

# Happy Halloween!



## At Home

News and Tips for Residents of Cowboy  
Properties Communities  
Oct. 29, 2021

### Vessel Kitchen's Spicy Green Sauce

Today we're sharing a recipe from one of our favorite local restaurants, Vessel Kitchen. Vessel Kitchen was founded in 2016 and has locations in Midvale (1146 E Fort Union Blvd.), Sandy (11052 S State St.), Salt Lake (905 E 900 S) and Park City (1784 Uinta Way, #E1).

[Click to enter to win a gift card to Vessel Kitchen!](#)

This fresh green sauce has just the right amount of heat, and is versatile - it can be used as marinade for seafood or chicken, drizzled over a rice bowl, or used as a salad dressing. The heart of this sauce is made of scallion and serrano peppers, with just the right amount of sesame oil and rice vinegar to finish it up. With a shelf life of up to a week in the fridge, this sauce is also a great condiment.

#### Spicy Green Sauce

Serves 4-6

- Scallion, root and top removed, rough cut - 2 bunches
- Parsley, rough chop - 0.5 bunch
- Cilantro, rough chop - 0.5 bunch
- Garlic - 2 cloves
- Serrano pepper, halved, with or without seeds depending on how hot you want your sauce - 2 each
- Rice wine vinegar, unseasoned - 2 tablespoons
- Agave nectar - 2 teaspoons
- Salt - half a teaspoon
- Pepper - one dash
- Sesame oil -  $\frac{3}{4}$  cup

### Cowboy Pledge Update

Thanks to everyone who donated to last month's clothing and blanket drive. We received 322 items. The Veteran's Clothing Closet was extremely grateful for our donation and we appreciate all your contributions.



As we approach the season of thanks, we encourage you to share random acts of kindness with those around you in November. Every act of kindness has the capacity to change someone's life. Please share your experiences with us by sending them to [cowboypledge@cowboyproperties.com](mailto:cowboypledge@cowboyproperties.com) - send your stories by Nov. 30 and be entered to win a \$25 gift card.

1. Add the first seven ingredients (down to the agave) into the bowl of the blender. Puree to smooth, about 45 seconds - if you blend too much, this will heat the greens and turn it to brown, not ideal.
2. Add the salt and pepper, pulse.
3. Turn the blender to low speed, and while blending, drizzle (slowly, a thin hairline stream) in the sesame oil - stop the blender when all the oil is poured in.
4. Move to an airtight container and refrigerate - this is an essential step, and will help keep the sauce green.

Like this recipe? [Submit your own](#) for us to share with your fellow Cowboy residents.

### Covid-19 Update

[Click for the latest resources on vaccine eligibility and distribution.](#) Everyone ages 12 and up is eligible for the vaccine in Utah. Need a rapid test? [Here is a list of locations.](#)

Some immunocompromised individuals will be able to get a [fourth booster shot](#) six months after their third shot.

### Assistance Resources

Please let us know if you are having difficulties keeping up with your rent.

We've partnered with [Flex](#) to give you flexibility in how you pay your rent.

### Housing Assistance

[rentrelief.utah.gov](http://rentrelief.utah.gov)

### General Assistance (Utilities, Food, Housing)

[utahca.org/housing/](http://utahca.org/housing/) or call (801) 359-2444  
[211utah.org/](http://211utah.org/) or call 211

### Utah Department of Workforce Services Resources

[jobs.utah.gov/](http://jobs.utah.gov/)  
[jobs.utah.gov/docs/hotjobs.html](http://jobs.utah.gov/docs/hotjobs.html)

### Food Resources, and Mobile Food Pantry Dates and Locations

[slc.gov/sustainability/food-covid/](http://slc.gov/sustainability/food-covid/)  
[utahfoodbank.org/programs/mobile-pantry/](http://utahfoodbank.org/programs/mobile-pantry/)