



NO. 08

# BROADWAY PROMENADE

APR '26

WELCOME TO OUR

## *Monthly Newsletter*



### About Us

Broadway Promenade Condominiums are located just minutes from the heart of Downtown Sarasota, as well as beautiful Lido and Bird Keys. Enjoy cultural venues such as the Van Wezel, Sarasota Opera House, Florida Studio Theatre, Marie Selby Gardens and so much more.

A Publix grocery, UPS store, and two salon and spa locations are located on-site for the ultimate in convenience for daily living. Just across the street, Pioneer Park features tennis and basketball courts plus a playground.

### In this newsletter:

Events, Recipes and  
Community Notices inside.  
Keep Reading!

### Add to your calendar:

1. Gym Closed 2<sup>nd</sup> April
2. International Dinner 15<sup>th</sup> April
3. Happy Hour 17<sup>th</sup> April
4. Earth Day 22<sup>nd</sup> April



# TIME TO *Travel*



**Forward your mail**  
Mail forwarding can be done on the USPS website, or in person at any USPS office. Holds may not exceed 30 days, please forward.



**Prepare for Hurricane Season**  
An emergency preparedness guide is available online.



**Secure a Condo Watcher**  
Having a condo watcher during an extended absence is not only recommended, it is required. Forms available online.

<https://www.broadwaypromenade.net/owner-resident-information/>

**Sarasota County Emergency Preparedness Guide**

<https://www.scgov.net/home/showdocument?id=70393&t=638865241996191988>



BROADWAY  
CLUB ROOM

*Happy Hour*

BYOB  
5 - 7 PM  
FRIDAY 4/17

## Pasta With Peas



- 4 oz. pancetta, chopped
- 1 lb. mini penne pasta
- 1 1/2 cups frozen green peas
- 2 large shallots, chopped (about 3/4 c.)
- 3/4 tsp. kosher salt, plus more for pasta water
- 1/2 tsp. ground black pepper, plus more to serve
- 1/2 cup white wine
- 1 (8-oz.) container mascarpone cheese, room temperature
- 1 cup grated parmesan cheese, plus more to serve
- 2 Tbsp. fresh lemon juice
- 1/2 cup torn basil or mint

Heat a large sauté pan over medium heat. Add the pancetta and cook until the fat has rendered and the pancetta is golden and crispy, 5 to 7 minutes. Remove the pancetta to a paper towel-lined plate. Drain off all but 2 tablespoons of rendered fat.

Meanwhile, bring a large pot of salted water to a boil over high heat. Cook the pasta 1 minute less than the package instructions. In the last 2 minutes of cooking, add the peas. Reserving at least 1 cup of pasta water, drain the pasta and peas.

In the same large sauté pan over medium heat, add the shallots, salt, and pepper. Cook until the shallots are soft and golden, 1 to 2 minutes. Add the wine and simmer, scraping up any pancetta bits, until the wine is reduced by half. Reduce the heat to low and whisk in the mascarpone cheese. Add 1/4 cup of pasta water to loosen up the sauce. Whisk in the parmesan. Fold the peas and pasta into the sauce, adding more pasta water, as necessary, to form a silky sauce, up to 3/4 cup. Add the pancetta and lemon juice.

Serve the pasta hot with torn basil or mint, extra parmesan, and pepper, if you like.

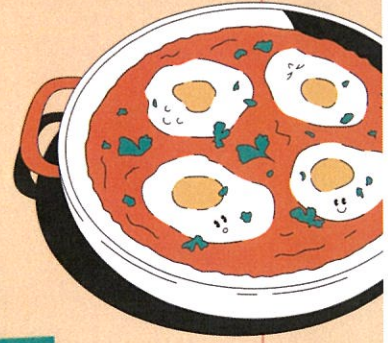
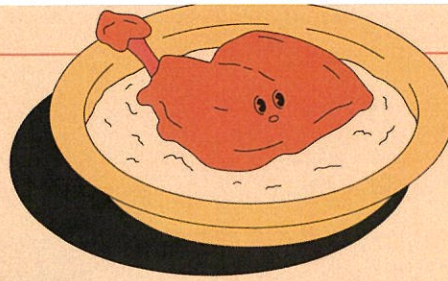
**Tip: While frozen peas are already blanched at the peak of freshness before going into the deep freeze, heating them up in the boiling pasta water ensures all the ingredients are nice and warm when they're stirred together. This not only makes for a stable sauce; it also keeps any ice from the freezer out of your meal! If fresh green peas happen to be in season or available at the store, feel free to use those instead of frozen peas. Simply add them to the pasta water 3 minutes before the pasta is ready so they are fully cooked.**

