

School is out for the summer!

Have you and your kids been in to see us yet?

If not now is the perfect time to come in before summer vacays and camps start up!

Have an outstanding dental work that needs to be done? Not sure, give us a call and we can check for you!

We hope everyone has a safe and fun summer!

Don't forget to brush those teeth after all the yummy foods you eat this summer!



Cilantro Lime Grilled Salmon

Prep Time: 5 Mins Cook Time: 20 Min

Ingredients

- 4 6oz Salmon fillets
- Kosher Salt
- Freshly ground pepper
- 4 tbsp butter
- 1/2c. lime juice
- 1/4c. honey
- 2 garlic cloves, minced
- 2 tbsp. chopped cilantro

Directions

- Season salmon with salt and pepper. Heat grill and place salmon on grill flesh side down. Cook for 8 minutes then flip and cook on other side until salmon is cooked through, 6 minutes more. Let rest 5 minutes.
- Meanwhile make sauce: In a medium saucepan over medium heat, add butter, lime juice, honey, and garlic. Stir until butter is melted and all ingredients are combined. Turn off heat and add cilantro.
- Pour sauce over salmon and serve.

Happy Father's Day

Fathers day is June 16

Here are some fun things to do this month!

- Gm River Days June 21-24
- Ford Fireworks June 24
- Birmingham Summer concert series
- Eastern Market summer cooking classes



\$25 Gift Card? How can I get mine?

For every new patient you refer, a [\\$25 gift card](#) is sent to you!

Additionally, we are running a **New Patient Special** of \$79 which includes an exam, cleaning, and x-rays.

Thank you for allowing us to take care of all your dental needs. The highest compliment we can receive is the referral of family and friends.



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