

## ASPEN STYLE JIMMY MAC & CHEESE

With Winter finally coming in almost full force, the only thing missing is the snow and the White Walkers. Here is a recipe that we found that looks not only delicious, but sharable. In fact, this recipe is best enjoyed with friends. Within close proximity to downtown Aspen, this 5,400 sq. ft. mountain cottage is the perfect family retreat. While Aspen is certainly not short on gourmet dining options, one of the most famed food spots in the resort town is one known for its more casual home cooking: Jimmy's. Inspired by the comfort food menu of this Aspen staple, (Did you know Aspen has a Mac & Cheese Festival?!) we're serving Jimmy's Aspen Style Mac & Cheese.

*Recipe from Chef David Lawrence*

1 pound large elbow macaroni  
 1 quart whole milk  
 6 tablespoons unsalted butter  
 1/2 cup all-purpose flour  
 4 cups Gruyere, grated  
 2 cups extra-sharp aged Cheddar, grated  
 1 1/2 teaspoons kosher salt  
 1 teaspoon freshly ground black pepper  
 1/2 teaspoon freshly grated nutmeg  
 1 1/2 jalapeño peppers, seeded and diced  
 1 pound bacon, cooked and crumbled  
 Panko Bread Crumbs, for topping



Preheat oven to 400 degrees.

Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to package directions. Drain well.

Meanwhile, heat the milk in a small saucepan, being careful not to boil it. Melt the butter in a large (4-quart) pot and add the flour. Whisk over low heat for 2 minutes, stirring constantly to cook out the raw flour taste. While whisking, add the hot milk and bring to a boil, cooking until thickened and smooth. Off the heat, add the Gruyere, cheddar, salt, pepper, and nutmeg. Stir in the jalapeño and bacon and fold in the cooked macaroni. Pour into a 3-quart baking dish. Top with panko bread crumbs. Bake for 40 to 45 minutes, or until the sauce is bubbly and the macaroni is evenly browned on the top.



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ROXY REGIONAL  
THEATRE  
100 FRANKLIN STREET  
CLARKSVILLE, TN 37040  
BOX OFFICE:  
931.645.7699

## *The Vagina Monologues*

Eve Ensler's

### **THE VAGINA MONOLOGUES**

[theotherspace]  
8pm January 9,10,16,17,23,24,30,31  
7pm January 15,22,29



By **Eve Ensler**

Funny, outrageous, emotionally affecting and occasionally angry ... Eve Ensler's wildly popular series of monologues about women and performed by women is back for the thirteenth year!

Presented in theotherspace.

**RECOMMENDED FOR MATURE AUDIENCES**

Produced in part by **Barry Kitterman & Jill Eichhorn**  
Tickets \$15

## *Flopsy, Mopsy & Cottontail*

### **FLOPSY, MOPSY & COTTONTAIL**

[MainStage]  
2pm January 17,24,31 February 7

Adapted for the stage by **John McDonald**

Based on the tales of **Beatrix Potter**

Join Peter Rabbit, Flopsy, Mopsy and Cottontail, when they meet Mr. McGregor, Jemima Puddle-Duck and Mittens, Moppet and Tom Kitten, all in this wonderful, colorful revival of the Beatrix Potter classics.

Produced in part by **Jill Crow, Dr. Ernest & Joan DeWald**

Tickets \$20 (adults) and \$15 (13 and under)



*LEGO Program, Clarksville Montgomery County Library*

**LEGO PROGRAM**

Saturday, January 10, 2015 2:00 pm - 7:40 pm  
Saturday, February 14, 2015 2:00 pm - 7:40 pm  
Saturday, March 14, 2015 2:00 pm



Enjoy playing with LEGOs! Fun for the whole family! We supply the LEGOs and you supply the imagination. We have DUPLO's for the little ones and LEGO's for the rest of the family

**Clarksville Montgomery**

**County Library**

350 Pageant Ln  
Suite 501  
Clarksville, TN 37040  
**Mon-Thurs:** 9 a.m. - 8 p.m.  
**Fri & Sat:** 9 a.m. - 6 p.m.  
**Sun:** 1 p.m. - 5 p.m.  
931-648-8826

*Montgomery County Soccer Association*

**ONLINE SPRING REGISTRATION IS NOW OPEN**

**SPRING REGISTRATION NOW OPEN**

January 18 & 25 2015	Mall Sign Ups - Spring Season
February 19 2015	Coaches Meeting
February 28 2015	Picture Day
March 21 2015	First Spring Game
May 9 2015	Final Spring Game



For more information go to <http://www.clarksvillesoccer.net/>





**THE SIMMONS  
REAL ESTATE TEAM**

**CONROY MARABLE & HOLLEMAN**



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**HELLO FRIENDS,**

2014 was a great year for Coldwell Banker – Conroy, Marable, & Holleman. By your vote, you helped us win the March of Dimes, Best of Clarksville for Best Real Estate Company 2014. It was much appreciated. One of our major goals is to be involved with the city of Clarksville as much as we can through events and charities. This year was no exception. We participated and donated to Angel Tree, F.U.E.L., March of Dimes, Aspire Clarksville, and Fright on Franklin just to name a few. It warms our hearts to be able to touch and impact the lives of so many of our friends and families within our community. You are all our neighbors and we look forward to staying a part of your lives as you have become part of our lives. We at the Simmons Team are thrilled and anxiously waiting to meet more of your friends and family. We can't wait to greet the opportunities that 2015 will provide for us. Thank you, and God Bless.

- Kriste Simmons
- Jennifer Dennis
- Kristopher Kane
- Ramon Cruz-Cruz
- Susan Skirvin



**Conroy, Marable  
& Holleman**

“EACH OFFICE INDEPENDENTLY OWNED AND OPERATED.”