

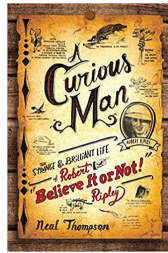
STAY SAFE. STAY ENGAGED.

STAYCONNECTED

Book Recommendation INTERESTING
A Curious Man: The Strange and Brilliant Life of Robert "Believe It or Not!" Ripley
By Neal Thompson



Recommended by Bill Matyi Jr.
Senior Business Consultant



Series Recommendation DRAMATIC
The Morning Show - Apple TV+



Recommended by Stacey Sheridan
Director of Strategic Partnerships & Innovation,
Senior Business Consultant



Podcast Recommendation CONVO STARTER
Superpowers - This American Life (episode 178)



Recommended by Sarah Luther
Team Lead & Relationship Manager



Recipe Recommendation REFRESHING
Wedge Salad with Blue Cheese Dressing



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Salad

1 head of lettuce cut into fourths
1-2 tomatoes diced
1 pkg of bacon

Heat oven to 350. Place bacon slices on a large baking sheet and pepper. Cook bacon and turn when browned. Once cooked, cut/crumble bacon.

Dressing (makes 2 cups)

1 cup mayonnaise
½ cup sour cream
¼ cup finely chopped fresh parsley
1-2 tbsp fresh lemon juice OR red wine vinegar
1 tsp minced garlic
6 dashes of Worcestershire sauce
Pinch of ground red pepper
Salt and pepper to taste

Add ingredients and mix.

Add 4 oz blue cheese (Roquefort works well)

Buzz with a food processor. Taste and adjust the seasoning (salt, pepper) if desired. For each wedge, add desired amount of dressing, tomatoes and bacon crumbles.

Servings: 4 (you'll have left over dressing)

