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As real estate agents, our number one goal is making sure that each and every house we sell becomes a home. Not only a place to eat and sleep in, but a place that is warm, welcoming, and tells the story of those living inside of it. Since our inception, we have prided ourselves on being known as the local real estate team that cares about more than just the sale; we truly care about the people we work with—people that quickly become our neighbors and friends. Our team of award winning agents, along with our unbelievable staff, have helped so many homeowners throughout Bergen County find the right homes for their families.

We bring you the 2021 Links Cookbook, made up of our favorite recipes that we are sharing with you. We hope you love these recipes as much as we do, and that you use them to make your home that much more unique and warm.

This is our second cookbook, and of what we hope will be many Links Publications that we will bring to you, our past and future clients. These projects are one of many ways we hope to deliver more value and connections to each other. If there is a recipe that you make and love, please post it on social media using #linksnj and reach out to let us know. We would love to hear from you!

We hope you enjoy this and share it with others.

—Marc Stein, CEO Links Residential brokered by eXp Realty

Special Thanks

A big THANK YOU to some of the people in our community who helped us to make this year's cookbook so special:

RACHEL AT ON THE TABLE @onthetablenj
for putting together all of the beautiful boards & platters

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for creating the tablescape featured on our front cover

PLANTSHED FLOWERS @plantshednyc
for donating the lovely flowers for our front cover photoshoot

SAM ULRICH @ulrichstudios
for photographing some of the recipes featured in this book, as well as our front cover photo

Marc Stein
CEO Links Residential
brokered by eXp Realty

Sam Ulrich
Publisher

Lisa Gordon
Art Director

Arielle Samuel
Advertising Sales
201.992.3600
Arielle@LinksNJ.com

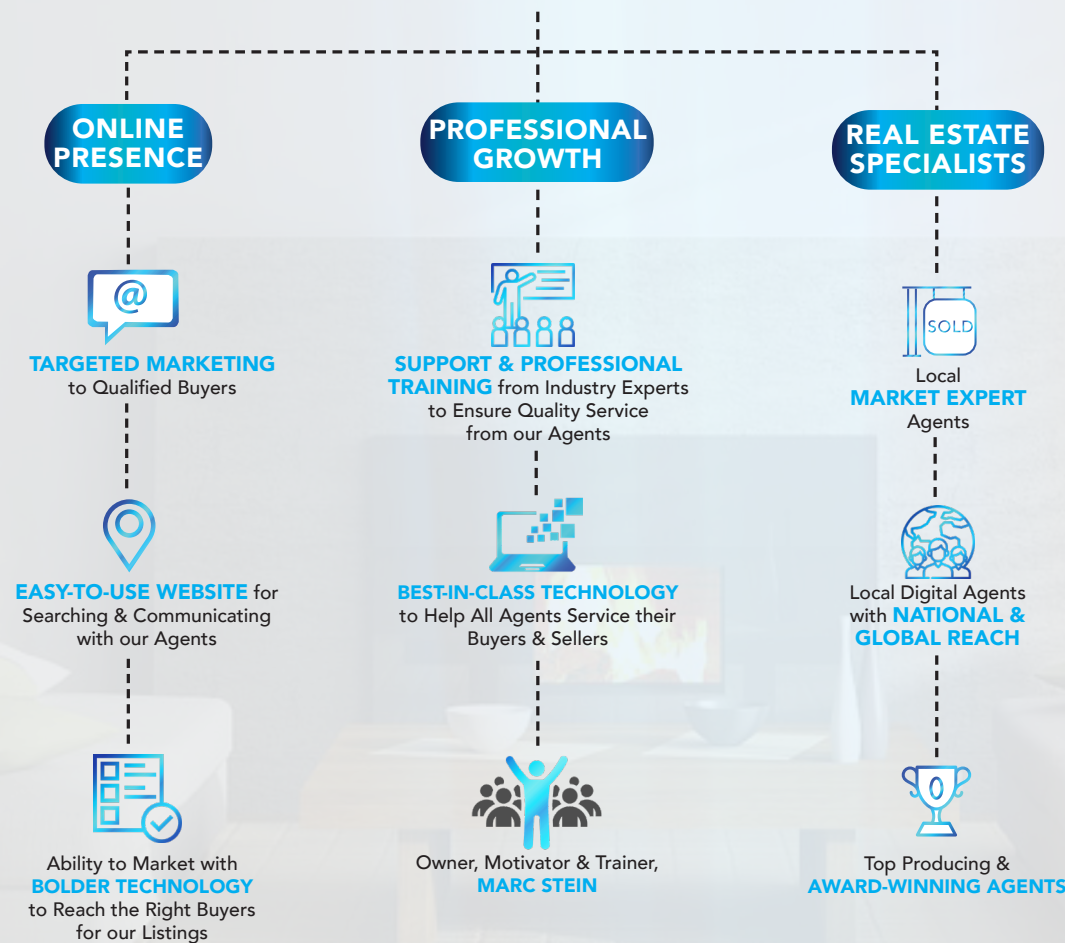
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Alexisis Correa
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ADAM HERTZBERG
REALTOR® / SALES ASSOCIATE

917.583.9231
Adam@LinksNJ.com



ADINA GROSSMAN
REALTOR® / SALES ASSOCIATE

917.405.0094
Raquel.Adina@LinksNJ.com



BRACHA MAZIN
REALTOR® / SALES ASSOCIATE

718.710.1664
Bracha@LinksNJ.com



BRUCE ELICHMAN
BROKER MANAGER

201.992.3600
Bruce@LinksNJ.com



DALIA SAKAI
REALTOR® / SALES ASSOCIATE

201.410.8403
Dalia@LinksNJ.com



DEBORAH PEARLMAN
REALTOR® / SALES ASSOCIATE

917.208.6415
Deborah@LinksNJ.com



JACLYN LAZEROWITZ
REALTOR® / SALES ASSOCIATE

201.414.4582
Jaclyn@LinksNJ.com



MALKA ABRAHAMS
REALTOR® / SALES ASSOCIATE

201.739.9654
Malka@LinksNJ.com



MALKIE BENSON
REALTOR® / SALES ASSOCIATE

585.500.5233
Malkie@LinksNJ.com



MARC STEIN
CEO / TEAM LEADER EXP

201.522.9733
Marc@LinksNJ.com



MICHELLE WASSERLAUF
REALTOR® / SALES ASSOCIATE

646.702.8577
Michelle@LinksNJ.com



NINA EIZIKOVITZ
REALTOR® / SALES ASSOCIATE

201.280.5025
Nina@LinksNJ.com



RIVKY GREENE
REALTOR® / SALES ASSOCIATE

917.808.0959
Rivky@LinksNJ.com



VALERIE LEVIN
REALTOR® / SALES ASSOCIATE

718.219.3516
Valerie@LinksNJ.com



FELICIA KAPLAN
REALTOR® / SALES ASSOCIATE

201.387.1150
Felicia@LinksNJ.com



DAVE FANALE
DIRECTOR OF TRAINING

201.376.6945
Dave@LinksNJ.com

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**FOR MORE INFORMATION AND TITLE SERVICES:
ERIKA BALDINO - VP OF BUSINESS DEVELOPMENT
609-706-2331 EBALDINO@KVNATIONAL.COM**



ERIKA BALDINO'S HOLIDAY CREME WAFERS

FOR THE WAFER

1 cup soft butter
1/3 cup whipping crème
2 cups Gold Medal Flour
(Regular or Wondra)
Sugar

FOR THE FILLING

1/4 cup soft butter
3/4 cup confectioner's sugar
1 egg yolk
1 tsp vanilla

- 1.** Mix butter, cream and flour thoroughly. Chill.
- 2.** Heat oven to 375°F.
- 3.** Divide dough into thirds, keeping remainder in fridge until ready to roll.
- 4.** Roll one third of dough 1/8" thick on floured, cloth-covered board.
- 5.** Cut with 1½-inch round cutter dusted with flour. A shot glass works well.
- 6.** Place rounds on waxed paper that is heavily covered with sugar.
- 7.** Place on ungreased cookie sheet; prick 4 times with a fork.
- 8.** Bake 7-9 minutes
- 9.** Cool, then gently unstick them from baking sheet.

To make the filling, blend all ingredients together, adding food coloring if desired. Carefully scoop onto cooled wafers, being careful that if you press too hard, they will crack. Make more filling as needed!



DEBORAH PEARLMAN
 REALTOR® / Sales Associate
 Deborah@LinksNJ.com
 @deborahpearlman

Homemade split pea soup, just like mom made growing up! This hearty, comforting soup is very flavorful, easy to make and perfect for cold weather.



FELICIA KAPLAN
 REALTOR® / Sales Associate
 Felicia@LinksNJ.com
 @linksnj

Earthy mushrooms, velvety broth, onions and leeks — this soup recipe is a winner! It's a rich, delicious, hearty soup for cold winter days.

