

LAKEPOINTE TOWERS NEWSLETTER-MAY, 2017

"A Welcome Party" for new co-owners" will be held on Friday, May 19th from 5:30pm till ?. We encourage all new co-owners to come and meet their neighbors. So **everyone** mark your calendars and join new **and** old neighbors to kick off the summer season. Look for posting and sign up sheet.

MAY, 2017 CALENDAR

Tuesday, May 9-Social Committee Mtg, 7p Lib/Soc. Rm.

Thursday, May 18-Bunco in Lib/Soc. Room 7p

Friday, May 19-Welcome Party for new co-owners

FIRST FRIDAY - Game night, 7p Lib/Soc.Rm

EVERY TUESDAY - Crafts, cards, etc in the Lib/Soc.Rm 2p-4p

EVERY WEDNESDAY - Cards & Games in the Lib/Soc.Rm 7p

EVERY FRIDAY - Happy Hour Lib/Soc. Rm, 6p

Looking ahead

Kuhnhehn Brewing Co - Dinner and Comedy Show on 6/6/17

Hulswits Brunch in June

Christmas in July at Bunco-come to the Lib/Soc Rm most nights for information

Pool Party in July

Rose Shores Eastin Mini-Golf

Pickle Ball & Corn Hole in the evening with instructions by professionals

Look for postings on the above

May...warm, sunny days, cool nights, tulips, butterflies, barbecues and the beginning of the fresh produce season. What a wonderful time to be a cook!

GRILLED MAHI MAHI with FRESH AVOCADO SALSA

1 to 1 ½ lbs. (cut into 4 portions) of Mahi Mahi (it should be available fresh this time of year, but if you can't find it fresh, it's always available frozen at Costco and most supermarkets) and it's not bad!

FISH MARINADE: 1 lime, juiced, 1 tablespoon olive oil, salt & pepper
Marinate fish for about 30 minutes (**if you leave fish too long in citrus it will begin to cook - that's how you make ceviche!)

AVOCADO SALSA

1 ripe avocado, cut in chunks	¾ cup minced red onion
2 plum tomatoes, cut in chunks	1 jalapeno, minced
½ cup chopped cilantro	Salt to taste
1 lime, juiced	

Combine all ingredients and store in refrigerator - you can do this a few hours in advance if you like. **A tip when working with jalapeno's: wear gloves or be sure to wash your hands *really* well after touching. Do not touch your eyes. Also, if you don't like the heat, remove all seeds. If you like heat, don't remove.

Turn on grill and let it get hot. (usually takes about 20 minutes or so)
Place Mahi on grill - it should take about 5 minutes per side to cook. If you want cross grill marks, quarter turn it in 2 ½ minutes. Flip fish after 5 minutes and cook an additional 5 minutes. This is approximate, it depends on the thickness of your fish. The internal temperature should be 137 degrees. When you remove your Mahi from the grill, place a small butter pat on top and tent with foil for 2 minutes. Your fish will be moist and luscious!

For a beautiful presentation, serve this over a bed of wild rice - rice on bottom, fish, (off-set on top) with the salsa over it and fresh grilled asparagus on the side. If you drizzle your asparagus with olive oil, salt and pepper it and put it on the grill 3 minutes after the Mahi, it should be ready at the same time. A squeeze of lemon on top and you have a delicious, healthy springtime meal. Hopefully it's warm enough to enjoy it, along with a glass of Chardonnay, on your patio! Bon Appetit!