

COUNTRY CLUB

Villas & Terrace

LUXURY APARTMENT HOMES



A NOTE FROM THE MANAGER

***Please remember to park in designated parking areas only. Vehicles will be towed at vehicle owner's expense! Residents are responsible for directing their guests to park in the designated guest parking areas.**

Thank You,

MANAGEMENT



REMINDERS

***Proper swimming attire is required when swimming in the pool. No street clothes should be worn when swimming as the fibers could clog the system.**

***The speed limit throughout the community is 15 mph.**

***Please call the leasing office for ALL maintenance requests**



HELPFUL MAINTENANCE TIPS

If you have a water leak, turn the angle stop clockwise to turn off the water.



Chicken Breasts with Balsamic Vinegar and Garlic

Prep Time: 5 Min Cook Time: 25 Min

Ingredients

4 skinless, boneless chicken breasts
3/4 pound fresh mushrooms, sliced
2 tablespoons all-purpose flour
2 tablespoons olive oil
6 cloves garlic
1/4 cup balsamic vinegar
3/4 cup chickenbroth 1 bay leaf
1/4 teaspoon dried thyme
1 tablespoon butter

Directions

Season the chicken with salt and pepper. Rinse the mushrooms and pat dry. Season the flour with salt and pepper and dredge the chicken breasts in the flour mixture. Heat oil in a skillet over medium high heat and saute the chicken until it is nicely browned on one side (about 3 minutes).

Add the garlic. Turn the chicken breasts and scatter the mushrooms over them. Continue frying, shaking the skillet and stirring the mushrooms. Cook for about 3 minutes, then add the vinegar, broth, bay leaf and thyme. Cover tightly and simmer over medium low heat for 10 minutes, turning occasionally.

Transfer the chicken to a warm serving platter and cover with foil. Set aside. Continue simmering the sauce, uncovered, over medium high heat for about 7 minutes. Swirl in the butter or margarine and discard the bay leaf. Pour this mushroom sauce mixture over the chicken and serve.

