities •••

- Responsive air & water filtration systems
- Triple pane windows
- Programmable thermostats
- ENERGY STAR® appliances

NEW!

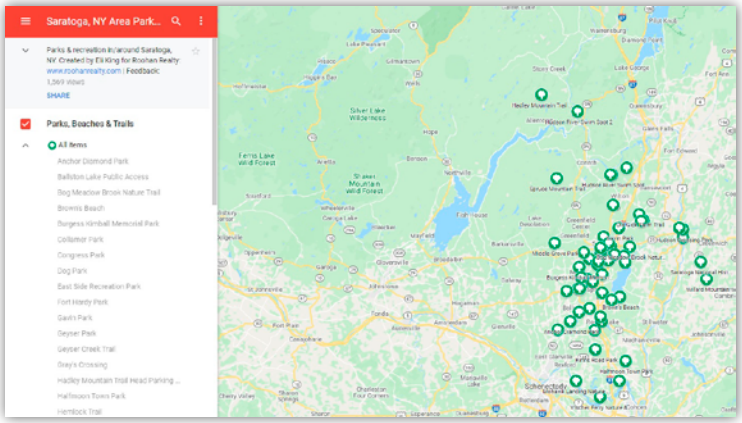
••• COVID-19 trends with staying power •••

- Large, livable front porches
- Parcel delivery vestibules
- Antimicrobial surfaces
- Pocket offices
- Systems furniture
- Voice or motion activated anything
- Room dividers/movable walls & shelving units
- Outdoor living space conversational distance to street

GUIDE TO SUMMER RECREATION

Hundreds of places in & around Saratoga mapped

Whether you feel like hitting the trails, having a beach day, or finding fresh produce at a local farm, our recreation maps can help you get where you want to be.



PARKS & RECREATION MAP

Over 50 area parks & trails

BEACHES, BOATING & SWIMMING MAP

100+ local lakes, beaches, boat launches & marinas

BERRY PICKING MAP

11 nearby farms for fresh, U-Pick berry picking

GO TO ROOHANREALTY.COM/MAPS

DID YOU KNOW:

Roohan Realty had over 50 real estate transactions during the height of the pandemic (March - May 2020). No matter what's going on, we're dedicated to serving our clients' needs. If you're thinking about buying, selling or renting, check out our COVID-19 real estate FAQ. You can find it from any page of our website.

THANK YOU FOR CHOOSING ROOHAN

We're proud to be voters' pick in two local polls!

Saratoga TODAY:

- Best Real Estate Office - Roohan Realty
- Best Real Estate Agent - Kate R. Naughton
- Best Builder - Kodiak Construction

The Saratogian Readers' Choice Award:

- Best Real Estate Agency - Roohan Realty

Roohan Realty

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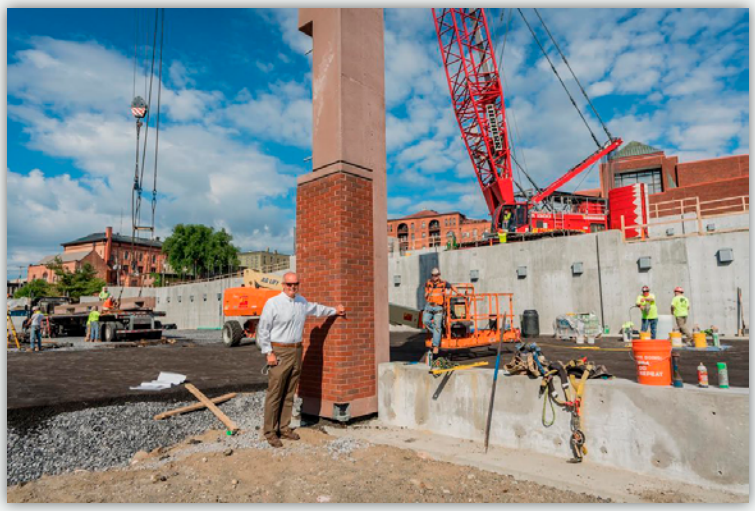
Your move is on us!
Clients enjoy use of our courtesy moving truck, free boxes & tape.
Get #MovingWithRoohan

#MOVINGWITHROOHAN

Meet the Maxwells

"We had a great buying experience with Mara [King] and Christine [Hogan Barton]. Things moved quickly and they answered all of our questions throughout the process. This wasn't our first move and even though this time it was local, we were dreading the day we had to take a handful of trips back and forth or rent a moving truck as we had done in the past. When Mara and Christine reached out letting us know about the Roohan truck, we were so excited! We were moving just as the COVID-19 pandemic was hitting Saratoga County and we wanted to get in to our new place fast. Having the truck available was a huge help in cutting down on trips back & forth - we fit everything in just two trips! The process was smooth and the truck was clean and easy to drive. We would recommend Roohan Realty to anyone looking for a REALTOR®!" -Rachel & Sam Maxwell

NEW PARKING STRUCTURE

Construction is well underway!

As the City Center Authority Board Chairman, Tom Roohan has invested a lot of time and energy into the new parking structure being built by the City Center in downtown Saratoga Springs. The first column of precast cement was installed in June (photo below). It's very exciting to see this project starting to come together, and thank you to everyone who has played a part in its development. The parking structure is anticipated to open by mid-October 2020.