# KARAASOR GRAANDE Volume 19 Issue 7



Monthly Newsletter

January 2023

#### MAISON GRANDE Condominium Association

6039 Collins Avenue Miami Beach, FL 33140

OFFICE HOURS Mon. - Fri. ...... 9:00 AM - 5:00 PM

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# HAPPY NEW YEAR

Here's to a brand new year of good health, good fortune, and good times. Thanks for bringing in the New Year with us here at the Maison Grande. We feel fortunate to have you all as our residents.

# **Toasting To a New Year**

Toasts have existed for almost as long as drinking itself. To help you bring in the New Year properly, here are some great Irish toasts.

- In the New Year, may your right hand always be stretched out in friendship but never in want.
- May you be in heaven a full half hour before the devil knows you're dead.
- May you be poor in misfortune, rich in blessings, slow to make enemies, quick to make friends. But rich or poor, quick or slow, may you know nothing but happiness from this day forward.
- May the roof above us never fall in, and may we friends gathered below never fall out.
- Here's to you and yours and to mine and ours, and if mine and ours ever come across you and yours, I hope you and yours will do as much for mine and ours as mine and ours have done for you and yours.
- May you have warm words on a cold evening, a full moon on a dark night, and the road downhill all the way to your door.
- May the Lord keep you in his hand and never close his fist too tight on you.



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# **French Onion Soup**

- <sup>1</sup>/<sub>2</sub> cup unsalted butter
- 2 tablespoons olive oil
- 4 cups sliced onions
- 5 cups beef broth
- 2 tablespoons dry sherry
- 1 teaspoon dried thyme
- 1 pinch salt and pepper to taste
- 4 slices French bread
- 4 slices provolone cheese
- 2 slices Swiss cheese, diced
- <sup>1</sup>/<sub>4</sub> cup grated Parmesan cheese

Melt butter with olive oil in an 8-quart stock pot over medium heat. Add onions and continually stir until translucent. Do not brown. Add beef broth, sherry, and thyme. Season with salt and pepper. Let simmer for 30 minutes. Meanwhile, preheat the oven's broiler. Ladle soup into oven-safe serving bowls and place one slice of bread on top of each (bread may be broken into pieces if you prefer). Layer each slice of bread with a slice of provolone, 1/2slice diced Swiss and 1 tablespoon Parmesan cheese. Place bowls on a cookie sheet and broil in the preheated oven until cheese bubbles and browns slightly, 2 to 3 minutes.

TWO



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