

Photo: www.lasvegas.com

KBIS- Jan 2015

Dear Karen,

Welcome & Happy New Year! We would like to start by thanking you for being a subscriber! To start the new year off, we're presenting some exciting/new upcoming trends. Our team had the pleasure of attending KBIS 2015 in Las Vegas again this year & we have compiled a list of our top 10 products. We also have included recipes for a yummy dip & a cocktail to start the year off.

We've just launched our new and improved website

[Check it out!](#)

Don't forget to go to our Facebook page and "Like" us!

<http://www.facebook.com/integri.kitchens>

Top 10 picks at KBIS 2015

There was so much to see it was almost overwhelming, but these were the few that stood out the most to our design team!

1. Stainless Doors

This stainless door caught our eye because it looks like it has a raised panel. Upon closer inspection and a graze of the hand, we discovered this door is completely flat & it actually has an etched laser design.

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Appointments

Although you are always welcome to stop by the showroom, it's best to make an appointment. Our designers may be on appointments or on job sites.

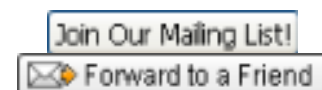
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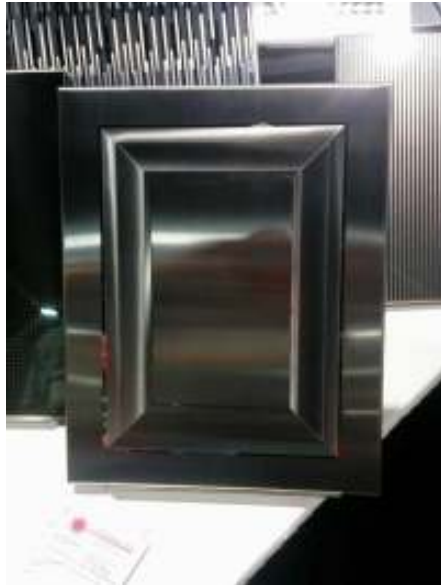
to book an appointment, or give us a call at (780) 489-9960.

Houzz



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2. Top Brewer

Coffee lovers can't deny it was love at first sight with this high tech gadget. The Topbrewer Cafe is a new way to get the hot or cold beverage you want, consistent quality, without waiting in lines- by using your phone or tablet! What more could you want?!



3. Wine Storage

This product is such a simple concept but got everyone very excited! It's not only perfect just for wine, can also store liquor bottles & canned goods. The full extension slides allow easy access in even the tightest spaces.



4. Sliding Doors

Barn doors have been making a comeback & now the trend is moving into cabinets as well. This hardware is great when your working with tighter spaces & door wings don't have enough clearance. When closed the doors sit flush.



5. Vent-a-hood

Hoods get more & more exciting every year! Here they have incorporated different types of metals for a very modern/industrial look with a traditional spin. They have a series of bronze options as well.



6. Tile

These tiles got us dancing on the spot! We've been seeing more and more of these patterns used in backsplashes or along shower/tub walls. The one on the right actually uses mirror to divide the stone pieces, can you say glamorous!



7. Docking Drawer

This innovated product received the best of KBIS award. Having a spot specifically for charging reduces the clutter on the countertop and keeps everything in one safe spot.



Photo: Docking Drawer

8. Laminate

Formations released some new patterns at KBIS this year. Below is one of their wood prints which is a great alternative to doing a wood countertop, less maintenance and more economical. They were also introducing their new high gloss finish available in kitchen applications.



9. Copper Sinks

There were a lot of fun sinks to see! Pretty much can get any design. There was a large variety of styles & designs not to mention numerous copper sinks that we just couldn't get enough of.



10. Not your Momma's Range

This piece is breathtaking! It's becoming quite popular to mix the old with the new and this is the best of both worlds. This would give any kitchen tons of character and become a conversation piece for any dinner party.



Clams Casino Dip

When it comes to great party food, you can't beat a hot dip. This clams casino dip recipe is a crowd favorite, especially for holiday entertaining. We are still living on Vegas life and want to spread the ... good spreads!

Ingredients

- 16 whole wheat Townhouse crackers, crushed into crumbs (2/3 cup crumbs)
- 1/3 cup grated Parmesan cheese
- 12 ounces canned chopped clams, drained and rinsed
- 8 ounces bottled clam juice
- 1/3 cup cooked and crumbled bacon pieces (about 6 slices of bacon)
- 2 Tablespoons lemon juice (juice of 1 medium lemon)
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1 teaspoon Sriracha (or hot sauce of your choice)
- 5 ounces shredded mozzarella cheese, divided
- 1/2 teaspoon ground sweet paprika

1. Heat oven to 375 degrees F.
2. In a small bowl, combine the cracker crumbs and Parmesan cheese. Set aside.
 - Canned clams can be very salty, a tip is to rinse them off before mixing them in
3. In a large mixing bowl, combine the clams, clam juice, bacon, lemon juice, garlic powder, pepper, hot sauce and 4 ounces of mozzarella cheese. (Reserve 2 Tablespoons for sprinkling on top of the dip before baking.)
4. Transfer ingredients into a 9-inch deep dish pie plate or similar



small casserole dish and use a spoon or spatula to spread evenly. Sprinkle bread crumb mixture over top of dip. Top dip with remaining mozzarella cheese and then sprinkle paprika over the top.

5. Bake uncovered for 15-20 minutes or until hot, bubbly, and golden.
6. Serve warm with crackers, chips, or raw veggies.

Photo: [It'syummi](#)

Absolut Pears Martini

A fruity and sour treat ready to make any night a party!

INGREDIENTS

- 2 Parts Absolut Pears
- 1 Part Simple Syrup
- ¾ Part Lemon Juice
- ½ Part Pear Puree
- 1 Slice Pear

HOW TO MIX

- Fill a shaker with ice cubes. Add all ingredients. Shake and strain into a chilled cocktail glass. Garnish with pear



Non-alcoholic alternative: Faux 75

INGREDIENTS

- 2 Parts Lemon Juice
- 1 Part Simple Syrup
- Bitter Lemon

How to mix

- Fill a shaker with crushed ice. Add simple syrup and lemon juice. Shake and strain into a champagne glass. Top up with bitter lemon.



If you have any recipe ideas or decorating tips we'd love to hear from you! Send us a message on our [Facebook page](#) or drop us an email.

That's all for this edition of the newsletter! Please stay tuned for the next one!

Sincerely,

The Integri Kitchens Team

Karen, Rick, Sherry, & Jessica

"Our Way To Your Heart Is Through Your Kitchen"

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