



HAPPY
Holidays

CLIENT EXPERIENCE TEAM
COOKBOOK 2020



Even if the air is cold and skies are dark, there are still reasons for hope and joy. Please enjoy these recipes, lovingly picked from the kitchens of our associates.



As 2020 comes to a close, we've tried to look for simple moments that make us smile (like how the evergreens stay ever green). To help you create simple moments of your own, we've hand-selected some of our favorite recipes. From the bottom of our hearts, thank you for being our partner.

Have a safe, wonderful holiday season, and a very happy new year.



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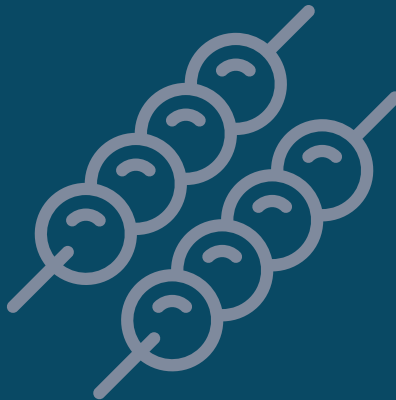
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APPETIZER



APPETIZER

BACON JALAPEÑO POPPERS

PREP TIME:
10 MINUTES

COOK TIME:
0 MINUTES

SERVINGS:
12 BALLS

DIRECTIONS:

1. In a large bowl, combine cream cheese, mayo, cheddar, jalapeño, ½ cup bacon, red onion, black pepper, and cayenne. Mix well until fluffy. Set aside.
2. In a shallow plate, transfer the remaining one cup crumbled bacon, then using a cookie scoop, scoop out one ball of cheese filling and toss into the bacon crumbles. Continue until all cheese balls have been rolled in the bacon coating.
3. Refrigerate the bacon jalapeño popper cheese balls until ready to serve. Enjoy!

INGREDIENTS:

- 16 ounces (450 grams) cream cheese, softened
- 1 tablespoon mayonnaise
- ½ cup minced fresh chives
- 1 cup jalapeño, seeded and finely diced
- 1 ½ cups finely crumbled bacon
- ½ cup sharp cheddar, shredded
- ½ medium red onion, minced
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper

FROM THE KITCHEN OF: *Laura Giddings,*

TEAM LEAD, HIGHER ED OPERATIONS — LINCOLN, NEBRASKA — 11 YEARS

1. What has been your favorite binge-worthy series? Grey's Anatomy.
2. What positives (resulting from COVID-19) are you celebrating? The flexibility of working from home. My stress levels have decreased. :)
3. What new hobby or tradition have you tackled? I'm not as tired working from home, so I have started reading again.
4. What do you miss the most about working in-person? Our team! We have a small, close-knit team and just being able to pop over to someone's desk and have a catch up and vent.





APPETIZER

BEER CHEESE FONDUE

PREP TIME:
5 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
UH, IT'S A DIP.

DIRECTIONS:

1. Rub the pot with a garlic clove.
2. Pour in beer, then bring to a boil.
3. Add cheese slowly (stirring constantly).
4. Add half the flour and blend thoroughly.
5. Add rest of cheese and then flour.
6. Add remaining ingredients and mix with egg beaters until smooth.

INGREDIENTS:

- 1 garlic clove
- 8 ounces sharp cheddar cheese (shredded)
- 8 ounces swiss cheese
- 1 can (12 ounces) of beer
- Hot sauce (dash)
- 2 tablespoons flour
- Salt and pepper to taste

FROM THE KITCHEN OF: *Tony "Thunder" Nutter,*
HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? Schitt's Creek.
2. What positives (resulting from COVID-19) are you celebrating? Got it, dominated it, now immune.
3. What new hobby or tradition have you tackled? Couch surfing.
4. What do you miss the most about working in-person? The way the office carpet feels on my shoes when I walk in.





