



Ask the Realtor: Kitchen Remodeling

It's said that kitchen and bathroom remodeling will get you the most return on your investment. If you don't have a lot of money to spend try some of these inexpensive tips for your kitchen.

Light it up - Everyone loves a bright, cheery kitchen so consider getting a new light (pendants?) or adding some undermount cabinet lighting. While we're at it, if you have a window in your kitchen, get yourself new window treatments that let the light show through.

Cabinet crazies - Painting your cabinets will give a whole new look to your kitchen, but why stop there. Have one of the doors of your cabinet cut out and fitted with a glass insert. Or remove the door entirely and display your kitchenware (you may want to paint the inside the same color as the cabinets). If you have 'extra' cabinets, remove the door and shelves of one and put a wine rack inside. Need more storage, install expandable shelves.

Water, water everywhere - Replace your faucet. Get a touchless or pull out one. If you don't have private sewer, a garbage disposal will make clean up a lot easier.

Back me up - Is your backsplash looking tired. It may be as simple as investing in a good grout cleaner. If you have a painted back splash, try a new shiny semi-gloss, or a peel & stick backsplash.

Can you handle it - Swap out your cabinet hardware. You'd be surprised how such a little change can make such a big difference.

So, go ahead, update your kitchen and don't break the bank.

Harvest time

If you have an outdoor garden, you are probably inundated with vegetables, especially tomatoes. If you're like me, I have no idea on how to can them. But I can freeze them. And what better way to freeze tomatoes than in a nice, rich, homemade sauce.

Ingredients:

½ cup good quality olive oil
3 onions, chopped
8 cloves of garlic, chopped
5 lbs of fresh garden tomatoes (cored, peeled and de-seeded)
1 carrot, chopped
3 tablespoons fresh basil, or 1 tsp dried
1 tsp thyme
1 tsp oregano
¼ cup sugar
2, 8 oz cans tomato paste
Salt and Pepper, to taste

In a large stock pot, heat oil and add onions. Cook till onions are translucent. Add garlic, carrots, oregano, basil, thyme, sugar. Peel and break up the tomatoes. (Note: to peel tomatoes easier, blanch in boiling water for 30 seconds, cool in ice water, then peel). Heat the mixture for 2 to 3 hours on low until it has cooked down. Stir occasionally.

For a thinner sauce, you can use an immersion tool to break up the tomatoes even more. After cooked down, add the tomato paste and salt/pepper to taste. Cook for another 15 minutes.

Freeze your sauce in plastic Tupperware or even Ziplock freezer bags til you are ready to use it.

Enjoy!

If you are considering buying or selling, let's work together and make it a realty reality.

Linda Kadlik

978-870-5774

lindakadlikmoves@gmail.com