

DESIGN - DELIGHT - DINE

august



home sweet home

Hello there, dear friend!

We are so excited to make this announcement! In July we were given an incredible opportunity to purchase this new commercial space for our Bible Built home. This is such a blessing and we can't wait to share all the before and after photos, as we work to make this new space our very own.

Our goal is to bring in modern hill country farmhouse finishes that will blend and compliment the charm of our country cottage. This property has great potential and if you know anything about Jeremy and me, we are eager to reimagine spaces, to bring warmth and life into our rehab projects. We envision what makes a space comfortable with classic, yet original finishes which is where we use all our creativity. As I've mentioned in previous issues, this isn't always an easy task. We like to push the limits. Our minds tend to run away quickly, so we're working on bringing all of the ideas together, for what we believe is going to be something very special.

This month we're working on renovating the kitchen to highlight our cabinet line. We're also giving the fireplace a facelift, repainting the interior and exterior, moving fences to accommodate a beautiful new crushed granite parking lot and doing lots of landscaping. Of course, I'm busy shopping for all the interiors. There are so many surprises that I just can't give away. We're looking forward to showcasing it all at our grand opening ribbon cutting ceremony.

Our vision for this property is create a space for our clients to come into a warm inviting environment where we will work closely together to make their home building dreams come to reality. We also hope to foster small business owner collaboration and promote our locals by hosting events and building relationships within our wonderful hill country community.

Above all, we are in a state of gratitude and thankfulness. Every piece of this purchase was orchestrated by God. He is SO GOOD! How long He has been working on this for us, we will never know. All we know is that we look forward to sharing this space with others and giving back where we are able.

This month's issue is short and sweet.... we're over here working and there just isn't any time to sit down and write. Next month is sure to bring an overpouring of topics!

Enjoy your last few days of summer break! Here's to a great year of school for my readers with families. I pray blessings over your children and their teachers. For those of you without school aged children, rest assure, fall is coming!

God bless you and yours,

Ashtleigh H.



Easy Summer

BBQ Chicken Salad



4-6 servings



20 minutes



- 1 rotisserie chicken, chopped
- 1 can black beans, drained and rinsed
- 1 head green lettuce, chopped
- 1 small red onion, thinly sliced
- 1 cup jicama, julienned
- 1/2 cup black olives, sliced
- 1 cup corn kernels (fresh, frozen, or canned)
- 1/4 cup fresh cilantro, chopped
- 1 cup cherry tomatoes, halved
- 1 avocado, diced
- 1/2 cup feta cheese, crumbled

DRESSING

- 1/2 cup ranch dressing
- 1/2 cup Sweet Baby Ray's Original BBQ Sauce

DIRECTIONS

Prepare the Ingredients:

- De-bone and chop the rotisserie chicken.
- Drain and rinse the black beans.
- Chop the lettuce.
- Thinly slice the red onion.
- Peel and chop the jicama.
- Slice the black olives.
- Prepare the corn kernels (if using fresh, cook and cool them; if using canned, drain them).
- Chop the cilantro.
- Halve the cherry tomatoes.
- Dice the avocado.
- Crumble the feta cheese.

Prepare the Dressing:

- In a small bowl, mix together the ranch dressing and BBQ sauce until well combined.

Set Up the Salad Bar:

- Arrange the chopped lettuce in a large salad bowl or platter. Place each topping (chicken, black beans, red onion, jicama, black olives, corn, cilantro, cherry tomatoes, avocado, and feta cheese) in separate bowls around the salad.

Allow each person to customize their salad by adding their preferred toppings and dressing.

Enjoy!