APPETIZER

BEER PRETZEL BITES

PREP TIME:
1 ½ HOURS

COOK TIME:
12-14 MINUTES

SERVINGS:
ABOUT 5 DOZEN, DEPENDING ON PIECE SIZE

DIRECTIONS:

Beer Pretzel Bites

1. Combine beer, sugar, salt and heat until warm — not hot, or it will kill your yeast. Remove from heat and stir in yeast and let sit for five to seven minutes until foamy.
2. Add butter and beer mixture to the bowl of a stand mixer fitted with the dough hook. Turn mixer on low and gradually add flour one cup at a time until combined.
3. Add vegetable oil to a bowl and turn to coat. Transfer the dough to the bowl and turn to coat all sides. Cover with plastic wrap and set in a warm place to rise for one hour.
4. Separate dough into eight equal pieces. Working with one piece at a time, roll out into about 18 inch pieces with your hands and cut into one-inch pieces. Transfer all pieces to a large parchment lined baking sheet.
5. Preheat oven to 450°F. In a large pot, combine nine cups of water and ⅔ cup baking soda and bring to a boil. Working in batches, drop the pieces of dough into the boiling water for 30 to 45 seconds, remove from water, and return to baking sheet. Using a pastry brush, coat the top of each piece of dough with the egg wash.
6. Sprinkle salt on top of each piece. Bake 12-14 minutes or until golden brown.

Smoked Gouda Beer Cheese Sauce

1. Melt butter in a sauce pan over medium-low heat. Add flour and whisk constantly for about two minutes. Slowly add beer and milk and bring to a simmer. Whisk three to five minutes until thick. Stir in mustard, Worcestershire, and hot sauce.
2. Whisk in cheese one handful at a time until all is melted and incorporated.
3. Serve immediately and keep warm.

INGREDIENTS:

Beer Pretzel Bites

- 1 ½ cups brown ale
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 package active dry yeast
- 3 tablespoons butter
- 5 cups flour
- 1 tablespoon vegetable oil
- ⅔ cup baking soda
- 1 egg
- 1 tablespoon water
- 1-2 tablespoons coarse sea salt or pretzel salt

Smoked Gouda Beer Cheese Sauce

- 2 tablespoons butter
- 3 tablespoons flour
- ¾ cup beer
- ½ cup milk
- ½ tablespoon dried mustard
- Dash of Worcestershire sauce
- Dash of hot sauce
- 16 ounces smoked gouda shredded

FROM THE KITCHEN OF: *Katie Johansen,*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? I am finally catching up with 2008 and have been binge watching Breaking Bad.
2. What positives (resulting from COVID-19) are you celebrating? Completing long put-off home projects.
3. What new hobby or tradition have you tackled? Started a book club with friends.
4. What do you miss the most about working in-person? My coworkers!





APPETIZER

JALAPEÑO POPPER WONTON CUPS

PREP TIME:
20 MINUTES

COOK TIME:
15 Minutes

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 350°F.
2. Spray muffin pan with cooking spray.
3. Place one wonton wrapper in each muffin cup; bake 10 minutes or until lightly browned.
4. Remove from oven and cool slightly.
5. In a medium-sized mixing bowl, stir together cream cheese, sour cream, bacon, cheddar cheese, and chopped jalapeños.
6. Spoon filling into wonton cups, then sprinkle with reserved bacon and cheese.
7. Return to oven and bake for an additional eight to 10 minutes, until wontons are golden brown and cheese is melted.

INGREDIENTS:

- 12 wonton wrappers (I found them in the produce section of my local grocery store)
- 4 ounces cream cheese, softened
- ½ cup sour cream
- 12 ounces bacon, cooked and crumbled (reserve 2 tablespoons)
- 1 cup shredded cheddar cheese, reserve 2 tablespoons
- 3-4 jalapeños, seeded and chopped (for more spice, do not remove all the seeds)

FROM THE KITCHEN OF: *Katie Steffen.*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? The Office.
2. What positives (resulting from COVID-19) are you celebrating? Appreciating the time I get to spend with friends and family since it doesn't happen as often.
3. What new hobby or tradition have you tackled? I have golfed much more this year. 😊
4. What do you miss the most about working in-person? Seeing my coworkers.





