



FindHomesUSA CynthiaHashTeam with KELLER WILLIAMS REALTY
Office Phone: (434) 218-0221 Mobile Phone: (434) 531-5351

If your home is currently listed for sale with another real estate professional, please disregard this offer.

Turn Your Old Refrigerator into a Smart Fridge

While smart home appliances offer compelling benefits, they also come with hefty price tags. Fortunately, you can turn your existing refrigerator into a “smart fridge” for a fraction of the cost with these forward-thinking tips.

- **Tablet Functionality:** Smart Refrigerators come with a handy Wi-fi enabled touch screen that turns the fridge door into an enormous tablet. You can effectively achieve this same result by attaching an Android or iPad tablet using mounts specifically designed for refrigerators. If your refrigerator is stainless steel, you will also need to add adhesive strips to keep things secure.
- **Grocery Ordering Technology:** Expensive smart refrigerators allow users to connect with Shop Rite or Fresh Direct to have groceries delivered to their doors. If you live in an area serviced by AmazonFresh, you can enjoy similar convenience with your “dumb” fridge by leveraging Amazon Dash on your mounted tablet. You can also check with your local grocers to see if they provide similar online delivery services.
- **Prolonged Freshness:** Certain smart refrigerators offer special cooling systems that keep food fresher. You can work around this technology by adding a handful of inexpensive crisper filters that reduce ethylene gas produced by ripening fruit. Since it’s this gas that causes vegetables and fruit to spoil, a few well-placed filters can give your produce a longer lifespan.

With some clever strategies, it is possible to trick out a dumb appliance to make it perform the way you want it to. Although you may not be able to achieve the same level of functionality with your old refrigerator, you can mimic many of the most popular smart-fridge benefits.

As a homeowner you want to protect your investment, 2-10 HBW offers the most comprehensive coverage for homeowners. Let us help you get started with a [Home Warranty](#) today!



Grilled Avocado Caprese Crostini

- 8 pieces thick sliced sourdough loaf (or loaf of choice)
- Garlic Olive Oil
- 1 avocado, sliced thinly
- 9oz vine ripened cherry tomatoes, halved
- 3.5oz baby mozzarella balls
- ½ cup basil leaves, divided
- Balsamic glaze

Instructions

- 1) Preheat oven with grill/broiler settings on medium heat.
- 2) Place bread onto a baking tray and drizzle with olive oil. Place into the oven and grill until crisp and golden.
- 3) Top each bread slice with half of the basil leaves, the avocado slices, tomato halves and mozzarella. Season with salt and/or pepper to taste, and place back into the oven for a further 3-5 minutes, or until tomatoes have grilled to your liking and cheese has warmed through.
- 4) Finely chop remaining basil leaves and sprinkle over the crostini. Drizzle with balsamic glaze to serve.

Recipe courtesy of [cafedelites.com](#)