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Spring Newsletter

*From Our Kitchen to Yours:
Theresa's Hash- It's What's for Dinner!*

Ingredients:

- Use a large pot!!
- 1 leftover roast or lamb (diced)
- 1 green bell pepper (chopped)
- 1/2 onion (chopped)
- 1 TB olive oil
- splash of Frank's Red Hot sauce
- beef broth
- salt & pepper to taste
- 1/4 C cornstarch
- 4 medium potatoes (diced)

Instructions:

1. Sauté bell pepper and onion in olive oil until soft. Salt and pepper to taste.
2. Add roast/lamb and potatoes.
3. Cover mixture with beef broth. Salt and pepper to taste.
4. In a measuring cup, combine 1/2 C beef broth and 1/4 C cornstarch. Stir. Add to mixture.
5. Add a splash (or more if you'd like more heat!) of Frank's Red Hot. Stir until mixture thickens.
6. Simmer until potatoes are soft. Serve typically over a piece of bread.

*Happy cooking!
BON APPETIT*

Searching for Engineering?

V H S N O I T A L U C L A C V
 T I M R E P H B H E H K F A I
 R W T S S X D H I R C I A T O
 O P L A N S G N I D L I U B O
 F L X P O W E R O I X I X Q C
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 O J P C L A C I R T C E L E I
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ELECTRICAL
ENVIRONMENT
HVAC
LIGHTING
MECHANICAL

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PLUMBING
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Meet our Staff: Doug Flanary

Position: Plumbing Designer

Tenure at Boyt Engineering: 5 years



Hobby: Beekeeper

Menu for Dinner Guests:

Babyback Ribs

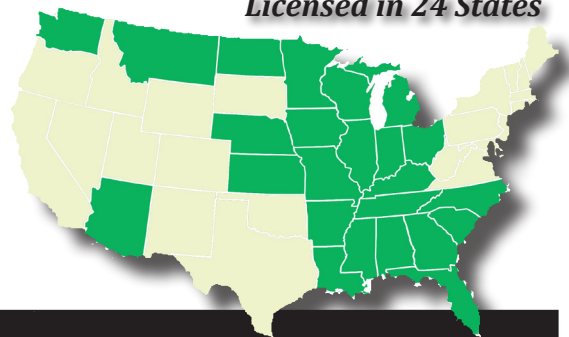
Travel Wishlist Includes:

New Zealand

Time Machine Destination:

20-30 years in the future to gain knowledge

Licensed in 24 States



At Boyt Engineering, we design buildings to meet clients' needs and not our egos.