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Atlantic Kitchen & Bath Newsletter

Atlantic Kitchen & Bath specializes in custom kitchen and bath designs as well as renovations, sunrooms, closet systems, outdoor kitchens and any type of remodeling, addition or restoration needs. Give us a call today at 302-947-9001 to schedule an appointment or look us up on the web at www.AtlanticKB.com

Special Announcements

Dear Friends:

Your safety and health, as well as that of our staff, their families and our trade partners, is our top priority in these uncertain times. Atlantic Kitchen & Bath is following the guidance of the Governor, The National Association of Home Builders and Remodelers, and the CDC in order to help prevent the spread of the coronavirus.

The Governor has classified our industry as “essential” to the safety of Delaware’s citizens and the wellbeing of the state. While it is not business as usual, our team continues to move forward under the guidance of state and local authorities and the CDC. Moving forward we are taking every precaution to ensure that our customers, our communities and our staff stay safe and well.

Smaller Kitchens With Big Style

Small doesn't have to mean boring when it comes to kitchen design. These homeowners wanted this smaller beach home to feel more open and inviting. We started this process by removing the wall between the dining room and living room which made the kitchen open-ended for much more space. Adding a large peninsula island with extra cabinetry as well as glass lighted cabinetry, new appliances and new flooring really made this kitchen, dining and living area flow together and made it feel much larger. Got a smaller kitchen and need more space?



Before



After



Give us a call at 302-645-8500



What's Trending for 2021

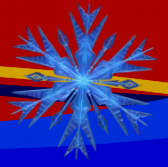


Nautical blues and 2-toned kitchens are in and are a big hit, especially in the beach areas. Blue can bring a lot of sophistication and elegance and can be paired with lighter toned upper cabinets and countertops. Also trending are lots of brilliantly designed roll outs, pantry options and beautiful appliance panels. Paired with these are the newest trend for “kick-plate” undercabinet drawers for extra storage. All this adds extra storage space while giving kitchens a sleek and updated look and feel. Here is one of our newest designs that turned out beautifully.



On Time & Within Budget

Recipe Corner



There is nothing better during chilling weather than to cozy up with some of our favorite winter recipes!

Grilled Shrimp Boil in Foil / for 4

Ingredients

- Small red potatoes (12 or more)
- 4 Corn on the cob, cut in 3rds
- 1 lb. Shrimp, unpeeled
- Smoked sausage (Andouille works great)
- 1 large sweet onion, sliced thin
- Butter (1/2 stick melted)
- Pepper
- Old Bay Seasoning—to taste
- Lemon slices + chopped parsley

Preheat grill to 400°. Boil water in large pot. Add potatoes, corn, onion and simmer for 10 minutes. Strain, in large bowl combine the rest of the ingredients except for lemon and parsley. Stir well to mix. Divide the shrimp mixture between 4 large foil sheets and close tightly. Place packets directly on the grill for at least 15 minutes. Open and garnish with lemon and parsley



Carrot & Walnut Pudding

Ingredients:

- 1 c self rising flour
- 1 tsp baking powder
- 1/2 c light vegetable oil
- 3/4 c packed brown sugar
- 2 medium carrots, grated
- 2 eggs
- 1 tsp vanilla extract
- 1 tbs syrup
- 3/4 c chopped roasted walnuts
- Mascarpone mixed with 1/4 cup sugar and grated lemon peel.

Grease 1-cup ovenproof dishes. Mix all ingredients (except nuts) with beaters for 2-3 minutes until well combined. Add 1/2 cup of the chopped nuts. Stir together and pour into baking cups. Loosely cover with foil and bake at 350° Allow to cool for 5 minutes then turn on to serving plate. Add a dollop of the mascarpone mix. Garnish with chopped walnuts.



