

STAY SAFE. STAY ENGAGED.

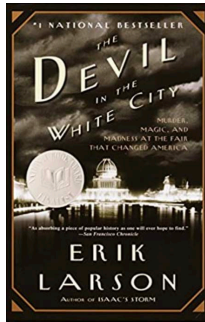
STAYCONNECTED

Book Recommendation

The Devil in the White City by Erik Larson



Recommended by Sarah Luther
Team Lead & Relationship Manager

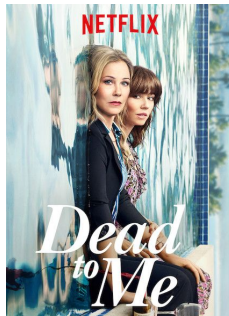


Binge TV Recommendation

Netflix: Dead to Me



Recommended by Sophia Harbas
Director of Coaching Services

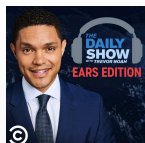


Podcast Recommendation

The Daily Show with Trevor Noah: Ears Edition



Recommended by Jerilynn Hallett
Executive Assistant & Team Project Coordinator



Recipe Recommendation

Way Down South Wings



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Serves: 4

24 chicken wings
3 tbs. olive oil
2 shallots-minced
6 cloves of garlic-minced
2 tbs. chopped fresh oregano
2 tbs. minced tender thyme ends
2 cups chicken broth
1 ½ cups ketchup
¼ cup Worcestershire sauce
3 tbs. brown sugar
2 tbs. molasses
1 tbs. Tabasco sauce
2 tbs. chili powder

Cut the wing tips off and then cut the wings in half through the joint. In a deep 12-inch pan over medium heat, add the olive oil. When the oil is hot, add the wings. Brown the wings on all sides (about 6 minutes). Add the shallots and garlic, and cook 1 minute more.

Meanwhile, in a large bowl, combine all the remaining ingredients. After the garlic has cooked for 1 minute, add the sauce. Bring to a boil. Cover, reduce heat to low, and simmer until the chicken wings become very tender (about 30 minutes). Stir occasionally. This can be done 24 hours before serving.

To serve, bring the wings and sauce to a low boil. Cook until nearly all the sauce evaporates and forms a glaze around the sauce.

YouTube Recommendation

Bon Appétite



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

