



LEGACY RIDGE AT BUCKHEAD

ASSISTED LIVING & MEMORY CARE

4804 Roswell Road • Atlanta, GA 30342 • (404) 531-0145

Employee Spotlight



India Allen

We are excited to highlight India as our Associate of the Month! India is an amazing Caregiver. In her time here she has made such an impact on our Residents' lives. Although she doesn't have a family of her own, she takes care of each person as her own. When not in the Community she enjoys the beach and surfing the internet.

**Associate
Spotlight**

February 2023

Resident Spotlight



Nancy Nutter

Nancy Nutter was born April 30, 1929, in Atlanta. She married Charles Nutter on February 14, 1954. She moved to Ft. Lauderdale, Florida. She was an accomplished ballroom dancer winning many awards, involved in junior league. She is an excellent bridge player and avid reader. She has three children and seven grandchildren. Nancy is such wonderful and caring person to know.

Lobster Mac and Cheese- Chef Pete**Ingredients**

Kosher salt

Vegetable oil

1-pound cavatappi or elbow macaroni

1 quart milk

8 tablespoons (1 stick) unsalted butter, divided

1/2 cup all-purpose flour

12 ounces Gruyere cheese, grated (4 cups)

8 ounces extra-sharp Cheddar, grated (2 cups)

1/2 teaspoon freshly ground black pepper

1/2 teaspoon nutmeg

1 1/2 pounds cooked lobster meat

1 1/2 cups fresh white breadcrumbs (5 slices,
crusts removed)**Directions:**

- Preheat the oven to 375 degrees. Drizzle oil into a large pot of boiling salted water. Add the pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well, heat the milk in a small saucepan, but don't boil it. In a large pot, melt 6 tablespoons of butter and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. Still whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, the pepper, and nutmeg. Add the cooked macaroni and lobster and stir well. Place the mixture in 6 to 8 individual gratin dishes.
- Melt the remaining 2 tablespoons of butter, combine them with the fresh breadcrumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

Our Leadership Team

Executive Director * Business Office Coordinator*Danyel Starr *Cassandra Ethridge***Wellness Director***Angela Austin***Memory Care Coordinator***Leslie-Ann Jeffrey***Maintenance Director***Tonzia Wei***Dining Services Director***Peter Mataras***Sales and Marketing Director***Natalie Johnson***Lifestyles Coordinator***Keisha Chaney***Lifestyles Memory Care Coordinator***Celia Alicea*