DEBORAH'S SPLIT PEA SOUP | Servings: 6 | Cook Time: 60-90 minutes | Prep Time: 15 minutes

FELICIA'S CREAMY MUSHROOM SOUP | Servings: 4-6 | Cook Time: 60 minutes | Prep Time: 5 minutes

SAVORY SOUPS

SAVORY SOUPS

INGREDIENTS

- 1 pound beef flanken, cubed
- 2 stalks celery, diced
- 4 large carrots, peeled & diced
- 2 medium onions, diced
- 4 garlic cloves
- 1 potato, peeled & diced
- 1 pound dry green split peas
- ½ cup dry barley
- 10 cups water

1. Heat oil in a pot.
2. Sear the flanken until slightly brown on all sides. Remove and set aside.
3. Add to the pot the celery, carrots, onions and garlic and sauté for 4 minutes on medium flame.
4. Add the potato, barley, split peas, meat and water.
5. Bring to a boil and reduce flame to low. Stir often to avoid the bottom of pan from burning.
6. Cook until peas break and the soup thickens.
7. Add 3-4 cloves of garlic to pan and sauté 2-3 minutes.
8. Serve and enjoy!

INGREDIENTS

- 1 onion, diced
- 2 Tbsp oil
- 1 box mushrooms, sliced
- 1 box baby bella mushrooms, sliced
- 1 leek, chopped
- 2 garlic cloves
- 5 cups chicken stock or vegetarian chicken broth
- ½ tsp salt
- ¼ tsp pepper
- 1 cup whipped topping

1. Sauté onion in oil until translucent – about 10 minutes.
2. Add the mushrooms, leek and garlic. Sauté for 10 minutes.
3. Add the stock/broth and spices to your pot.
4. Cook for 30-45 minutes, covered.
5. Remove from heat and blend with a stick blender.
6. Add whipped topping and serve hot.

MUSHROOMS AT THE MARKET: Select mushrooms with fresh, firm smooth caps and closed gills; avoid cracks, brown spots and blemishes or ones that are shriveled.

STORAGE: Refrigerate unwashed, loose mushrooms in a brown paper bag for up to 5-10 days, depending on variety. Store away from veggies with strong aromas.



LISA GORDON
 Brand Manager / Art Director
 Lisa@LinksNJ.com
 @lisag183

I love to make this soup. It's a flavorful vegan option which is creamy, a little spicy, and completely delicious. The recipe is dairy-free, gluten-free, healthy and easy to make!



BRUCE ELICHMAN
 REALTOR® / Broker Manager
 Bruce@LinksNJ.com
 @bruce.elichman

This is a really quick recipe, especially if you have chicken stock or leftover chicken soup. It becomes a really flavorful base for this tomato soup.

LISA'S CREAMY CARROT GINGER SOUP

Servings: 10 | Cook Time: 25 minutes | Prep Time: 15 minutes

INGREDIENTS

- 1 Tbsp oil
- 1 large onion, chopped
- 1 Tbsp fresh grated ginger
- 4 cloves garlic, minced
- 2 pounds carrots, peeled & chopped
- 1 large potato, peeled & chopped
- 1 1/2 tsp sea salt
- 1/2 tsp black pepper
- 1/2 tsp ground cumin
- 1/8 tsp cayenne pepper (optional)
- 1/8 tsp ground nutmeg
- Pinch of cardamom
- Dash of ground cloves
- 5 cups vegetable broth
- 1 cup canned coconut milk

1. Heat oil in a large pot over medium heat.
2. Add onion and ginger and sauté for 3-4 minutes.
3. Add garlic, all spices, and carrots. Stir to combine and sauté for another minute.
4. Pour in vegetable broth and bring soup to a boil over high heat.
5. Once boiling, add chopped potato. Let simmer over medium heat for about 20 minutes, or until the carrots and potatoes are fork-tender and soft enough to blend.
6. Use an immersion blender to blend the soup.
7. Add coconut milk and stir to combine. Taste and adjust seasonings.
8. Serve in bowls, garnish with fresh herbs and pumpkin seeds.

BRUCE'S TOMATO BASIL SOUP

Servings: 6 | Cook Time: 20 minutes | Prep Time: 10 minutes

INGREDIENTS

- 1 Tbsp extra-virgin olive oil
- 2 leeks, finely chopped
- 1/2 red chili pepper, seeds removed for less heat
- 2 Tbsp Honey
- 2 cans crushed tomatoes
- 8 cups chicken broth or stock
- 1 cup fresh basil

1. Prepare pot on high heat. Add olive oil and allow to get hot.
2. Add leeks and chili pepper and mix well. Let cook for 5 minutes, mixing periodically.
3. Add the rest of the ingredients, except basil.
4. Bring to a boil and turn down the heat. Let cook for 20 minutes.
5. Remove from heat and add fresh basil when ready to serve.
6. Add salt to taste.



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Jason is extremely patient and will explain the mortgage process step by step until the borrower is comfortable. He is approachable and will make sure he and his team are on top of the loan process from beginning to end.

- Nina Eizikovitz

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JASON BERG

VP OF SALES | BRANCH MANAGER
NMLS 220661 | BRANCH NMLS 1595191

Office 201-308-5580

Cell 917-612-0559

Fax 201-621-6590

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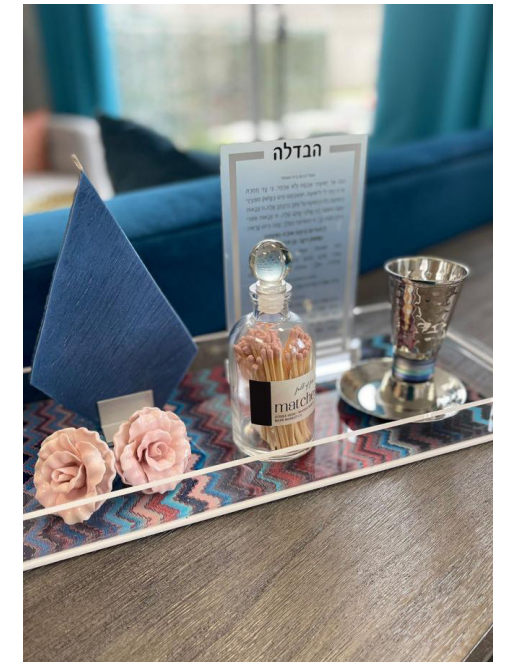
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NINA EIZIKOVITZ
 REALTOR® / Sales Associate
 Nina@LinksNJ.com
 @ninalinks

These Brussels sprouts are full of irresistible flavor. They really don't need much seasoning, but I've come up with many ways to serve them over the years. I just can't get enough roasted Brussels sprouts!.



MICHELLE WASSERLAUF
 REALTOR® / Sales Associate
 Michelle@LinksNJ.com
 @michellelinksre

This is a great side-dish that takes minutes to prepare. It's full of flavor, has a beautiful presentation and it can be served with a casual supper or formal holiday meals.

NINA'S BAKED BRUSSELS SPROUTS | Servings: 6 | Cook Time: 40 Minutes | Prep Time: 10 Minutes

MICHELLE'S MOROCCAN CARROTS | Servings: 4 | Cook Time: 25 minutes | Prep Time: 5 minutes

SIDE DISHES

INGREDIENTS

- Olive oil
- 1 package frozen brussels sprouts
- Facon
- Kosher salt, to taste
- 3-4 cloves garlic, minced
- Maple syrup
- 2 shallots OR 1 onion
- Pam (for greasing)

1. Preheat the oven to 400°F.
2. Spread brussels sprouts in baking dish, coat with olive oil, sprinkle with kosher salt and put in the oven.
4. In the meantime, spray a heavy bottom pan lightly with pam.
5. Fry up some Facon (cut into small pieces) until crispy. Once crisp, remove from heat and spread out on parchment paper.
6. In the same pan, sauté a shallot or 2 onions in the grease from the Facon.
7. Add 3-4 cloves of garlic to pan and sauté 2-3 minutes.
8. Remove from heat and add to the facon. Pour maple syrup over it and let it "dry".
9. When the brussels sprouts are crispy, remove from oven and mix all ingredients together.

INGREDIENTS

- 1 bag of carrots, sliced in circles
- 4 cloves garlic, crushed
- 4 Tbsp oil
- Salt, to taste
- Black Pepper, to taste
- Turmeric, to taste
- Paprika, to taste

1. In a saucepan, add carrot slices, garlic, oil, salt, paprika, turmeric and black pepper.
2. Add water to just cover the carrots.
3. Cook over medium heat until the water is out and the bottom layer is a bit caramelized.
4. Remove from heat and stir together.
5. You can serve hot, room temperature, or cold, either as a salad or with some toasted bread.
6. Optional – garnish with your favorite fresh herbs.

SIDE DISHES



DALIA SAKAI
REALTOR® / Sales Associate
Dalia@LinksNJ.com
@daliachi

Unlike hot sauces, which are primarily designed to add heat, schug is a very fresh and brightly flavored sauce. The combination of herbs, spices, and lemon give it an extraordinary flavor. Serve with pita bread, grilled vegetables and meat, and sour cream or yogurt.

