

February 2012

What's Happening?

A Monthly AMLI Community Update

AMLI at Cityplace

2403 N. Washington Ave.; Dallas, TX 75204
214.765.5843

Safety Seminar

Come join us for our quarterly safety seminar. We love to hear your opinions and any ideas that you might have. Look for more details via e-mail for date and time information. We hope to see everyone there with their thinking caps on!

PERKS Spotlight

Want to keep your New Year's Resolution going? Author Hernandez with New Found Fitness can help whip your body back into shape for reduced pricing and a free evaluation. Just contact Author by calling 214.476.2489 or emailing him at authurhernandez@newfoundfitness.com.

Happy Valentine's Day

Are you tired of doing the same thing every Valentine's Day? If you are wanting to try something new for Valentine's Day, here is a list of things going on in the downtown area.

Friday, February 10th Humperdinks Restaurant and Brewery NW Highway location. Lover's Special 3 course Sweetheart menu for 2.

Saturday, February 11th @ 8:00p.m. – Dave and Buster's Dallas Location. Murder Mystery Players presents a hilarious mystery comedy with 4 course meal, a rose for the ladies, champagne, and prizes.

Tuesday, February 14th @ 5:30p.m. – The Dish located at 4123 Cedar Springs Rd. Ste.110 will be hosting a Valentine's Dinner. Take your significant other to DISH for a special Valentine's Day dining experience. Fall in love at the first bite on Valentine's Day with a special 3 course sweetheart menu from Chef de Cuisine, Garreth Dickey.

Be on the look out for the office team as we hand out special treats on Valentine's Day as well!

Thumb Print Cookie

Thumbprint cookies are one of those classic cookies that seem to make an appearance at any event regardless what the occasion is. I think it's because they combine so many things people love: buttery cookies, nuts, and jam. How much more homemade can you get?! One of the all time favorite recipes is listed below.

Ingredients Needed: 1 cup of butter, 2 eggs, 1 cup of sugar, 1 teaspoon of vanilla extract, pinch of salt, 2 cups of flour, 1 cup of chopped nuts, and $\frac{3}{4}$ cup of your favorite jam.

Method: 1. Cream the butter and sugar on high speed for about 3 minutes.

2. Separate the eggs. Add the yolks and vanilla extract to the butter mixture. If using nuts place the egg whites in a shallow dish on the side and whisk them until bubbly and frothy. (The egg whites will be used to keep the nuts on the cookies.)

3. Add the flour and salt. Mix until just combined. Place the dough in the fridge for 30 minutes and preheat the oven to 350°F.

4. Roll the dough into balls about 1 inch in diameter. If using nuts, dip the balls into the egg whites then roll them into the nuts until covered. Place the balls on parchment lined cookie sheets.

5. Press down with your thumb to make a small well in the center of the cookie. Do not press too hard or the cookie will fall apart. Fill with $\frac{1}{2}$ teaspoon of jam.

6. Bake for 12-15 minutes or until slightly firm. Allow to cool for a few minutes on the cookie sheet to firm up before moving them to a wire rack to finish cooling.

*Makes 2 dozen cookies