APPETIZER

MARINATED SHRIMP

PREP TIME:
10 MINUTES

COOK TIME:
10-15 MINUTES

SERVINGS:
MAKES 3 DOZEN SHRIMP

DIRECTIONS:

1. In a bowl, combine the shrimp, oil, garlic, rosemary, oregano, and bay leaves. Cover and refrigerate for two to four hours.
2. Pour shrimp and marinade into a large deep skillet. Add wine or broth, salt, and pepper. Cover and cook over medium-low heat for 10-15 minutes or until shrimp turn pink, stirring occasionally.
3. Discard bay leaves. Transfer with a slotted spoon to a serving dish.

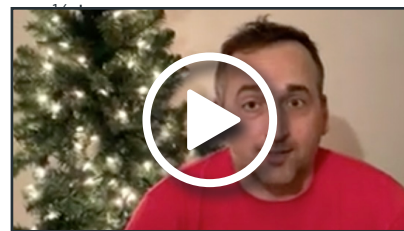
FROM THE KITCHEN OF: *Matt Spethman,*

DIRECTOR OF CLIENT EXPERIENCE — LINCOLN, NEBRASKA — 22 YEARS

1. What has been your favorite binge-worthy series? *Succession.* (HBO)
2. What positives (resulting from COVID-19) are you celebrating? *Family dinners!*
3. What new hobby or tradition have you tackled? *Puzzles.*
4. What do you miss the most about working in-person? *My teammates and the fun of everyday office life.*

INGREDIENTS:

- 2 pounds uncooked jumbo shrimp, peeled and deveined
- 1 cup olive oil
- 2 garlic cloves, minced
- 4 teaspoons dried rosemary, crushed
- 2 teaspoons dried oregano
- 2 bay leaves
- 1 cup dry white wine or chicken broth
- $\frac{3}{4}$ teaspoon salt





APPETIZER

PICKLE WRAP DIP

PREP TIME:
20-25 MINUTES

COOK TIME:
NONE

SERVINGS:
SERVES A CROWD

DIRECTIONS:

1. Add cream cheese and sour cream to a large bowl, then stir until smooth.
2. Fold in pickles and corned beef.
3. Serve with chips or crackers.

INGREDIENTS:

- 8 ounces cream cheese, softened
- 8 ounces sour cream
- 1 cup minced dill pickles
- 6 ounces corned beef, chopped

FROM THE KITCHEN OF: *Britt Bierman.*

HIGHER ED SENIOR ACCOUNT MANAGER — LINCOLN, NEBRASKA —
13 YEARS

1. What has been your favorite binge-worthy series? Vikings.
2. What positives (resulting from COVID-19) are you celebrating? Not wearing shoes to work.
3. What new hobby or tradition have you tackled? Homemade pizza and movie night on Saturday.
4. What do you miss the most about working in-person? Having lunch with friends on a regular basis.





APPETIZER

SPICY PLANTAIN FRITTERS

PREP TIME:
10 MINUTES

COOK TIME:
20 MINUTES

SERVINGS:
6-8

DIRECTIONS:

1. Blend onions, ginger, and scotch bonnet chilies into a paste. Peel plantains and blend together with spicy paste.
2. Add salt and flour and mix well. If mixture is too soft, add a tablespoon or two of flour — the mixture must fall off a wooden spoon slowly.
3. Heat oil in a frying pan.
4. Using a large wooden spoon, put mixture in the oil, one spoonful at a time. Don't overfill the frying pan as the mixture rises and spreads. Leave a space between each spoonful.
5. Fry for five minutes on each side or until golden.
6. Drain on kitchen towel and serve warm.

INGREDIENTS:

- 3-4 plantains (over-ripe, peeled)
- 1 small red onion (chopped)
- Fresh ginger (1-inch piece, peeled and mashed-finely minced)
- ½ Scotch bonnet pepper (minced)
- ½ cup flour
- Salt
- ½ cup oil

FROM THE KITCHEN OF: *Koko Tetteh.*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? 90 Day Fiancé & Married at First Sight.
2. What positives (resulting from COVID-19) are you celebrating? Family time.
3. What new hobby or tradition have you tackled? Meditation.
4. What do you miss the most about working in-person? I miss the camaraderie of the group and face-to-face interactions (sometimes).