DALIA'S GREEN SCHUG

Serving: 30 | Cook Time: 0 minutes | Prep Time: 5 minutes

INGREDIENTS

- 7-10 jalapeño peppers
- ½ bunch fresh cilantro
- 1 tsp cumin
- ½ tsp cardamom
- 1 Tbsp lemon juice
- 1 tsp salt

1. Cut off the stems from the jalapeño peppers.
2. Cut the peppers with the seeds into little chunks and add everything to a blender, mixing really well.



RIVKY GREENE
REALTOR® / Sales Associate
Rivky@LinksNJ.com
@rivkyrierty

This sushi salad has all of the flavors of your favorite sushi platter. Crisp strips of nori softened with chewy brown rice, crunchy vegetables and imitation pieces of crab. It's a deconstructed California roll on a bed of baby spinach!

RIVKY'S SUSHI SALAD

Servings: 4 | Cook Time: 30 minutes | Prep Time: 20 minutes

INGREDIENTS

- 1 cup short-grain brown rice
- 1 Tbsp wasabi paste
- 2 Tbsp low-sodium soy sauce
- ⅔ cups rice wine vinegar
- ½ tsp raw honey
- 1 English cucumber, cubed
- 4 nori sheets, quartered and cut into ¼-inch strips
- 1 large carrot, peeled & thinly sliced
- 8oz imitation crab meat pieces
- 1 avocado, pitted, peeled and sliced
- 4 cups baby spinach

1. In medium sauce pot, bring 2 cups water to boil.
2. Stir in rice, cover and reduce heat to low. Simmer for 30 minutes, then remove from heat and let sit, covered, for an additional 10 minutes.
3. Spread rice on a baking sheet to cool to room temperature, about 15 minutes.
4. In a small bowl, whisk wasabi, soy sauce, vinegar and honey. Set aside.
5. In a large bowl, mix rice, cucumber, nori and carrot. Drizzle with wasabi-honey mixture and stir to combine.
6. With a rubber spatula, gently fold in imitation crab.
7. Divide spinach onto plates and top with rice-crab mixture and avocado.



VALERIE LEVIN
 REALTOR® / Sales Associate
 Valerie@LinksNJ.com
 @vlevin18

If you haven't tried Kugel before then this is a great one to start with! It's a no-fuss, easy recipe that everyone in your home is sure to love.



ADAM HERTZBERG
 REALTOR® / Sales Associate
 Adam@LinksNJ.com
 @adam hertzberg

These crisp up into delicious little caramelized morsels that taste somewhat like fried sweet potato chips — try them as a side, or just as a snack!

SIDE DISHES

SIDE DISHES

VALERIE'S EASY YERUSHALMI KUGEL

Servings: 8-10 | Cook Time: 55 minutes | Prep Time: 5 minutes

INGREDIENTS

- 4 cups water
- 1/3 cup oil
- 1 cup sugar
- 1/4 cup brown sugar
- 1 tsp black pepper
- 2 tsp salt
- 12 oz. skinny noodles
- 2 eggs

1. In a large pot, combine water, oil, both sugars, black pepper and salt.
2. Bring to a boil and add the noodles.
4. Cover, and turn off the heat.
5. Check back in about 10 minutes – the noodles should have softened and absorbed most of the water.
6. Add eggs and stir quickly.
7. Pour into a 9x13 pan, cover, and bake for 45 minutes.

**Note: This kugel does not get dark brown.*

ADAM'S DELICATA SQUASH CHIPS

Servings: 4 | Cook Time: 45 minutes | Prep Time: 10 minutes

INGREDIENTS

- 4-6 Delicata squash
- 2 Tbsp olive oil
- 1 Tbsp garlic powder
- 1 Tbsp minced onion
- 2 tsp sea salt

1. Microwave Delicata squash for 3-4 minutes.
2. Slice each squash in half vertically.
3. Scoop out the seeds and discard.
4. Slice the squash horizontally into 1/4" - 1/2" slices.
5. Mix in plastic bag with oil & spices.
6. Bake on cookie sheet for 30-45 minutes or at 425°F in an air fryer. Best served fresh!



MALKA ABRAHAMS
 REALTOR® / Sales Associate
 Malka@LinksNJ.com
 @malka abrahams

I find that this salad recipe is a flexible dish to plug in where it's needed, depending on how hungry everyone turns out to be. While I make it as a main course, it also could be used as an appetizer or a delicious side dish.

MALKA'S PEPPER STEAK SALAD

Servings: 6 | Cook Time: 25 minutes | Prep Time: 5 minutes

INGREDIENTS

- 1 pound thinly cut pepper steak
- 2 Tbsp balsamic vinegar + extra
- 2 Tbsp balsamic vinegar
- 2 Tbsp maple syrup
- 1½ tsp olive oil + extra
- 2 Tbsp olive oil
- 8oz arugula (or greens of your choosing)
- ½ cup cherry tomatoes, sliced
- 1 avocado, cubed
- 1 shallot, thinly sliced
- 1 tsp salt
- 1 tsp Dijon mustard
- 2 Tbsp mayonnaise

1. Combine 2 Tbsp balsamic vinegar & maple syrup and marinate the meat in the mixture for 1-4 hours.
2. Heat a heavy skillet over medium-high heat until very hot. Add 1½ tsp olive oil.
3. Remove meat from the marinade and sear until browned all over, about 4-5 minutes.
4. Combine 2 Tbsp balsamic vinegar, 2 Tbsp olive oil, salt, Dijon mustard and mayonnaise in a bowl.
5. To assemble: layer arugula, cherry tomatoes, avocado and shallot in a large salad bowl or on individual plates.
6. Add the meat and drizzle with dressing.

LETTUCE SEASON: Peaks late spring – early summer; available year-round.

AT THE MARKET: Select crisp, dark green, tender leaves; avoid yellowed or wilted leaves.

STORAGE: Refrigerate unwashed in sealed plastic bag up to 5 days.



ARIELLE SAMUEL
 Marketing Coordinator
 Arielle@LinksNJ.com
 @linksnj

The beauty of a chopped salad is that there really aren't any rules. You can pretty much add whatever you want! But this chopped salad? It's a real winner and is one of my all-time favorite salads.

ARIELLE'S FRUITFUL SALAD

Servings: 4 | Cook Time: 25 minutes | Prep Time: 5 minutes

SALAD INGREDIENTS

- 1 bag romaine lettuce
- Purple onions, to taste
- 1 can mandarin oranges
- Apples, to taste
- 1 mango
- Pecans, to taste

DRESSING INGREDIENTS

- ¾ cup oil
- ⅓ cup apple cider vinegar
- 1 tsp salt
- ½ cup sugar

1. Combine all salad ingredients in a bowl and toss together.
2. Combine all dressing ingredients together in a separate bowl, and mix well.
3. Mix salad and dressing together, coating all ingredients.
4. Serve immediately and enjoy!

SIDE DISHES

SIDE DISHES

AT THE MEAT MARKET



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Prep Time	Inactive Prep Time	Cook Time	Level	Servings
10 min	30 min	4 hours	Easy	4-6



Ingredients

4 to 5 pound French Roast
(may substitute with Brisket)
1 large onion chopped
4 cloves of garlic minced
2 tablespoons olive oil
1 cup cooking red wine
1 four ounce can of tomato sauce
1 tablespoon kosher salt

Directions

1. Remove roast from the refrigerator and let stand at room temperature for approx. 30 min.
2. Pour olive oil into cast iron skillet (or large pan) and bring to medium heat on stove top.
3. Add chopped onions and sauté until onions are translucent.
4. Add minced garlic (fresh preferred) and mix with sautéed onions.
5. Place roast on top of garlic and onions - brown both sides.
6. Add remaining ingredients to a bowl and mix. Pour mixture over roast.
7. Cook on stove top for about an hour on medium heat.
8. Preheat oven to 275° F.
9. Remove the roast from the skillet/pan and place into a 9x13 foil pan. Pour sauce over roast.
10. Cover pan tightly with aluminum foil and place in oven.
11. Cook at 275° F for 3 hours.
12. Remove from oven and let stand until roast cools. Slice and enjoy!

Compliments of Cedar Market



ADINA GROSSMAN
REALTOR® / Sales Associate
Raquel.Adina@LinksNJ.com
@adina_linksnj

Couscous cakes are a great use for leftover couscous, and they're a fantastic side dish. Making this easy recipe takes 20 minutes! For breakfast or a light dinner, you can serve them with a fried or poached egg on the top.



MICHELLE WASSERLAUF
REALTOR® / Sales Associate
Michelle@LinksNJ.com
@michellelinksre

I love this recipe. The roll-ups not only look great, but they taste incredible. You can serve in individual portions, and are great for freezing too. You'll never go back to sloppy lasagna squares again!