<https://www.thepioneerwoman.com/food-cooking/recipes/a60029543/pasta-with-peas-recipe/>



YOU ARE INVITED TO

# INTERNATIONAL DINNER



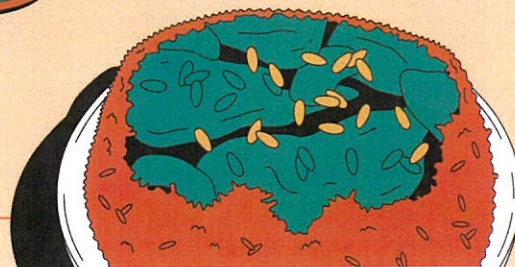
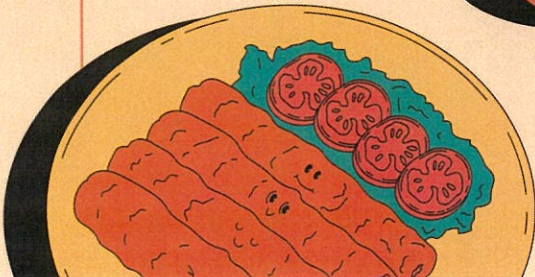
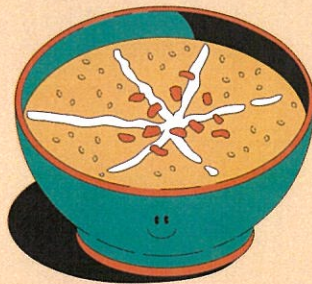
BRING YOUR FAVOURITE DISH  
TO SHARE WITH EVERYONE!

• STARTS 6 PM •  
IN THE BROADWAY COURTYARD

**15**  
**APRIL**

SIGN UP OUTSIDE MAILROOM  
PLEASE NO TBD'S - THANK YOU

BYOB • BYOB • BYOB  
SEE YOU THERE!



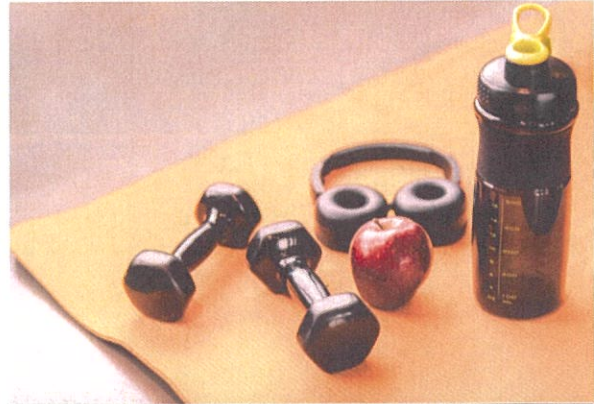


## Smoke Alarms

It is recommended that smoke alarm batteries be replaced every 6 months. A helpful reminder – change them when the clocks change for daylight savings.

The smoke detector itself should be replaced every 10 years.

The building utilizes fire alarms and sprinkler systems, however, smoke detectors are the unit owner's responsibility. It is best to be proactive and avoid the "chirping" low battery warning, especially if you'll be out of town for a prolonged period as this noise can become a nuisance to neighbors.



## Gym Closure

THURSDAY, APRIL 2<sup>ND</sup>

Reminder – The Fitness Center will be closed for cleaning & maintenance every first Thursday of the month.



## Common Areas

Pets are NOT permitted in the common areas.

Common areas include the Business Center, Social Room, Library, Gym, Club Room, Courtyard, and Pool.

