



integri KITCHENS

HAPPY
St. Patrick's
DAY!

[Photo: fastweb](#)

March 2018

Greetings!

You don't need the luck of
the Irish to have an Integri
Kitchen!!

Cabinetry for any room in the
home!



Photo: [Integri Houzz](#) - Project: **Rossdale**

In This Issue

[Seasonal Eats](#)

[St. Patrick's Drink](#)

Quick Website Links

[Website](#)

[Our Team](#)

[Gallery](#)

[Contact Us](#)

[Newsletters](#)

[Articles](#)

[Testimonials](#)

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.

To book an appointment, either email or call at (780) 489-9960.

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Irish Soda Bread

This uniquely Irish wheat bread is leavened with soda and buttermilk rather than yeast. It dates back many centuries and was first baked by the open fires in thatch-roofed cottages. It is still popular in Ireland and is often made in farm homes and sold at country markets.

Ingredients

- 1/2 cup all-purpose Flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. sugar
- 1 1/2 cup whole wheat flour
- 1 cup buttermilk



1. Into mixing bowl sift flour with baking powder, soda, salt & sugar
2. Add whole wheat flour and mix well
3. Stir in buttermilk to moisten dry ingredients
4. Turn out on a lightly floured board, knead 8 to 10 times and shape into a rounded loaf on a greased baking sheet. With a sharp knife cut a cross in the top, marking the loaf into four sections
5. Bake in a moderate oven, 350 degree, for 50 min. When cool, cut through the cross markings into four sections, or "fairs" as they are called. Slice each fair and serve with butter.

Photo: allrecipes.com

The Shamrock Sour



The Shamrock Sour

INGREDIENTS

- 2 tablespoons lime juice
- 1/2 tablespoon lemon juice
- 1/4 cup simple syrup
- 2 ounces Irish whiskey
- *1 tiny drop of green food coloring
- lime wedges for garnish

DIRECTIONS

Combine ingredients and shake well; strain over ice.
Garnish with a lime wedge and a shamrock stirrer.

To avoid your drink becoming too green, you can dab an extra wooden skewer into the green food coloring and then stir that into your drink to better control the amount of color.

Photo: goodhousekeeping

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, & Jessica



"Our Way To Your Heart Is Through Your Kitchen"



Integri Kitchens (2012) Ltd. | (780) 489-9960 | karen@integrikitchens.com | <http://integrikitchens.com>
#104, 16821 107 Avenue
Edmonton, T5P 0Y8