ADINA'S FRIED COUSCOUS CAKES

Servings: 6 | Cook Time: 20 minutes | Prep Time: 5 minutes

INGREDIENTS

- 1 Tbsp olive oil, plus more for frying
- 6 scallions, chopped
- 1 1/3 cups chicken stock or chicken broth
- 1 1/4 cups couscous
- 1/4 cup chopped fresh parsley
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 eggs, lightly beaten

1. Heat oil in saucepan set over medium heat.
2. Add scallions and cook, stirring, for 3 minutes.
3. Pour in chicken stock. Bring to a boil, stir in couscous.
4. Cover and remove from heat. Let stand for 5 minutes, then fluff with a fork.
5. Stir in parsley, salt & pepper, then eggs.
6. In a large non-stick skillet over medium-high heat, heat about a quarter inch of oil.
7. Using a quarter-cup measure, scoop out couscous mixture, patting to ensure evenness. Add to pan, flattening slightly into a cake-like shape.
8. Fry for 3-5 minutes per side, until golden brown.
9. Transfer to paper-towel lined racks to drain slightly. Serve warm.

MICHELLE'S LASAGNA ROLL-UPS

Servings: 10-12 | Cook Time: 20 minutes | Prep Time: 10 minutes

INGREDIENTS

- 1 package spinach, fresh or frozen
- 1 onion, sliced
- 1 egg
- 1 jar ricotta cheese
- 2 cups shredded cheese
- 1 jar marinara sauce
- 1 box lasagna, boiled and cooled
- Salt, to taste
- Black pepper, to taste
- 1 cup shredded mozzarella
- Dried oregano leaves, to taste

1. Stir fry the onion and add the spinach, salt and pepper until cooked down.
2. In a big bowl, add the egg, ricotta cheese, mozzarella, salt, pepper, dry oregano leaves, and 1/3 of the marinara sauce.
3. In a pan, pour the marinara sauce to cover the bottom of the pan, and add a handful of shredded cheese.
4. To assemble, take a lasagna noodle and add 2 Tbsp of the mixture to place on lasagna.
5. Roll the lasagna with the mixture and place in pan. Continue doing this until you have used up all lasagna noodles and sauce mixture.
6. When finished, add the rest of the marinara sauce on top of the rolls and shredded cheese as desired.
7. Sprinkle with dried oregano and bake covered for 20 minutes until the cheese is bubbling. Serve hot.



NINA EIZIKOVITZ
 REALTOR® / Sales Associate
 Nina@LinksNJ.com
 @ninalinks

This delicious Potato Kugel is everything a kugel should be... crispy on the outside while soft, fluffy and tender inside. It's like one enormous latke, an irresistible addition to any table.

If you're looking for a zesty, delicious dish, this orzo is for you. Beautiful al dente pasta tossed with full-of-flavor ingredients make this the perfect side or main course meal. Exclude the salami and for a delicious vegetarian option.

ADAM HERTZBERG
 REALTOR® / Broker Manager
 Adam@LinksNJ.com
 @adamhertzberg



NINA'S POTATO KUGEL

Servings: 8-10 | Cook Time: 60 minutes | Prep Time: 10 minutes

INGREDIENTS

- ¾-1 cup oil
(I use olive oil or avocado oil)
- 1 five-pound bag of Yukon Gold potatoes, peeled & cut into chunks
- 2 Vidalia onions
- 3 eggs
- 1½ Tbsp Kosher salt

1. Preheat oven to 375°F.
2. Place a 9x13 dish on a baking sheet. (This will prevent oil splattering in your oven)
3. Pour a nice layer of oil at the bottom of the 9x13 pan – about 1/2 inch.
4. Put tray in the oven to heat oil while you process the potatoes.
5. In a food processor, grate/shred ⅓ of the onion, ⅓ of the potato and 1 egg.
6. Dump processed mixture into metal bowl.
7. Repeat for 2 more batches, until all potatoes, onions and eggs have been processed and are in the bowl.
8. Carefully remove oil from oven and pour into bowl. Mix, add salt, mix again.
9. Pour everything into the 9x13 and bake until brown on top. *(You may want to bake at 375° for 45 minutes then lower the temp to 350° for the remaining time.)*

ADAM'S SALAMI ORZO

Servings: 4-6 | Cook Time: 20 minutes | Prep Time: 5 minutes

INGREDIENTS

- 1 box orzo
- 1 small salami
- 1 onion (optional)
- 1 package onion soup mix
(¼ cup)
- 2 Tbsp olive oil

1. Boil orzo for 6-8 minutes, then strain.
2. Cut salami into bite-size pieces.
3. Heat oil in large pot.
4. Add salami and onion, if using.
5. Sauté on low flame until lightly browned.
6. Add orzo and mix in onion soup mix.
7. Keep on flame for 5-10 minutes, stirring every 1-2 minutes.
8. Remove from flame and serve!



MALKIE BENSON
 REALTOR® / Sales Associate
 Malkie@LinksNJ.com
 @malkiebenson

We love potatoes! Over the years we've tried many recipes, but this one is definitely one of my family's favorites. It's perfect for weeknight dinners or holiday meals.



ARIELLE SAMUEL
 Marketing Coordinator
 Arielle@LinksNJ.com
 @linksnj

This stuffed pepper recipe is a winner. Multi-color, nutritious bell peppers loaded with hearty ingredients — It's a delicious dinner that you'll want to add into your regular rotation!

MALKIE'S PASTALLIM

Servings: 6 | Cook Time: 1 hour | Prep Time: 45 minutes

INGREDIENTS

- 7 medium russet potatoes, peeled
- 3 Tbsp chicken soup flavoring
- 3 Tbsp vegetable oil
- 1 pound ground beef
- 5 bay leaves
- 2 eggs, beaten
- 1/2 cup flour
- 1/4 cup fresh parsley or cilantro, chopped
- Salt and white pepper, to taste

1. Place potatoes in large pot with water over high flame. Bring to boil, lower heat; simmer 30-40 minutes.
2. Drain potatoes. While potatoes are still hot, mash with a potato masher.
3. Add chicken soup flavoring, parsley, salt & white pepper. Mix to combine.
4. In a large skillet over medium, heat oil; add ground beef, bay leaves, white pepper and cumin.
5. Cook beef until almost brown, then add white vinegar, and continue cooking until meat is browned. Remove bay leaves.
6. Pass meat mixture through a meat grinder or food processor until coarsely ground.
7. Form dough into 3-inch diameter flat disks, 1/8" thick.
8. Place 2 tsp of meat mixture in center of disk. Bring the dough up around the meat to form a ball. Flatten ball slightly to form jelly doughnut shape. Place on prepared pan and repeat with remainder of dough & filling.
9. Coat with eggs, then dredge in flour. Heat 1" of oil, and fry pastallim 4 minutes per side. Serve hot.

ARIELLE'S STUFFED PEPPERS

Servings: 4 | Cook Time: 50 minutes | Prep Time: 10 minutes

INGREDIENTS

- 4 bell peppers
- 1 package of ground beef
- 2 Tbsp chopped onion
- 1 cup cooked rice
- 1 tsp salt
- 1 clove garlic
- 1 can tomato sauce

1. Preheat the oven to 350°F.
2. Remove the top of the pepper and the seeds. If necessary, cut a thin slice from the bottom of each pepper so they stand up straight.
3. Brown beef and onion over the stove, stirring occasionally, until beef is brown; drain.
4. Stir in rice, salt, garlic and 1 cup of the tomato sauce.
5. Cook until hot.
6. Stuff peppers with beef mixture.
7. Stand peppers upright in ungreased 8-inch square baking dish.
8. Pour the remaining tomato sauce over the peppers.
9. Cover tightly with foil and bake for 20 minutes. Uncover and bake about 30 minutes longer, or until peppers are tender.



BRUCE ELICHMAN
 REALTOR® / Broker Manager
 Bruce@LinksNJ.com
 @bruce elichman

This delicious cut of meat is as tender as it gets. This recipe is 100% foolproof with sweet and savory notes guaranteed to satisfy even the most die-hard flanken aficionado.

BRUCE'S SAVORY FLANKEN

Servings: 5 | Cook Time: 4 hours | Prep Time: 10 minutes

INGREDIENTS

- 3-4 onions, sliced
- 2-3 cloves garlic, crushed
- 5 slices flanken
- 3 Tbsp onion soup mix
- 1/8 tsp black pepper
- 1/2 cup Cabernet Sauvignon or other wine
- 1/4 cup water

1. Layer the bottom of foil pan or roaster with sliced onions and garlic.
2. Add flanken and remaining ingredients.
3. Cover well so liquid doesn't evaporate.
4. Bake at 350°F for 3-4 hours, or until meat is very tender.



FELICIA KAPLAN
 REALTOR® / Sales Associate
 Felicia@LinksNJ.com
 @linksnj

Minute steaks are a quick and flavorful meal that require very little prep or cleanup. It's a great weeknight dish that is a sure favorite in our house!