# Roast Leg of Lamb



## Ingredients

- **1 (5- to 7-pound) bone-in leg of lamb**
  - **1/4 cup olive oil, divided**
  - **1 1/2 tsp. kosher salt, plus more to taste**
  - **1 tsp. ground black pepper**
  - **3 Tbsp. dijon mustard**
  - **8 cloves of garlic**
  - **1/4 cup fresh rosemary leaves, roughly chopped**
  - **1/4 cup fresh parsley leaves, roughly chopped**
  - **2 Tbsp. capers, drained**
  - **2 cups chicken broth, divided**
  - **1 cup white wine**
  - **1 Tbsp. all-purpose flour**
  - **1 Tbsp. salted butter**
- 
- Pat the lamb dry with paper towels. Using a small, sharp knife, score the fat cap, being careful not to cut into the meat too deeply. Rub all over with 2 tbsp of oil, salt, and pepper.
  - To a blender or small food processor, add the mustard, garlic, rosemary, parsley, capers, and remaining 2 tablespoons of oil. Pulse until a paste is formed. Rub the paste all over the leg of lamb. Let it sit at room temperature for 30 minutes while the oven preheats. Meanwhile, preheat the oven to 450°F.
  - Place the lamb fat-side up on a wire rack set over a roasting pan. Pour 1 cup of chicken broth into the pan. Roast for 20 minutes. Without opening the oven or removing the roast, reduce the oven temperature to 325°F, and continue roasting the lamb until deeply brown and the internal temperature reads 130°F to 135°F, 1 hour 10 minutes to 1 hour 45 minutes.
  - Remove the lamb from the oven, transfer to a sheet pan, and tent with foil for about 30 minutes before serving.
  - Meanwhile, remove the wire rack and place the roasting pan on the stove across two burners over medium-high heat. Deglaze the pan with the wine, scraping up any brown bits with a wooden spoon. Cook, stirring frequently, until the wine is reduced by half and no longer has the sharp alcohol smell. Whisk together the remaining 1 cup of chicken broth and flour until smooth. Pour into the pan and bring to a simmer, then cook for 5 minutes, stirring occasionally until smooth and thickened. Stir in the butter until melted and smooth and taste the gravy for salt.
  - Thinly slice the lamb and serve it warm with the gravy.

<https://www.thepioneerwoman.com/food-cooking/recipes/a60114648/roast-leg-of-lamb-recipe/>

## Upcoming notices for April

Dates TBD. Be on the lookout this month for a few notices from Broadway Promenade

- Annual Pest Control
- Balcony Structural Inspections
- Domestic water shutoff (9-5)

Dates announced as they become available.



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## Calling All Puzzlers!

We are setting up a table in the **Social Room** that will have an on-going jigsaw puzzle for anyone to enjoy.

Susan Rausch has volunteered to get us started a puzzle spinner and a Liberty Puzzle. If you are not familiar with Liberty Puzzles - you will be amazed.

The puzzle pieces are individual pieces of art.



## Marie Selby Gardens Easter Brunch



DOWNTOWN SARASOTA CAMPUS  
SUNDAY, APRIL 5<sup>TH</sup>

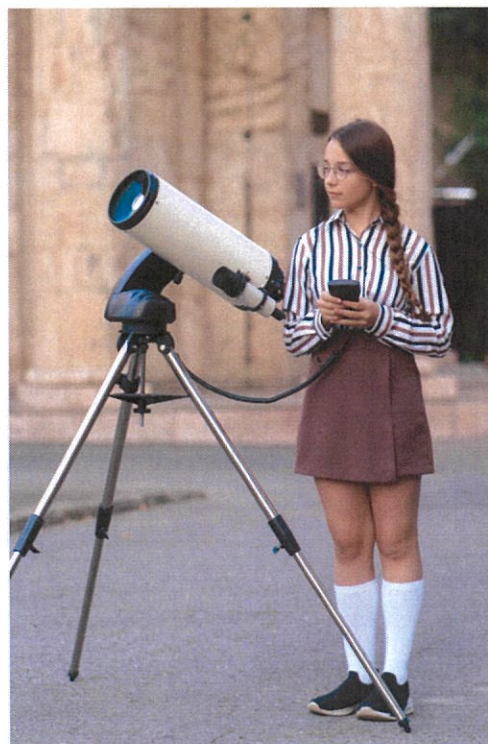
Enjoy Easter Brunch at Selby Gardens! Ticket price includes a hot and cold brunch buffet catered by Michael's on East, featuring an omelet and pancake station, carving station, dessert bar, plus coffee, tea, and water. Bring the kids for a fun Easter egg hunt and balloon twisting. Your brunch ticket also grants you full access to our Downtown Sarasota Campus to view our Spring Exhibition, Alexander Calder: The Nature of Movement, before or after your seating time!

<https://selby.org/dsc/dsc-special-events/easter-brunch/>

## The Bishop Museum of Science Sidewalk Astronomy

BISHOP MUSEUM RIVERSIDE PLAZA  
FRIDAY, APRIL 10<sup>TH</sup>

Join us for a night of delicious bites and celestial sights on April 10 from 7-11pm at The Bishop! We have partnered with the Local Group of Deep Sky Observers (LGDSO) to bring Sidewalk Astronomy to The Bishop. At this FREE event, you'll have a chance to see planets, moons, and maybe some deep-sky objects through powerful telescopes. FEWD Tent, Edible Cookie Dough Cafe, Smiley Face Cafe, and Clementines will be here serving tacos, coffee, sandwiches, and treats. Drinks will be available for purchase. You'll also have a chance to see a Planetarium show at 6:30, 7:15, 8:15, and 9:15 for just \$5 a person or free for members.



<https://bishopscience.org/event/sidewalk-astronomy-april/>

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