

STAY SAFE. STAY ENGAGED.

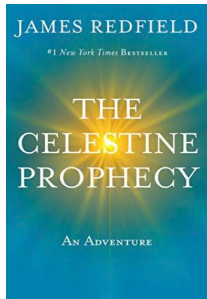
STAYCONNECTED

Book Recommendation

The Celestine Prophecy by: James Redfield



Recommended by Bill Matyi Jr.
Senior Business Consultant



Binge TV Recommendation

Hulu: **Ancient Aliens**



Recommended by Jerilynn Hallett
Executive Assistant to Ray Sclafani



Podcast Recommendation

NFL Fantasy Football



Recommended by Sarah Luther
Team Lead & Senior Relationship Manager



Recipe Recommendation

Shrimp Po Boys with Remoulade



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

Serves: 4

For Shrimp Boil

1 pound shrimp (peeled, deveined and detailed)

Poaching liquid:

½ gallon water

1-quart dry white wine

½ yellow onion, roughly chopped

1 lemon, sliced

1 tsp. crushed red pepper

3-4 springs of fresh thyme

Salt & pepper to taste

Combine all poaching ingredients and bring to a boil.

Add shrimp and cook for approximately 3 minutes.

Then remove the shrimp from the liquid.

You can serve the shrimp warm or chilled - your choice.

For Remoulade

1.5 cups mayo

Juice and zest of 1 lemon

2 tbsp. capers, minced

1 shallot, minced

1 dill pickle, finely diced

1 tsp. Worcestershire

1 tsp. hot sauce

1 clove garlic, minced

1 tsp. fresh thyme, minced

Combine all ingredients and chill.

Other

Sub rolls

Butter (melted)

Shredded lettuce

Diced tomato

Heat skillet to medium-high. Melt butter in the microwave and spread on each sub roll. Place sub roll face side down and lightly toast. Spread remoulade on each roll and then fill with shrimp, lettuce, and tomato.