FELICA'S MINUTE STEAKS

Servings: 4 | Cook Time: 2 hours | Prep Time: 10 minutes

INGREDIENTS

- 1 package minute steaks
- 1 cup flour
- 3 onions, chopped
- 1 bottle Mikee Teriyaki Sauce, to taste
- 1/2 cup water
- 1 tsp salt

1. Preheat the oven to 275°F.
2. Lightly coat each steak in flour and place in a 9"x13" aluminum pan.
3. Pour chopped onions on top of steaks.
4. Add one bottle of Mikee Teriyaki Sauce.
5. Add salt and water.
6. Cover tightly with foil and bake for 2 hours.
7. Remove from oven, serve and enjoy!



NINA EIZIKOVITZ
 REALTOR® / Sales Associate
 Nina@LinksNJ.com
 @ninalinks

If you're a fan of Italian food, you're going to love this meatball recipe! It's so simple to whip up, and comes out juicy and flavorful every time. Perfect for appetizers, subs or on top of spaghetti!

I love this recipe! Full of flavor and easy to put together- you can't go wrong with adding this chicken, caramelized onion and chestnut dish to your menu.

BRUCE ELICHMAN
 REALTOR® / Broker Manager
 Bruce@LinksNJ.com
 @bruce.elichman



NINA'S HOMEMADE MEATBALLS

Servings: 4-6 | Cook Time: 1 hour | Prep Time: 15 minutes

MEATBALL INGREDIENTS

- 1 pound chopped meat
- 1 egg
- 1/4 cup breadcrumbs or flax seed
- 1 tsp soy sauce

SAUCE INGREDIENTS

- 1-2 cans (15oz) Hunts tomato sauce
- 3-4 squirts lemon juice
- 3 Tbsp sugar

1. Combine all ingredients for the meatballs in a bowl.
2. In a separate bowl, mix all sauce ingredients together.
3. Once combined, transfer to a pot on the stove.
4. Roll the meat into balls and place in the sauce.
5. Cover pot.
6. Cook over a medium flame for at least 1 hour. Stir once or twice so the ones on the bottom don't burn.
7. Check to make sure meatballs are cooked through.
8. Serve and enjoy!

BRUCE'S HONEY & CHESTNUT CHICKEN

Servings: 6 | Cook Time: 2 hours | Prep Time: 5 minutes

INGREDIENTS

- 10-14 pieces of chicken
- 8 large or 10 medium onions, sliced thin
- 1 cup honey
- 1-2 Tbsp olive oil
- 1-2 cups roasted chestnuts
- Rosemary, for garnish (optional)

NOTE: This recipe freezes very well – just be sure to double wrap. You also can prep the onions in advance, then top & cook chicken when ready. Recipe also works great with chicken wings!

1. Preheat oven to 350°F.
2. In a large non-stick, deep-dish pan, add onions & honey.
3. Cook over medium-low heat for 30-45 minutes, until caramelized and browned. Keep stirring while cooking to get deep golden onions.
4. While onions are cooking, season chicken with salt, pepper and oil, and place in a single layer in roasting pan with a tight-fitting lid.
5. Once onions are ready, pour caramelized onion & honey mixture over chicken, spreading evenly to coat all the pieces.
6. Cover and bake at 350° for 1 hour, 20 minutes.
7. Add in chestnuts, using a spoon to tuck them under the onions and around the chicken.
8. Cover and bake for another 20-40 minutes until it's deeply caramelized, golden, and fork tender.



MALKA ABRAHAMS
 REALTOR® / Sales Associate
 Malka@LinksNJ.com
 @malka abrahams

This recipe is exactly what you are looking for if you're in the mood for a meal with tangy, savory flavors. Got 30 minutes, a couple of lemons and some chicken breasts? Then this juicy lemon chicken should be your dinner tonight!



DALIA SAKAI
 REALTOR® / Sales Associate
 Dalia@LinksNJ.com
 @daliachi

This roast chicken recipe is not only easy to prepare, but it is also healthy, moist, and full of flavor. Your guests are sure to ask for the recipe!

MALKA'S EASY BAKED LEMON CHICKEN

Servings: 4 | Cook Time: 35 minutes | Prep Time: 15 minutes

INGREDIENTS

- ¼ cup olive oil
- 3 Tbsp minced garlic (9 cloves)
- ⅓ cup dry white wine
- 1 Tbsp grated lemon zest (2 lemons)
- 1 lemon + 2 Tbsp fresh squeezed lemon juice
- Parsley, for garnish
- 1½ tsp dried oregano
- 1 tsp fresh minced thyme leaves
- Kosher salt & freshly ground black pepper, to taste
- 4 boneless chicken breasts, skin on (6 to 8 oz each)

1. Preheat the oven to 400°F.
2. Warm olive oil in a small saucepan on medium-low heat. Add the garlic and cook for 1 minute.
3. Off the heat, add the white wine, lemon zest, thyme, oregano, lemon juice and 1 tsp salt.
4. Pour into 9x12 baking dish.
5. Pat the chicken breasts dry and place them skin side up over the sauce.
6. Brush the chicken with olive oil and sprinkle liberally with salt and pepper. Slice the lemon and tuck it among the pieces of chicken.
7. Bake for 30-40 minutes, until the chicken is done and skin is lightly browned.
8. Cover tightly with foil, and allow to rest for 10 minutes.
9. Sprinkle with parsley and serve hot with the pan juices.

DALIA'S SHABBAT CHICKEN WITH SAFFRON

Servings: 4-6 | Cook Time: 2 Hours | Prep Time: 10 minutes

INGREDIENTS

- 1-2 packages chicken legs, thighs
- 1 large onion, cut into pieces
- 5+ cloves fresh garlic
- 1 tsp ground saffron (ground saffron threads using a mortar and pestle)
- ⅛ cup olive oil
- 1 Tbsp turmeric
- 3 Tbsp lemon juice

1. Preheat the oven to 350°F.
2. In a large bowl, combine all ingredients and mix thoroughly until chicken is coated.
3. Transfer to a baking pan.
4. Bake covered for 90 minutes, remove cover and bake for an additional 30 minutes.
5. ENJOY!

DELICIOUS DINNERS

DELICIOUS DINNERS



FELICIA KAPLAN
REALTOR® / Sales Associate
Felicia@LinksNJ.com
@linksnj

Pretzel crumbs are the key to crispy, crunchy chicken cutlets that everyone will love. Add a homemade honey mustard sauce to make this Pretzel Crusted Chicken recipe even tastier!



DALIA SAKAI
REALTOR® / Sales Associate
Dalia@LinksNJ.com
@daliachi

Pargiyot literally translates as “baby chicken.” The dark meat of chicken thighs is ideal for the grill — it’s easier to keep succulent than white meat, and creates a juicy, delicious & easy meal for any time of year!

FELICIA'S MAPLE PRETZEL CRUSTED CHICKEN | Servings: 4 | Cook Time: 5-10 minutes | Prep Time: 20 minutes

DALIA'S PARGIYOT | Makes 4-6 Servings | Cook Time: 10 minutes | Prep Time: 5 minutes

DELICIOUS DINNERS

INGREDIENTS

- 1 pack chicken cutlets
- 1 egg
- 1 cup flour (for breading)
- ½ cup maple syrup
- 1½ cups crushed pretzels
- ¼ cup oil

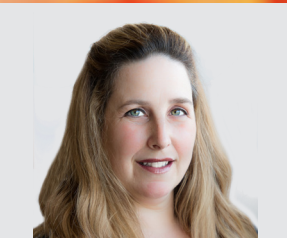
1. Flatten chicken to ½-inch thickness.
2. In a shallow bowl, whisk egg and syrup together.
3. Place pretzels in a separate bowl.
4. Lightly coat chicken first in flour, then into egg mixture, followed by a coating of pretzels.
5. Warm oil in a large skillet.
6. Add chicken to skillet and cook 4-8 minutes on each side or until juices run clear.

INGREDIENTS

- ¼ cup olive oil
- 3 pounds skinless boneless chicken thigh
- 2 Tbsp Shawarma spice
- 1 Tbsp paprika
- 1 tsp salt
- 1 tsp turmeric

1. Cut the chicken thigh pieces in half and trim the excess fat.
2. In a large bowl, add all ingredients to the chicken.
3. Marinate for 30 minutes.
4. Grill on medium flame, turning meat over after cooking on each side.
5. Enjoy!

DELICIOUS DINNERS



MALKIE BENSON
REALTOR® / Sales Associate
Malkie@LinksNJ.com
@malkiebenson

This salmon recipe is easy, light, healthy, and tasty. The spices really bring out a nice flavor in the fish.

I love this Moroccan Salmon. It's so simple! It's fast and flavorful and really healthy and light. It's seared in a pan with simple spices you probably have on hand. Easy, FAST and oh so tasty!