MAIN DISH



MAIN DISH

321 RIBS

PREP TIME:
20 MINS

COOK TIME:
6 HOURS

SERVINGS:
4-6

DIRECTIONS:

1. Get some baby back ribs. (I usually do two or three racks at a time.) Remove from package. Remove membrane from backside of ribs by using a paper towel to grab it from a corner.
2. Start smoker or pellet grill. You want to maintain a temperature between 200°F and 225°F.
3. Season ribs on both sides with your seasoning of choice. Once temperature on grill is steady, place ribs on grill backside down. Smoke for three hours.
4. After three hours, remove ribs from grill and place each one in alluminum foil. Wrap sides so it makes a bowl or tray.
5. Mix cup of applejuice, 16 ounce can of Dr. Pepper and brown sugar. Pour evenly over the separate ribs.
6. Tightly wrap ribs after adding, put back on grill for two hours.
7. After two hours, remove ribs from grill and remove the alluminum foil.
8. Cover ribs in barbeque sauce. Put them back on grill for another hour.
9. After final hour, remove them from grill and enjoy!

INGREDIENTS:

- Baby back ribs
- Seasoning of choice
- 1 cup of apple juice
- 1 can Dr. Pepper (16 ounces)
- 2 tablespoons of brown sugar
- Barbecue sauce

FROM THE KITCHEN OF: *Joel Mueller,*

HIGHER ED SENIOR ACCOUNT MANAGER — LINCOLN, NEBRASKA —
9 YEARS

1. What has been your favorite binge-worthy series? North Woods Law or Lonestar Law.
2. What positives (resulting from COVID-19) are you celebrating? Not having to drive, saving gas money!
3. What new hobby or tradition have you tackled? Woodworking. (I had to build myself a desk!)
4. What do you miss the most about working in-person? Absolutely nothing! If I had to give at least one thing I miss, it would be seeing and interacting with team members.





MAIN DISH

CHERRY DRIZZLED PORK CHOPS

PREP TIME:
10 MINUTES

COOK TIME:
35 MINUTES

SERVINGS:
2 PEOPLE

DIRECTIONS:

1. Wash and dry all produce. Bring two cups of water to a boil in a small pot. Halve, peel, and mince shallot. Zest and halve lemon. Halve tomatoes. Trim, then thinly slice scallions, keeping greens and whites separate. Finely chop parsley.
2. Place dried cherries in a small bowl. Pour over just enough boiling water to cover cherries. Set aside.
3. Put couscous in a medium bowl. Stir in scallion whites, half the shallot, and a pinch of salt and pepper. Pour in one cup boiling water and cover. Set aside.
4. Heat a drizzle of oil in a large pan over medium-high heat. Pat pork dry with a paper towel. Season all over with salt and pepper. Add to pan and cook to desired doneness, three to six minutes per side. Remove from pan and set aside to rest a few minutes.
5. Reduce heat under pan to medium and add remaining shallot. Cook until softened, about one minute. Stir in stock concentrate, jam, and half the cherries along with all of their steeping water. Give everything a stir to combine, then bring to a simmer and let bubble until reduced by about half. Season with salt and pepper.
6. Fluff couscous with a fork, then toss in tomatoes, scallion greens, remaining cherries, lemon zest, and a squeeze or two of lemon juice. Divide between plates and top with pork. Drizzle with pan sauce and garnish with parsley.

INGREDIENTS:

- 1 shallot, minced
- 1 lemon
- 4 ounces grape tomatoes
- 2 scallions
- ¼ ounce parsley
- 1 ounce dried cherries
- ½ cup couscous
- 12 ounces pork chops
- 1 container of chicken stock concentrate
- 1 ounce cherry jam

FROM THE KITCHEN OF: *John Saulsberry.*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 2 YEARS

1. What has been your favorite binge-worthy series? The Big Bang Theory.
2. What positives (resulting from COVID-19) are you celebrating? Being able to continue working and providing for my family.
3. What new hobby or tradition have you tackled? Dropshipping.
4. What do you miss the most about working in-person? Being able to talk to people face-to-face.





