



kw Christopher Busby
chrisbusby@KW.com
612-203-9469

Hello, I am Chris Busby, a Realtor® right here in your neighborhood. In addition to real estate, I have a culinary background and enjoy creating pottery in my free time. Please keep me in mind if you or someone close to you is looking for a Realtor® in the future. In the meantime, I would like to share another of my favorite recipes with you. This one is a show stopper!

Why I love this recipe

I first discovered this dip at a bbq in South Florida. The original recipe was created by a very good friend of mine Joey. He is a very talented chef. He blanches his Jalapenos to set their color. I like to roast mine, which makes them a little sweeter. Either way, this chip dip is addictive and, ahem, a little painful the next day.



Jalapeno Salsa

By: Chris Busby, KW-Realtor®, Culinary Artist, Potter

INGREDIENTS/SHOPPING LIST

1-2 lbs of jalapenos (stem, seed and devein)
One large onion, sliced
Four cloves of garlic peeled
3 tablespoons vegetable oil
One bunch cilantro,
½ cup water
½ cup vegetable oil
1 tablespoon Better Than Bouillon Chicken Base
(vegetable would make this a vegetarian dip)

DIRECTIONS

The first thing I do when making this dip is find rubber gloves. Trust me on this, you will thank me later. Wash, stem and seed the jalapenos. They will retain some heat even after this step, but the less veins and seeds that make in to this dip, the milder it will be.

Clean and slice the onion into quarters, and peel the garlic.

Add all of these ingredients to a half sheet pan and coat with the 3 tablespoons of vegetable oil. Toss all the ingredients until completely coated. At this point it is safe to remove your gloves. Turn the broiler on high and place the filled sheet pan in the oven. Set a timer for five minutes and check. Stir vegetables to make sure they don't stick, and continue to cook under the broiler, checking every 5 minutes until all the vegetables are showing char marks.

Remove the sheet pan from the oven and allow to cool for a few minutes. At this point I either pull out either my blender or food processor. The blender will make for a smoother finished product, but both are equally usable in the recipe.

Place all the roasted vegetables in the hopper of the blender and add 1/3 cup of water. Add just enough water to lubricate the blades and start the process. At this point I add the entire bunch of cilantro and the chicken bouillon. I continue to blend this paste and slowly add the remaining ½ cup of vegetable oil until the dip reaches the desired consistency.

Check for seasoning and serve. Every time I make this I can't stop eating it, and I always regret it the next day.



Market Trends for Late 2022

By Chris Busby, KW Realtor®

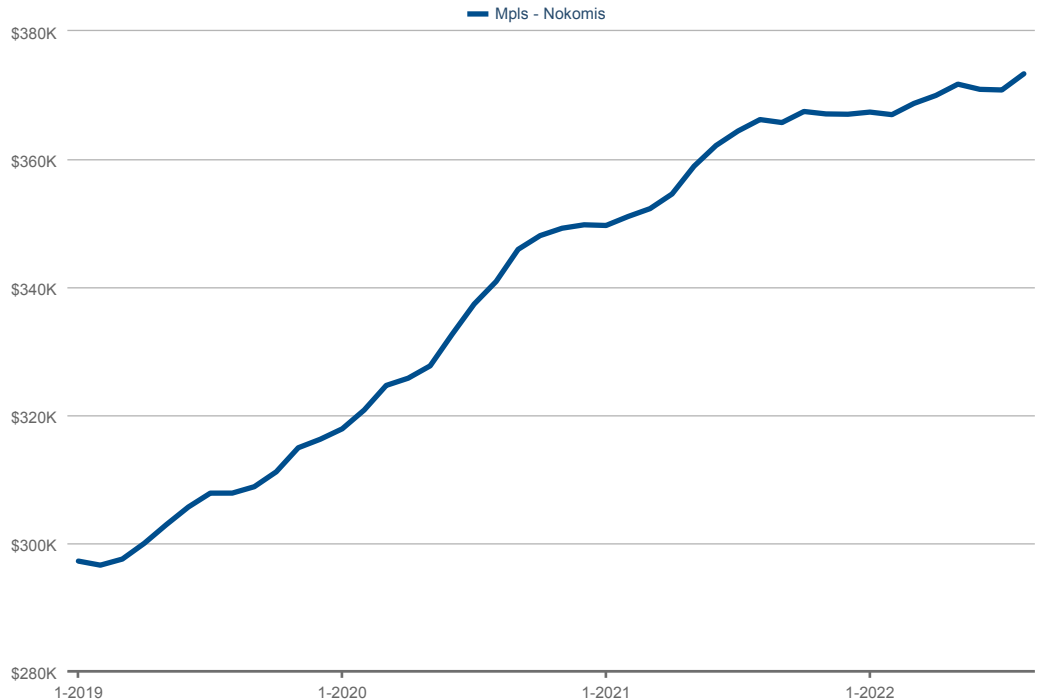
Buying or selling in 2022 has been interesting, as we saw a moderate change from what had been a super-hot seller's market. The honest truth is, it still is a seller's market it has just stabilized a bit. Time on market has become a little longer and the rapid climb in prices has continued an upward trend but at a bit of a softer pitch. I will help you make a solid plan for your move and be prepared for the buying or selling process in the current market.

Christopher Busby
Keller Williams Integrity Realty

Office: 612-203-9469
Chrisbusby@kw.com



Average Sales Price



Mpls - Nokomis: Traditional, Previously Owned, Single-Family
Each data point is 12 months of activity. Data is from September 20, 2022.

All data from NorthstarMLS. Data deemed reliable but not guaranteed. InfoSparks © 2022 ShowingTime.

Christopher Busby-Realtor®
Keller Williams
4904 34th Ave. S.
Minneapolis, MN 55417

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