MICHELLE WASSERLAUF
REALTOR® / Sales Associate
Michelle@LinksNJ.com
@michellelinksre



MALKIE'S CUMIN CRUSTED SALMON

Servings: 6 | Cook Time: 25 minutes | Prep Time: 10 minutes

INGREDIENTS

- ½ cup olive oil
- ¼ cup water
- ¼ tsp turmeric
- 1 Tbsp cumin
- 2 Tbsp parve chicken soup flavoring
- ¼ cup paprika
- 2 tsp dried crushed garlic
- 1 Tbsp ketchup
- 6 salmon fillets (6 oz each)
- 1 lemon
- Chopped fresh cilantro, (optional garnish)

1. Preheat the oven to 350°F.
2. In a small bowl combine water, oil, turmeric, cumin, chicken soup flavoring, paprika, crushed garlic and ketchup to form a thick paste.
3. Place fillets in a baking dish large enough to accommodate fish.
4. Squeeze lemon over fish.
5. Spread the paste you just made evenly over fillets.
6. Cover and bake for 15 minutes.
7. Remove cover and bake for an additional 10 minutes.
8. Serve warm or at room temperature.
9. Garnish with cilantro, if desired.

MICHELLE'S MOROCCAN SALMON

Servings: 6 | Cook Time: 60 minutes | Prep Time: 15 minutes

INGREDIENTS

- 1 red pepper
- 4 garlic cloves
- 6 fresh salmon fillets
- 1 can chickpeas (optional)
- 1 jalapeño pepper, cut in half
- 1 tomato, sliced
- Fresh cilantro
- Preserved lemons, to taste (sliced lemons with salt)
- ½ cup water
- ⅓ cup oil
- Salt, to taste
- Black pepper, to taste
- Turmeric, to taste
- Paprika, to taste

1. Warm some oil on the bottom of a low pot and stir fry the sliced red pepper and garlic until caramelized. It helps to smash the garlic with the smooth part of a knife prior to cooking to release the oils and flavor.)
2. Add sliced tomatoes and cook down the juices.
3. If you are using chickpeas, add them to your pot.
4. Add in sliced preserved lemons and jalapeño.
5. Add in water, oil, salt, black pepper, turmeric and paprika.
6. Cook the sauce down to a simmer.
7. Add sliced salmon and fresh chopped cilantro.
8. Cook uncovered on small flame for 12-15 minutes. Every few minutes with spoon, drop some sauce from under the fish on top of the fish to keep moist.

NOTE: This recipe should be made in a low pot with a lid so that everything is able to lay flat.

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DAVID SIEGEL – BUBBIES FRANKS AND BEANS

INGREDIENTS

- 8 hot dogs
- 6oz. salami, cut into chunks
- 4 cans baked beans
- 1 handful brown sugar
- 4oz. maple syrup
- 4oz. honey
- ½ can pineapple chunks
(and a small amount of juice)

1. Preheat oven to 357°F.
2. Combine all ingredients in baking dish.
3. Bake for 30 minutes.

NOTE: This dish is traditionally served on Simchat Torah at our house – David Siegel



DEBORAH PEARLMAN
 REALTOR® / Sales Associate
 Deborah@LinksNJ.com
 @deborahpearlman

This Amaretto Cake is a must for any vanilla lover! Vanilla cake layers infused with Amaretto liqueur paired with a classic sugar glaze — it's the perfect dessert for any occasion!



VALERIE LEVIN
 REALTOR® / Sales Associate
 Valerie@LinksNJ.com
 @vlevin18

Made with just a handful of pantry staples, this Apple Dump Cake may just become your new easy go-to dessert recipe! If you're feeling just a little extra, add a scoop of vanilla bean ice cream and a drizzle of salted caramel sauce for some caramel apple vibes.

DEBORAH'S VANILLA AMARETTO CAKE

Servings: 12 | Cook Time: 30-60 minutes | Prep Time: 10 minutes

VALERIE'S APPLE DUMP CAKE

Servings: 6-8 | Cook Time: 3-6 hours | Prep Time: 5 minutes

CAKE INGREDIENTS

- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1 pack instant vanilla pudding
- 2/3 cup oil
- 4 eggs
- 3/4 cup orange juice
- 1/4 cup amaretto
- 1/4 cup vodka

GLAZE INGREDIENTS

- 1 cup confectionery sugar
- 1 Tbsp orange juice
- 1 Tbsp vodka
- 1 tsp amaretto

1. Preheat the oven to 350°F.
2. Stir in mixer all wet ingredients.
3. Add dry ingredients and mix until smooth.
4. Pour the batter into a greased bundt pan and bake uncovered. Stick a toothpick in the cake and when it comes out clean, the cake is ready.
5. In a bowl, mix all glaze ingredients together.
6. Cool cake completely and then glaze and serve!

INGREDIENTS

- 6 apples, cut into chunks
- 1/2 stick margarine, cut into pieces
- 1 box yellow cake mix
- 1/4 tsp salt
- 1 tsp cinnamon

1. Prep your Crockpot by lining it with a bag or spraying the pot with a non-stick spray.
2. Dump the apples into the pot.
3. Add in the cake mix, margarine, salt and cinnamon.
4. Cook on high heat for 3 hours, or low heat for 6 hours.
5. Serve with whipped topping and enjoy!

APPLE SEASON: Apples peak August - October

AT THE MARKET: Select apples that are firm and have a smooth, unblemished skin.

STORAGE: It's best to store apples refrigerated, for up to 6 weeks.



BRACHA MAZIN
REALTOR® / Sales Associate
Bracha@LinksNJ.com
@bracharealestate

If you're heading to a summer potluck and need a dessert that feeds a crowd, look no further than this simple, sweet blueberry tart. It's simple, easy, and the best blueberry dessert — Better make a double batch.



ADINA GROSSMAN
REALTOR® / Sales Associate
Raquel.Adina@LinksNJ.com
@adina_linksnj

The crumb topping is what makes these banana muffins stand apart from the ordinary. They're scrumptious! They're a healthier dessert option that doubles as a snacktime or breakfast favorite.

BRACHA'S BLUEBERRY TART

Servings: 6-8 | Cook Time: 60-90 minutes | Prep Time: 5 minutes

ADINA'S BANANA CRUMB MUFFINS

Servings: 10 | Cook Time: 20 minutes | Prep Time: 15 minutes

CRUST INGREDIENTS

- 1 cup margarine
- 1 cup sugar
- 1 egg
- 1 tsp baking powder
- 3 cups flour

FILLING INGREDIENTS

- 2-3 bags frozen blueberries
- 1 cup sugar
- 4 Tbsp flour
- ½ tsp lemon juice

1. Preheat the oven to 350°F.
2. Mix ingredients for crust and reserve 1/2 cup of mixture for topping.
3. Press the crust into a pie pan.
4. Mix filling, and add on top of crust.
5. Sprinkle reserved crust mixture on top of pie.
6. Bake for 60-90 minutes.
7. Enjoy!

INGREDIENTS

- 1½ cups all-purpose flour
- 1 tsp baking powder
- 3 bananas, mashed
- 1 egg, lightly beaten
- 2 Tbsp all-purpose flour
- ⅛ tsp ground cinnamon
- 1 Tbsp margarine
- 1 tsp baking soda
- ½ tsp salt
- ¾ cup white sugar
- ⅓ cup packed brown sugar
- 1 tsp cinnamon

1. Preheat oven to 375°F.
2. Lightly grease 10 muffin cups, or line with muffin papers.
3. In a large bowl, mix together 1½ cups flour, salt, baking soda and baking powder.
4. In another bowl, beat together bananas, sugar, eggs, and melted margarine.
5. Stir the banana mixture into the flour mixture just until moistened.
6. Spoon batter into prepared muffin cups.
7. In a small bowl, mix together brown sugar, 2 Tbsp flour and cinnamon.
8. Cut in 1 Tbsp margarine until mixture resembles coarse cornmeal. Sprinkle topping over muffins.
9. Bake for 18-20 minutes, until a toothpick inserted into center of muffin comes out clean.



LISA GORDON
Brand Manager / Art Director
Lisa@LinksNJ.com
@lisag183

The base of this recipe is perfect as a light breakfast or snack, and optional add-ons make for a more decadent strawberry dessert (like nuts, booze and chocolate!) This base version is delicious AND nutritious—add in all your dessert favorites for a yummy treat!

LISA'S STRAWBERRY PARFAIT

Servings: 3 | Cook Time: 0 minutes | Prep Time: 10 minutes

INGREDIENTS

- 1 1/3 cups dairy-free yogurt or cashew cream
- 1 1/2 cups fresh strawberries, sliced
- 1 1/2 cups granola
- 1/2 cup strawberry compote or 1/4 cup strawberry jam
- 3 Tbsp icing sugar (optional)
- Mint leaves, for garnish

1. In a bowl, mix the dairy free yogurt (or cashew cream) with icing sugar, and stir to combine. *Icing sugar is optional; use to sweeten the yogurt, if desired.*
2. Add a few tablespoons of granola to 2-3 glasses or jars, then a layer of sliced strawberries.
3. Next add a few tablespoons of the yogurt, then a layer of strawberry compote.
4. Repeat this step one more time and decorate the parfait with halved strawberries and fresh mint leaves.
5. Enjoy immediately, or chill the jars in the fridge for about 30 minutes.