MAIN DISH

CHICKEN POT PIE CASSEROLE

PREP TIME:
10 MINUTES

COOK TIME:
35 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Preheat oven to 350°F.
2. In large bowl, mix vegetables, cooked chicken, and soups. Pour into greased or sprayed 13 x 9 inch (three-quart) glass baking dish.
3. Unroll dough into two long rectangles; press perforations to seal. Place rectangles over chicken mixture; pinch center edges to seal. Press outside edges of dough to edges of baking dish.
4. Bake for 25 to 30 minutes or until top is golden brown.

INGREDIENTS:

- 2 cups cubed cooked chicken
- 1 bag (16 ounces) frozen mixed vegetables
- 1 can (10 ¾ ounces) condensed cream of chicken soup
- 1 can (10 ¾ ounces) condensed cream of mushroom soup
- 1 can (8 ounces) crescent rolls

FROM THE KITCHEN OF:

Braden Bomberger,

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 3 YEARS

1. What has been your favorite binge-worthy series? Ozark.
2. What positives (resulting from COVID-19) are you celebrating? I have spent more time doing home projects since we are not able to go out or travel. It has been a good way to spend time when stuck at home.
3. What new hobby or tradition have you tackled? Since we are at home a lot more, my fiancé and I have branched out in terms of meals we make. We are often trying new things and spend time preparing meals together.
4. What do you miss the most about working in-person? I miss being able to chat with my coworkers in person. Talking to people via chat or email just isn't the same.





MAIN DISH

FILIPINO CHICKEN ADOBO

PREP TIME:
5 MINUTES

COOK TIME:
45 MINUTES

SERVINGS:
4-6 SERVINGS

DIRECTIONS:

1. Heat oil in a large skillet over medium-high heat. Add the garlic cloves and ginger to the pan. Sauté until fragrant.
2. Add the chicken and sear on both sides until browned (about two minutes on each side). Do not cook the chicken all the way through.
3. Add the pepper, soy sauce, and apple cider vinegar. Increase the heat to high and bring to a boil. Reduce heat to medium-low, cover, and simmer until the chicken is tender and cooked through, about 35-45 minutes. You can use more or less of the soy sauce and/or vinegar depending on how vinegary you want it.
4. When ready to serve, remove the ginger and bay leaves. Serve over hot rice and enjoy.

TIPS:

1. To skin ginger, all you need is a spoon! You want to keep the ginger whole. Just hit the ginger a few times with your knife so that the oils and flavor are released while cooking.
2. Kikkoman and Aloha soy sauce brand are the best to use.
3. Since there is a lot of sodium in the soy sauce this dish does not need any salt added. If you use low-sodium soy sauce, you may need to add a little salt.
4. If it is too tart, you can add a little sugar for balance.
5. If you want more sauce, you can add about $\frac{1}{4}$ to $\frac{1}{2}$ cup of water.

INGREDIENTS:

- 2-3 pounds cut up whole chicken (you can use all wings or thighs, skin on and bone in)
- 2 tablespoons extra virgin olive oil or canola oil
- 6-8 garlic cloves, peeled
- 2 slices ginger, the size of a quarter, smashed with a cleaver or the butt of a knife.
- 2 bay leaves
- $\frac{1}{2}$ tablespoon ground black pepper or 1 tablespoon whole black peppercorns
- $\frac{1}{2}$ cup Kikkoman soy sauce
- $\frac{1}{3}$ cup apple cider vinegar

FROM THE KITCHEN OF: *Rachel Rock,*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 5 YEARS

1. What has been your favorite binge-worthy series? Supernatural, Criminal Minds, NCIS (Gibbs is the best!), and Chopped.
2. What positives (resulting from COVID-19) are you celebrating? I have more time to spend at home with my husband and new baby.
3. What new hobby or tradition have you tackled? Crocheting more and cooking/baking new recipes!
4. What do you miss the most about working in-person? Food days, walking to get coffee and food with my coworkers and bugging Audrey and Laura with my nonsense.