Rum Chata Hot Chocolate

Ingredients:

- 2 1/2 c milk
- 1/4 c sugar
- 2 tbsp. cocoa powder
- 1 tbsp. vanilla extract
- 6 oz. dark chocolate chips
- 1/2 c. Rum Chata
- Whipped cream and brown sugar for garnish

Bring milk to a simmer in a saucepan over medium heat. Whisk in sugar, cocoa, chocolate chips, and vanilla. When the mixture is smooth and heated, add Rum Chata and turn off heat. Pour mixture into small cups, add whipped topping, sprinkle with brown sugar and cinnamon.



Now is a time for a fresh new start and hope and faith that we are all together doing the best we can do to move forward.

Some Incredible Updates from Houzz December 2020

According to a recent study from Houzz numerous states are seeing significant increases in home additions and improvements.

Kitchens and baths have always been popular remodeling choices but these are already showing more than a 50% jump in demand compared to a few years ago. More people are cooking and eating at home and kitchens are now even more the center of family life. Home extensions and additions have jumped more than 52% and homeowners are getting extra incentive from the record high amount of home equity they now have. Home prices continue to gain, despite the economic downturn as demand for housing soars. So now is a great time to start your renovation, remodel or addition. Sheltering at home has clearly influenced demand and more than three quarters of people Houzz polled said they plan to take on a new project within the next 12 months.

Not only does this add value to homes but also makes it a more comfortable and appealing place to spend time.

Give us a call today to get started with your remodel.

302-645-8500



Top 5 Suggestions to Modernize Your Kitchen for 2021

Whether your kitchen is a fixer-upper from decades ago or your once-trendy laminate countertop and linoleum flooring fell out of style, it may be time to modernize your outdated kitchen. With new design trends showcasing creative uses of colors, modern appliances, and functional design, there are endless ways to bring your kitchen into the present day. Whether you are trying to sell your home, or if you plan on staying in your space for generations to come, these ideas can help you transform your kitchen into the cooking space of your dreams.

1. Upgrade your metals

Outdated kitchens were made with materials that were popular decades ago, including metals used for kitchen hardware. With manufacturer's releasing innovative materials and design trends following suit, it may be time to rethink your drawer pulls and lighting fixtures. Modern metals in kitchen design include matte aluminum, stainless steel, brushed gold, and copper. Try these materials out in your cabinetry hardware, pendant lighting, and range hood options.

2. Swap out your flooring

Flooring is an area of your kitchen that is often forgotten, and yet plays a major role your entire kitchen. Try switching from traditional rolled vinyl or linoleum flooring to a more resilient, timeless material like wood, tile, or stone. These materials will last longer as well as boost the value of your home. In recent years, ceramic tile that mimics the look of hardwood has become popular, as well as travertine and slate.

3. Modernize your countertops and cabinets

Your countertops and cabinets get a large portion of real estate in your kitchen. While outdated kitchens may have the inconvenient tile-and-grout or cheap Formica for workspaces and the cabinetry styles and colors can be very outdated, the variety of countertop surfaces options and upgraded cabinetry options today can be endless. New solid surfacing varieties that consist of resilient quartz products to natural stone varieties, and wood tops are making a comeback in a big way. Cabinetry options now are endless with all types of roll outs and inserts for increasing storage space. There are options for everyone's style and budget.

4. Give people a place to sit

Your kitchen is most likely the busiest area of your home, and the place people are most likely to congregate in. Modern kitchens embrace this by adding seating to the kitchen. Whether you choose countertop stools and seats at a breakfast bar, or you opt for a banquette or bench at a window side table, seating can make your kitchen have a whole new appeal. Busy families with children doing homework to parents entertaining friends while cooking make seating essential in your modern kitchen.

5. Install new lighting options

Once you have modernized the major components of your kitchen, don't forget the lighting! Lighting is essential for the safety, ambiance, and versatility of your kitchen. If your kitchen solely contains one overhead ambient lighting fixture, look into recessed lighting for a modern illumination source. Consider installing a dimmer switch for versatility while entertaining, cooking, or just relaxing for a midnight snack! Pendant lighting over a kitchen island, under cabinet lighting to illuminate countertops, in cabinet lighting and chandeliers are all becoming great options for updated lighting sources.