YOGURT: Any yogurt is fine (almond, coconut, etc.). I recommend using a thick yogurt. You can also mix the yogurt with vegan cream cheese or vegan whipped cream for a rich and creamy parfait.

FLAVOR: You can add a little vanilla extract to the yogurt for a flavor boost.

FOR A HEALTHIER DESSERT: Use refined sugar-free granola free of artificial flavors, strawberry compote and unsweetened yogurt.



RIVKY GREENE
REALTOR® / Sales Associate
Rivky@LinksNJ.com
@rivkyrealty

Who doesn't love a good cookie?? These have the perfect balance of crisp outside and chewy inside. Loaded with chocolate chips, they'll be a definite dessert favorite.

RIVKY'S CHEWY BLACK & WHITE COOKIES

Makes 30 Cookies | Cook Time: 15 minutes | Prep Time: 15 minutes

INGREDIENTS

- 1/2 cup margarine
- 1/2 cup white sugar
- 1/2 cup brown sugar, packed
- 1 tsp vanilla
- 1/2 tsp salt
- 1/2 cup cocoa powder, sifted
- 1/3 cup water
- 1 tsp baking soda
- 1 3/8 cups flour (1 1/4 cup + another 1/8 cup)
- 1 cup white chocolate chips
- 1 cup dark chocolate chips

1. Preheat oven to 325°F.
2. Cream together margarine, sugars, vanilla and salt.
3. Dissolve baking soda in water and mix in.
4. Stir in flour, then all chocolate chips.
5. Place dough by spoonful on a greased baking sheet.
6. Bake for 14-16 minutes. Do not overbake or the cookies will dry out.



MALKIE BENSON
 REALTOR® / Sales Associate
 Malkie@LinksNJ.com
 @malkiebenson

Look no further for a creamy and ultra smooth classic cheesecake recipe! Paired with a buttery graham cracker crust, no one can deny its simple decadence.

Looking for a delicious crowd pleaser?! Well then, this is the recipe for you! Layered whip with crushed cookies makes a delicious trifle dessert. Make at least a few hours ahead, so that it has time to chill in the refrigerator.

BRACHA MAZIN
 REALTOR® / Sales Associate
 Bracha@LinksNJ.com
 bracharealestate

MALKIE'S CHEESECAKE

Servings: 8-10 | Cook Time: 55 minutes | Prep Time: 5 minutes

INGREDIENTS

- Margarine
- 1½ pounds farmer's cheese
- ½ pound cream cheese
- 5 eggs
- 1 cup sugar
- 1 tsp vanilla sugar
- 15 graham crackers, ground
- ½ pint sour cream

1. Preheat the oven to 350°F.
2. Grind 15 graham crackers with margarine, and press into a spring-form baking pan.
3. Mix together all cheeses, eggs, 1 cup sugar and 1 tsp vanilla sugar.
4. Pour on top of graham cracker crust.
5. Bake for 30-45 minutes.
6. Combine the sour cream, 1 tsp sugar and 1 tsp vanilla sugar and mix together.
7. Pour mixture on top of cheesecake.
8. Bake for another 5-10 minutes.
 Cheesecake is best served chilled.

BRACHA'S COOKIES & CREAM TRIFLE

Servings: 8-10 | Cook Time: 0 minutes | Prep Time: 10 minutes

INGREDIENTS

- ¼ cup Kahlua
- 1 cup coffee rich
- 1½ tsp instant coffee
- ½ cup boiled water
- 2 containers rich's whip
- 1-1½ boxes chocolate chip cookies
- 1 cup chocolate chips

1. Mix Kahlua, coffee rich, instant coffee and water in a bowl.
2. Beat the rich's whip.
3. Dip half of the cookies in the liquid mixture (quickly) and lay on the bottom of the trifle bowl.
4. Add a layer of whip and then a second layer of cookies.
5. Top with the whip.
6. Sprinkle chocolate chips on top.

Build as many layers as you'd like! This dessert can be served frozen or straight from the refrigerator. Enjoy!!



VALERIE LEVIN
 REALTOR® / Sales Associate
 Valerie@LinksNJ.com
 @vlevin18

Crisp edges, chewy middles. This recipe has been my go-to recipe for cookies, and is a family favorite in our house!

Peanut butter ice cream pie is an easy and flavor-packed dessert option. Making an ice cream “cake” at home has never been easier (or more delicious)!

RIVKY GREENE
 REALTOR® / Sales Associate
 Rivky@LinksNJ.com
 @rivkyrealty



VALERIE'S CHOCOLATE CHIP COOKIES

Makes 6 Dozen Cookies | Cook Time: 10 minutes | Prep Time: 10 minutes

INGREDIENTS

- 1 cup softened butter or margarine
- 1 cup granulated sugar
- 2 cups chocolate chips
- 1 tsp salt
- 2 tsp vanilla
- ½ cup brown sugar, packed firmly
- 2 eggs
- 2⅓ cups unsifted flour
- 1 tsp baking soda

1. Preheat the oven to 375°F.
2. Blend together softened butter or margarine, sugars, eggs and vanilla until creamy.
3. Combine the unsifted flour, salt and baking soda.
4. Add the dry mixture to the creamed mixture.
5. Stir in chocolate chips.
6. If desired, add 1 cup chopped nuts, oatmeal or shredded coconut.
7. Drop onto ungreased cookie sheets in rounded teaspoonfuls.
8. Bake for 10 minutes.

Want to upgrade your cookies? Try whisking coffee grounds or espresso powder into the flour, use chocolate chunks instead of chips, fold in your favorite snack food (like pretzels or chips), or dip in chocolate after baking!

RIVKY'S PEANUT BUTTER ICE CREAM PIE

Servings: 6-8 | Cook Time: 0 minutes | Prep Time: 15 minutes + freezing time

INGREDIENTS

- 1½ cups chocolate wafer crumbs, divided
- ¼ cup sugar
- ½ cup margarine, melted
- 1 quart vanilla ice cream, softened
- 1 cup chunky peanut butter
- 1 cup whipped topping
- Peanuts (optional)

1. Set aside 1 Tbsp of wafer crumbs for garnish.
2. In a bowl, combine the sugar and remaining crumbs.
3. Stir in margarine.
4. Press onto the bottom and up the sides of greased 9-inch pie plate.
5. Refrigerate for 1 hour or until set.
6. In a bowl, combine ice cream and peanut butter.
7. Fold in whipped topping and pour into pie shell.
8. Top with reserved crumbs and peanuts, if desired.
9. Cover and freeze for at least 2 hours. Remove from the freezer 15 minutes before cutting.

Feel free to jazz up this recipe by adding in your favorite sweets and treats! Mix peanut butter cups or other candies into the ice cream, melt chocolate or peanut butter to drizzle on top, or top with hard chocolate pieces or chocolate chips.

DESSERTS

DESSERTS

PREFERRED LENDER



David Sanders
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- **Joshua F**, Happy Homebuyer in Bergenfield ★★★★★

"I had a great experience with David and his team. They made the process incredibly easy and stress free, and most importantly they delivered flawlessly and were always quick to respond. I highly recommend David for all of your mortgage needs!"

- **Andrew E**, Happy Homebuyer in Teaneck ★★★★★

"David is knowledgeable, patient, organized and responsive. He really helped me conceptualize a financial plan to facilitate sale of my current home, construction of a new home and financing once completed. A talented finance manager."

- **Eliezer M**, Satisfied Homebuyer in Teaneck ★★★★★

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- **Nina Eizikovitz**, Sales Associate ★★★★★



DAVE SANDERS' JUICY BURGERS

FOR THE BURGERS

Ground meat - NOT LEAN!
Salt - don't be shy
Black pepper
Garlic powder
Onion powder
Crushed red pepper (optional)
Eggs
¼ cup sweet baby rays BBQ sauce
⅓ cup mayo (secret ingredient!)

FOR THE SAUTÉED ONIONS

Yellow onions
Salt & black pepper
Onion Powder
Garlic Powder
Brown Sugar

1. Mix together ingredients and form patties.
2. Grill or sear on high heat, flip only once.
3. Enjoy with toppings/sauces of your choice – lettuce, tomatoes, pickles, fried onions, sunny side up egg, etc.

To make the onions – combine all ingredients and sauté in oil over medium heat for 30 minutes, stirring every few minutes. Reduce flame to low and sauté until brown and soft.



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- Buyer takes a final walk-through of your home



10. CLOSING

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Fluffy biscuits, egg wraps, pastries, juicy fruits and melting cheese make everything you desire for a classy, delicious breakfast. Combine sweet and savory, raw nuts, creamy dips and a variety of jams. It's the perfect combination of sweet and savory!