MAIN DISH

DRY-RUBBED FLANK STEAK WITH GRILLED CORN SALSA

PREP TIME:
10 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
4

DIRECTIONS:

Dry Rub

1. Combine brown sugar, chile powder, paprika, salt, pepper, cayenne, granulated garlic, mustard powder, coriander, and cumin in a small bowl.

Steak and Salsa

1. Prepare a grill for medium-high heat; oil grate. Grill corn, turning occasionally, until lightly browned all over, eight to ten minutes; let cool. Cut kernels from cobs and place in a medium bowl. Add onion, jalapeño, tomatoes, cilantro, and lime juice to corn and toss to combine; season with salt and pepper. Set salsa aside.
2. Meanwhile, coat steak with all of dry rub, packing on more than once if needed, and drizzle with two tablespoons oil to help rub adhere. Grill steak, turning occasionally and moving to a cooler spot on grill as needed to control flare-ups, until nicely browned and an instant-read thermometer inserted into the thickest part registers 130°F, about four minutes per side for medium-rare. Transfer to a cutting board and let rest 10 minutes.
3. Return steak to grill just to recrisp exterior, about one minute per side. Transfer back to cutting board and slice against the grain. Serve topped with salsa.

Do Ahead: Salsa can be made one day ahead. Cover and chill.

Credit: Bon Appetit

INGREDIENTS:

Dry Rub

- 2 tablespoons light brown sugar
- 1 tablespoon ancho chile powder
- 1 tablespoon paprika
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon granulated garlic
- 1 teaspoon english mustard powder
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin

Steak Salsa

- 2 tablespoons olive oil, plus more for grill
- 3 ears of corn, shucked
- ¼ red onion, finely chopped
- 1 jalapeño, seeds removed, finely chopped
- 1 pint cherry tomatoes, halved
- 1 cup fresh cilantro, coarsely chopped
- ½ cup fresh lime juice
- Kosher salt, freshly ground pepper
- 1 ½ pounds flank steak

FROM THE KITCHEN OF: *Laura Anderson.*

HIGHER ED QA ANALYST — LINCOLN, NEBRASKA — 14 YEARS

1. What has been your favorite binge-worthy series? I loved the new Unsolved Mysteries, Cobra Kai, and the Great British Bake Off.
2. What positives (resulting from COVID-19) are you celebrating? I LOVE working from home, redecorating my office and taking lunchtime walks with my dog.
3. What new hobby or tradition have you tackled? Not sure it's a new hobby or tradition, but my house has never been cleaner!
4. What do you miss the most about working in-person? I miss seeing all my coworkers and seeing people from other offices taking walks in our skywalk. Instead, I've walked around my neighborhood so much now, I can tell you where all the cool dogs live!





MAIN DISH

MEATBALLS

PREP TIME:
30 MINUTES

COOK TIME:
60 MINUTES

SERVINGS:
12

DIRECTIONS:

Meatballs

1. Preheat oven 350°F.
2. Mix ingredients together and shape into balls the size of walnuts.
3. Place in a flat pan, only one layer next to each other in the pan.

Sauce

1. Mix ingredients for sauce and pour over meatballs.
2. Bake uncovered for 60 minutes.

INGREDIENTS:

Meatballs

- 3 pounds of ground beef
- 2 eggs
- 2 cups oatmeal
- ½ cup onion, chopped
- ½ teaspoon garlic powder
- 2 teaspoons of salt
- ½ teaspoon of pepper
- 2 teaspoons of chili powder

Sauce

- 2 cups of ketchup
- 1 ½ cups brown sugar
- 2 tablespoons of liquid smoke
- ½ teaspoon garlic powder
- ½ cup onion, chopped

FROM THE KITCHEN OF:

Matthew Valentine,

HIGHER ED SENIOR ACCOUNT MANAGER — LINCOLN, NEBRASKA — 7 YEARS

1. What has been your favorite binge-worthy series? Breaking Bad or Game of Thrones.
2. What positives (resulting from COVID-19) are you celebrating? I actually enjoy working from home.
3. What new hobby or tradition have you tackled? Reading and walking.
4. What do you miss the most about working in-person? Getting to see our team members.





