

STAY SAFE. STAY ENGAGED.

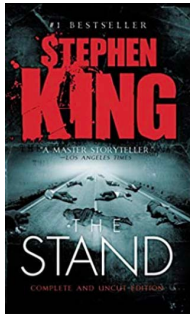
STAYCONNECTED

Book Recommendation

The Stand by Stephen King



Recommended by Ray Sclafani
Founder & CEO, ClientWise



Recipe Recommendation

Jalapeño Popper Grilled Cheese With Bacon



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Serves: 2

2 Jalapeños sliced lengthwise
Remove seeds and membranes
4 oz. of cream cheese
4 slices of sourdough bread
Pats of butter

Preheat oven to 375°F.

Fill each jalapeño half with 1 oz. of cream cheese. Bake the stuffed jalapeños on cookie sheet for 25-30 min. Once you remove them from the oven, place one slice of cheese on each bread slice. Each sandwich will contain both types of cheese. Go ahead and slice the stuffed jalapeños into bite-size pieces, then add jalapeño slices to one side of the bread and two slices of bacon to the other side. Combine both slices of bread to form two sandwiches. Grill each sandwich until they are lightly brown and the cheese is melted and gooey. For an extra kick, you have the option of adding a little juice from the jalapeno jar.

Binge TV Recommendation

Netflix: Santa Clarita Diet



Recommended by Lindsey Presley
Relationship Manager



Podcast Recommendation

Decoder Ring



Recommended by Sophia Harbas
Director of Coaching Services



YouTube Recommendation

Fitness Blender



Recommended by Sarah Luther
Team Lead & Relationship Manager

