

A Newsletter for the Residents of The Nirvana Condominium Associations 1, 2, 3, 4, 5. Inc.

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Nirvana

Condominium Association, Inc. 703 NE 63 Street Miami, FL 33138 www.nirvanacondos.net

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OFFICE HOURS Monday-Friday ...8:00 AM - 5:00 PM



But I just couldn't sleep I tried counting backwards, I tried counting sheep.

The leftovers beckoned -The dark meat and white But I fought the temptation With all of my might.

Tossing and turning With anticipation The thought of a snack Became infatuation.

So, I raced to the kitchen, Flung open the door And gazed at the fridge, Full of goodies galore.

I gobbled up turkey And buttered potatoes, Pickles and carrots.

Beans and tomatoes.

I felt myself swelling So plump and so round, 'Til all of a sudden, I rose off the ground.

I crashed through the ceiling, Floating into the sky With a mouthful of pudding And a handful of pie.

But, I managed to yell As I soared past the trees.... Happy eating to all -Pass the cranberries, please.

May your stuffing be tasty, May your turkey be plump. May your potatoes 'n gravy Have nary a lump, May your yams be delicious May your pies take the prize, May your Thanksgiving dinner Stay off of your thighs.

May your Thanksgiving be blessed!!

Author Unknown

Leftover Turkey Pot Pie

A perfect way to use leftover turkey. This pie tastes yummy, and will feed up to eight hungry people.

INGREDIENTS

- 1 recipe pastry for a (10 inch) double crust pie
- 4 tablespoons butter, divided
- 1 small onion, minced
- 2 stalks celery, chopped
- 2 carrots, diced
- 3 tablespoons dried parsley

DIRECTIONS



- 1 teaspoon dried oregano
- salt and pepper to taste
 - 2 cubes chicken bouillon
- 2 cups water
- 3 potatoes, peeled and cubed
- 1 1/2 cups cubed cooked turkey
- 3 tablespoons all-purpose flour
- 1/2 cup milk

Preheat oven to 425 degrees F. Roll out bottom pie crust, press into a 10 inch pie pan, and set aside. Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm. In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes, or until crust is golden brown.



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Ice Cream Pumpkin Pie

INGREDIENTS:

- 1 package (9 ounces) prepared graham cracker pie crust
- 1 pint vanilla ice cream softened
- 1 can (16 ounces) pumpkin
- 1 cup whipped cream
- 3/4 cup sugar
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt

INSTRUCTIONS:



Fill piecrust with ice cream; freeze until solid. In medium bowl, combine pumpkin, whipped cream, sugar, pumpkin pie spice and salt. Spoon mixture over frozen layer of ice cream in crust; freeze until solid. To serve, remove pie from freezer and place in refrigerator one hour before serving. Slice and serve with additional whipped cream, if desired. Cooking tip: Frozen non-fat yogurt and fat-free whipped topping may be used in place of ice cream and whipped cream.



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