

STAY SAFE. STAY ENGAGED.

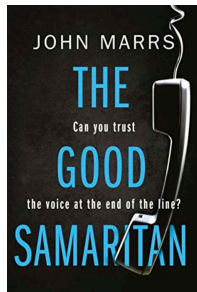
STAYCONNECTED

Book Recommendation

The Good Samaritan by John Marrs



*Recommended by Bill Matyi Jr.
Senior Business Consultant*

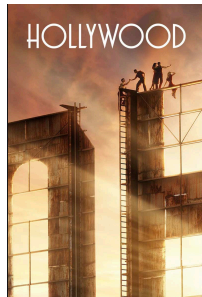


Binge TV Recommendation

Netflix: Hollywood



*Recommended by Beth Morretta
Senior Project Manager*



Podcast Recommendation

Everything is Alive



*Recommended by Lindsey Presley
Relationship Manager*



Recipe Recommendation

Everything Bagel Burger



*Courtesy of Spencer Wright
Executive Chef at Plain & Fancy*

Serves: 4

1.5 lbs. ground beef
2 tbs. everything bagel seasoning
4 potato buns
1/2 cup of sour cream
1 oz. scallions
2 lbs. russet potatoes
1 tsp. olive oil
salt & pepper

Preheat oven to 450 degrees.

Scrub and cut potatoes into 1/2 inch cubes. Toss the potatoes in 1/4 cup olive oil and a generous amount of salt & pepper. Roast on lower rack until golden and crisp for approximately 30 minutes. Trim scallions and thinly slice. In a small bowl, stir together 1 1/2 tbs. scallions and all the sour cream—season with salt and pepper to taste. Lightly brush the tops of buns with oil and sprinkle 1/4 tsp. of everything bagel seasoning on the top of each bun. Shape beef into four patties. Season all over with salt & pepper and sprinkle 5 tsp. everything bagel seasoning, dividing evenly. Once the potatoes have roasted for 20 minutes, go ahead and heat 1 tbs. oil in a large skillet over medium-high heat. Add burgers to skillet OR cook over an open grill until well browned and medium, about 4-5 minutes per side (or to desired doneness). Place buns, cut side down, directly on oven rack and bake until well toasted (2-3 minutes). Toss potatoes directly on the baking sheet with the remainder of scallions. Place burgers on buns with a schemer of scallion sour cream. Divide potatoes evenly.

Go Pro!

Want to go the extra mile? Add a fried egg to your burger. It's a fantastic addition to the everything bagel burger.