Welcome to the comfort zone! This board stars a variety of different types of cheese, paired with sweet and salty snacks to create the perfect board for any occasion! This board is perfect for cheese-lovers of all ages and is a great introductory, approachable board for guests.

BRUNCH BOARD

Servings: 6-8 | Active Time: 10 minutes | Prep Time: 5 minutes

INGREDIENTS

Fresh baked biscuits
Pancakes & waffles
Fresh berries & bananas
Egg wraps
Cinnamon rolls
Donuts
Pastries
Croissants

1. Heat waffles and pancakes, and fan out from the center of the board to the edge.
2. Add pastries, donuts, muffins and croissants.
3. Fill empty spaces with morning star sausages, egg wraps or breakfast sandwiches.
4. Add small bowls of syrup, jams or butter.
5. Fill any empty spaces with fresh fruits like bananas, raspberries, blueberries or grapes.

ULTIMATE CHEESE BOARD

Servings: 6-8 | Active Time: 10 minutes | Prep Time: 10 minutes

INGREDIENTS

Variety of different cheeses
Assortment of dried fruits
Fresh fruits & berries
Marinated olives
Small bread slices
Sweet & salty treats, like pretzels, honey and chocolate

1. Slice cheese into easy-to-grab and serve slices or wedges.
2. Arrange your board. Start with placing a bowl of olives and nuts on the board first.
3. Spread out the cheeses into 4-5 different locations around the board.
4. Add your fruits and veggies, fanning out apples, radishes or other slices and placing bunches of grapes or figs on your board.
5. Finish with dried cranberries, almonds, sesame bread sticks, chocolate covered pretzels, bread slices or any other salty and sweet treats you'd like to add.



This board is perfect to prep ahead of time for a kiddush or lunch. It features a wide variety of meats, pickled veggies and dipping sauces, allowing your guests to mix and match their favorites to build a snack just the way they like it.

Sliced fruit seems simple, but can make a statement at any gathering. Pick fruits with a variety of different textures, flavors and colors, then cut them in different ways to create an eye-catching, colorful and delicious platter that can be served at everything from holidays to baby or wedding showers or even as a sweet treat for your kids.

MEAT-LOVERS PARTY BOARD

Servings: 6-8 | Active Time: 10 minutes | Prep Time: 5 minutes

INGREDIENTS

Variety of dried meats
 Assortment of dipping sauces
 Mixed nuts
 Black olives
 Green olives
 Crackers or dried bread
 Easy-to-grab fruits,
 such as green and
 purple grapes

1. Pour dipping sauces, such as mustard, dressing and ketchup into small bowls, and place on the platter.
2. Roll meats or fan out and place 4-5 different spots on the board.
3. Add your grapes and nuts to the board next.
4. Place olives and small pickles in some of the remaining 2-3 empty spaces.
5. Finish with crackers or sliced bread in 2-3 spots on the board.

FABULOUS FRUIT BOARD

Servings: 8-10 | Active Time: 15-20 minutes | Prep Time: 20-25 minutes

INGREDIENTS

Strawberries
 Figs
 Apples
 Blueberries
 Blackberries
 Raspberries
 Purple & green grapes
 Oranges
 Kiwi
 Pineapple Mango
 Watermelon
 Honeydew melon
 Cantelope
 Fresh mint for garnish

1. Lay two of the kiwis flat on cutting board. Cut both ends off. With kiwi still lying flat, insert your knife diagonally into the center, making a small 45° slice. Then insert the knife again beside the first cut, in the opposite diagonal direction, making a "v" shape. Continue cutting along midline to create a zigzag shape. Pull kiwi apart to separate.
2. Slice oranges in half, and fruits like strawberries into slices and arrange on board.
3. Fill in the remaining open spaces on the serving platter with raspberries, grapes, figs and any other fruits you choose to use.



This versatile snack board is perfect for any occasion: movie night, game night, book club, afternoon snacks, or even just to get some food on the table quickly. Feel free to create your own flavor combinations featuring your favorite sweet and salty snacks. This board is a great way to empty what you have in your pantry!

A meze platter is an easy, fun, and family-friendly dinner or party platter! Use the ingredients listed as a starting point, with room to swap in other dips, vegetables, or fruits depending on what's in season and what you have in your pantry.

SWEET & SALTY SNACK BOARD

Servings: 4-6 | Active Time: 10 minutes | Prep Time: 5 minutes

INGREDIENTS

2-3 Varieties of cheese
Bread sticks
Sliced bread
Honey or jam
Assortment of dried fruits
Sliced vegetables
Chocolate
Chocolate covered nuts or pretzels

1. Place cheeses on board first, at opposite ends.
2. Fill in some space with your breadsticks and/or bread slices, placing them next to each other.
3. Arrange some fresh veggies around the outside of the board.
4. Add in dried fruits next to the veggies.
5. Sprinkle your sweet ingredients (chocolate pieces, chocolate covered pretzels, etc.) over the top of the platter.
6. Add a jar or bowl of honey, jam or any other toppings, filling in empty spaces you may have.

MEDITERRANEAN MEZZE PLATTER

Servings: 6-8 | Active Time: 5 minutes | Prep Time: 20 minutes

INGREDIENTS

1 cup hummus
1 cup tzatziki
3 pita bread rounds
1 cup fresh vegetables, (cucumbers & cherry tomatoes)
¾ cup mixed olives
½ cup feta cheese, cubed
1 cup tabbouleh
8 dolmas
4 tps olive oil, divided use
1 cup grilled or roasted veggies (red peppers or artichokes)
Fresh herbs for garnish

1. Brush 2 tsp of olive oil over both sides of pita bread.
2. Heat the pita in 400°F oven or grill for 3-5 minutes, until warmed through. Cut each pita into eighths.
3. Arrange the pita bread, hummus, tzatziki, fresh and grilled vegetables, olives, feta cheese, tabbouleh and dolmas on a larger platter.
4. Drizzle the remaining 2 tsp of olive oil over the hummus and tzatziki.
5. Garnish platter with fresh herbs, then serve.



When it comes to candy, everyone has their favorites. Choose an assortment of snack size treats with a combo of chocolate, sweet and sour candy. To round out the platter and give it some visual oomph, choose a few other candies with different shapes and sizes, like peach rings, colored licorice, gummy bears or jelly beans.

No fire? No problem! You can use this board to make traditional S'mores with toasted marshmallows, but you can also serve up no cook s'mores! Just serve with plenty of marshmallow fluff.

CREATIVE CANDY BOARD

Servings: 6-8 | Active Time: 5 minutes | Prep Time: 5 minutes

INGREDIENTS

Variety of candies:
 Jelly beans
 Chocolate covered nuts
 Sour gummy candies
 Licorice
 Chocolate covered pretzels
 Malt balls
 Gummy bears
 Granola
 Rice krispie treats
 Any other candies you want to include!

1. Choose a large platter, cutting board, or fun assortment of multiple-shaped bowls.
2. Unwrap candy and if using candy bars, cut them into bite-size pieces.
3. Stack, pile and group the candies into sections, alternating colors, flavors and shapes so that the board feels balanced.
4. Place some candies with a few spilling out of the bowls for a natural and enticing vibe.

S'MORES DESSERT BOARD

Servings: 6-8 | Active Time: 0 minutes | Prep Time: 10 minutes

INGREDIENTS

Graham crackers
 Chocolate bars
 Marshmallows
 Get creative as you want with this fun dessert board! Add in fruits, berries, nut butters and any other fixings that you find desirable!

1. Classic - graham crackers, chocolate, marshmallow
2. S'moreos - Oreo cookie with (toasted) marshmallow
3. Peanut Butter Lovers - Graham cracker, peanut butter cups and marshmallows
4. Strawberry & Chocolate - classic s'more + sliced strawberries, white chocolate & marshmallow
5. No Toast - graham cracker, chocolate bar & marshmallow fluff
6. Cookie Butter Lover - graham cracker, cookie butter and marshmallow
7. Nutella Lover - graham crackers, nutella, berries and marshmallows



For a festive party or event, assorted gift trays offer you a choice of expressing yourself for the right occasion. Each choice offers an eclectic assortment; a mix of healthy nuts and dried fruits, classic sweets and candies, enticing shapes and colors, and quality chocolate offered in a classic wooden gift tray. A selections to satisfy everyone's individual needs in a premium quality box for easy serving or storage.

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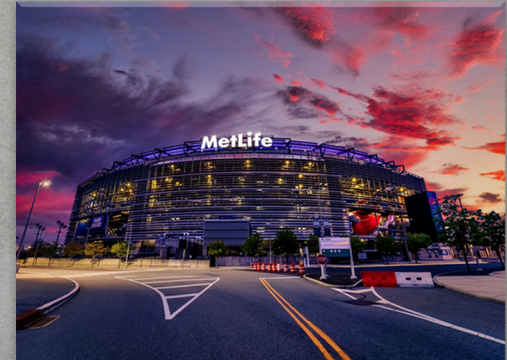
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