

MEANWHILE IN NASHVILLE...

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



Thinking of buying or selling around Middle Tennessee?

It's the perfect time as housing values are only continuing to increase. The housing market, as we know it in Nashville, is red hot—rebounding to pre-pandemic norms faster than the economy as a whole.

New data shows Tennessee has had the 13th largest increase in home prices since 2010.

According to Zillow, experts across the country forecast the housing market growth will last, at least, into 2021.

In a survey of 104 economists and real estate experts conducted by Pulsenomics and Zillow, home prices are expected to grow by 3.7 percent in 2020.

wkrn.com



Happy Thanksgiving!

Julie's Heart

20%

ce Potatoes

Benchmark

REALTY

- Preheat oven to 400 degrees
- Melt one stick (1/2 cup) of butter in a saucepan
- Add 2 cloves garlic, 2 1/2 tsp. salt, and 1/4 tsp. pepper
- Then add 3 cups heavy whipping cream, 1/4 cup parsley, and 1 cup of grated parmesan cheese
- Bring to a boil, then turn down to low and simmer sauce for 15 minutes
- Peel and slice thin **2 lbs. Yukon Gold potatoes**, add to the sauce as it is simmering
- Pour everything into a greased baking dish, and bake at 400 degrees for 30-40 minutes, until golden brown and bubbly
- Let stand 10 minutes before serving
- Enjoy!



Julie Pavis



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Julie@juliedavisgroup.com