## MEANWHILE IN NASHVILLE...

a monthly newsletter provided by The Julie Davis Group, your trusted real estate & area specialists

## 2021 AFFIRMATIONS... CHOOSE ONE FOR THE YEAR!

- I am determined to achieve great things in 2021.
- Every day of 2021, I ensure that I work on my top priorities.
- This is my year of dreams coming true.
- All of my goals and plans for this year are achievable.
- I am fully present to every moment in 2021.
- In 2021, I let go of anything that no longer serves me.
- I am grateful for the strength with which I enter the New Year.
- I am ready to gain new knowledge and experience this year.

## WHAT'S BEEN SELLING AROUND NEIGHBORHOOD?



EVERY HOME IS DIFFERENT. EVERY CLIENT IS DIFFERENT. REACH OUT TO LEARN HOW I CAN SPECIFICALLY HELP YOU!







3 beds - 2 baths - 1,658 sqft





- 5 medium sized sweet onions
- 4 Tbsp. Butter
- 1 Tbsp. Flour
- 3 cans or 30 oz. (1 carton) beef stock
- 2 cups water
- 1 Tbsp. Worcestershire sauce
- 1/4 tsp. Pepper
- Thick cut French bread slices
- 1/2 cup grated parmesan cheese
- Sliced Swiss cheese about 2-3 slices for each bowl

## THIS RECIPE IS SUPER EASY! HERE ARE THE STEPS:

- Peel onions and slice thin
- Melt butter in a very large saucepan
- Add onions and cook slowly until soft and golden brown (about 20-25 minutes)
- Sprinkle onions with flour and cook for 1 minute, stirring constantly
- Stir in beef stock, water, Worcestershire sauce and pepper
- Bring to a boil, then reduce heat and simmer for 20 minutes
- Toast bread in oven while soup simmers
- Stir parmesan cheese into soup, then ladle into individual crocks
- Put toasted bread slices in soup and cover with Swiss cheese slices
- Bake until cheese melts in a 400 degree oven & serve immediately









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