

BRICH PROBLET Monthly Newsletter

Volume 14 Issue 6

A Newsletter for the Residents of the Brickell Place Phase I Condominium Association

December 2020

BRICKELL PLACE PHASE I ASSOCIATION, INC.

1901 Brickell Ave., Miami, FL 33129 https://brickellplace.buildinglink.com

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Operations Asst	Elizabeth Chavez	
Housekeeping Sup	Armando Pacheco	
Valet Supervisor	Humberto Zelaya	
Security Supervisor.	Jesús Torres	

IMPORTANT NUMBERS

Main	305-854-5343
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Management	Option 1
Front Gate	Option 2
Security	Option 3
Receiving	Option 4
Valet	Option 5
Maintenance	Option 6
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OFFICE HOURS

Monday - Friday 8:30 am - 5:00 pm

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BRIE PUFF PASTRY

Enjoy a Brie Puff Pastry before your Holiday Dinner this year Ingredients:

- 1 round (13.2 oz) Brie Cheese
- ½ cup crumbled blue cheese
- 1 sheet frozen puff pastry, thawed
- ½ cup apricot jam
- ½ cup slivered almonds, toasted
- 1 large egg, lightly beaten
- Assorted crackers of your choice



- 1) Pre-heat oven to 400 degrees. Cut Brie horizontally in half. Sprinkle bottom half with blue cheese; replace top.
- 2) On a lightly floured surface, roll pastry into a 14-in. square. Trim corners to make a circle. Spoon jam onto center of pastry; sprinkle with almonds. Top with Brie.
- 3) Lightly brush edges of pastry with beaten egg. Fold pastry over cheese, pinching edges to seal; trim excess pastry as desired.
- 4) Transfer to an ungreased baking sheet, seam side down. Brush pastry with beaten egg. Bake until golden brown, 20-25 minutes.
- 5) Immediately remove from pan to a serving plate; let stand 45 minutes before serving. Serve with crackers.

BRICKELL PLACE CONDO

A-1865 Brickell Ave | B-1901 Brickell Ave C-1915 Brickell Ave | D-1925 Brickell Ave

Sold within the past 4 Months

Apt #	Bed	Bath	Sq Ft	Sold Price
B-2110	1	1.5	1,056	\$ 313,000
B-2210	1	1.5	1,056	\$ 260,000
D-1712	2	2	1,424	\$ 518,275
804-C 805-C	2	2.5	1,746	\$ 450,000
A-1614	2	2	1,723	\$ 475,000
DPH-10	3	3	2,080	\$ 884,000



ALYESKA SEMSCH

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SEMSCH REALTY

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MLS SEARCH: www.SemschRealty.com

Brickell / Downtown / Key Biscayne Coconut Grove / Coral Gables / Sunny Isles

 $Information\ is\ believed\ accurate,\ but\ not\ guaranteed.\ Information\ obtained\ from\ Miami-Dade\ public\ records.$



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Recipe for Latkes

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 3/4 cup matzah meal (flour or bread crumbs can be substituted)
- salt and black pepper to taste
- vegetable oil

Shred the potatoes, onion and bell pepper into a large bowl. Press out all excess liquid. Add eggs and parsley and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount, depending on how well you drained the veggies). Add a few dashes of salt and black pepper (don't taste the batter - it's really gross!). Don't worry if the batter turns a little orange, that will go away when it fries.

Heat about ½ inch of oil to a medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right. If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes!









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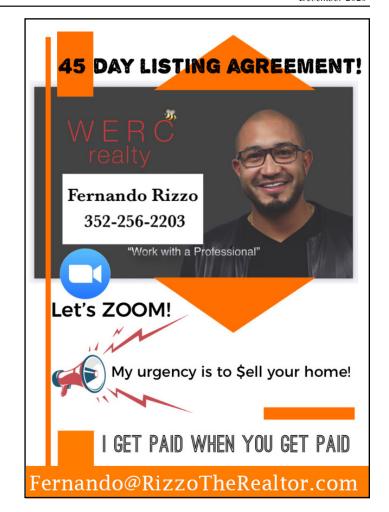
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PHASE I	
TOTAL UNITS (A & B)	557
UNITS FOR SALE	14
UNITS SOLD (3 months)	6
AVERAGE DAYS ON MKT	132 DAYS
Pending	4

PHASE II	
TOTAL UNITS (C & D)	379
UNITS FOR SALE	10
UNITS SOLD (3 months)	4
AVERAGE DAYS ON MKT	40
Pending	1

HAPPY HOLIDAYS TO ALL BRICKELL PLACE RESIDENTS!

FOR SALE - 24 UNITS Bedrooms Total Units Price Range 3-4 BR 1 UNITS \$775k 2BR 16 UNITS \$429K - \$1600K

7 UNITS

\$285K - \$385K

0-1 BR

FOR RENT - 15 UNITS			
<u>Bedrooms</u>	Total Units	Price Range	
3BR	1 UNIT	\$4,200	
2BR	7 UNITS	\$2650- \$3000	
0-1 BR	9 UNITS	\$1200 - \$2270	

CLOSED RECENTLY (Last 90 days)				
Unit #	BR/BA	List Price	Sold Price	Closed
A1611	2/2	\$539,000	\$496,500	Nov 16 2020
A1813	2/2	\$440,000	\$410,000	Oct 15 2020
A1806	1/1	\$349,000	\$325,000	Nov 23 2020
B1605	2/2	\$488,000	\$488,000	Sept 18 2020
C1101	2/2	\$520,000	\$505,000	Nov 5 2020
C1613	2/2	\$560,000	\$550,000	Sept 23 2020
D609	1/1/1	\$290,000	\$288,000	Nov 12 2020
D1708	3/2/1	\$790,000	\$750,000	Oct 26 2020