MAIN DISH

SLOW COOKER MEXICAN STREET CORN CHOWDER

PREP TIME:
20 MINUTES

COOK TIME:
4.5-8.5 HOURS

SERVINGS:
10

DIRECTIONS:

1. Using an immersion blender or blender, puree the chipotles in adobo, one cup of the corn, and one cup of the chicken broth. Set aside.
2. Add all remaining ingredients except for the heavy cream, flour, bacon, cotija, and toppings to the slow cooker. Pour in the pureed corn. Stir, cover, and cook for four hours on high or eight hours on low.
3. Whisk together the flour and heavy cream until smooth. Pour the mixture into the slow cooker and stir. Mix in the bacon and cheese crumbles, reserving some to top, if desired. Cover and cook for an additional 30 minutes. Serve warm with toppings of your choice.

Optional Toppings: Chopped chives or green onions, chopped cilantro, sliced jalapeno, additional cotija and bacon, sour cream, lime wedges, diced avocado, etc.

INGREDIENTS:

- 2 chipotle peppers in adobo, chopped
- 5-6 ears corn, shucked and kernels cut off of the cob (roughly 4 cups corn kernels), divided
- 3 cups chicken broth, divided
- 1 small yellow onion, chopped
- 1 small red bell pepper, chopped
- 3 cloves garlic, minced
- 2 russet potatoes, peeled and cubed
- 2 teaspoons ancho chile powder
- 2 teaspoons cumin
- 1 teaspoon dried oregano
- Kosher salt and black pepper, to taste
- 1 cup heavy cream
- 3 tablespoons all-purpose flour
- 6 slices bacon, cooked and chopped
- 1 cup cotija or feta cheese crumbles

FROM THE KITCHEN OF: *Andrey Nicholson,*

HIGHER ED TRAINER — LINCOLN, NEBRASKA — 11 YEARS

1. What has been your favorite binge-worthy series? I don't have one.
2. What positives (resulting from COVID-19) are you celebrating? Time with my husband and dog.
3. What new hobby or tradition have you tackled? Walks...lots of walks...
4. What do you miss the most about working in-person? Hugs!





SIDE DISH



SIDE DISH

CHICKPEA SALAD

PREP TIME:
10 MINUTES

COOK TIME:
10 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Combine the dressing ingredients in a small bowl. Whisk to combine.
2. Combine remaining chickpea salad ingredients in a salad bowl, add dressing to taste and toss to coat.

INGREDIENTS:

For Dressing

- 3 tablespoons extra virgin olive oil
- 3 tablespoons lemon juice from 1 large lemon
- 1 garlic clove pressed or minced
- ½ teaspoon sea salt or to taste
- ⅛ teaspoon black pepper

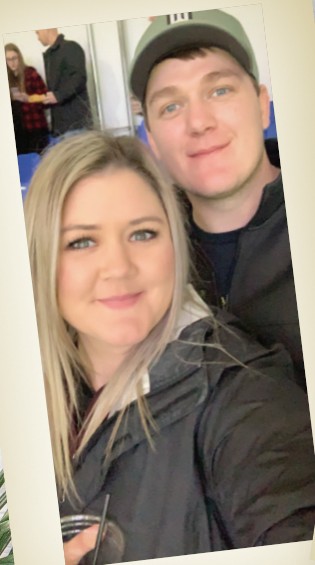
For Salad

- 1 ½ cups cherry tomatoes, halved
- 1 English cucumber, halved and sliced
- 15 ounces chickpeas, drained and rinsed
- ½ medium red onion, thinly sliced
- 1 avocado, sliced
- ¼ cup cilantro, chopped
- 4 ounces feta cheese, diced or use crumbled

FROM THE KITCHEN OF: *Taylor Beck,*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? Schitt's Creek / Orange is the New Black.
2. What positives (resulting from COVID-19) are you celebrating? Working at home and spending more time with my family.
3. What new hobby or tradition have you tackled? Reading, cooking, and home projects.
4. What do you miss the most about working in-person? I miss in-person team meetings and food days!





SIDE DISH

COWBOY BEANS

PREP TIME:
20 MINUTES

COOK TIME:
1 ½ hours

SERVINGS:
12-14 SERVINGS

DIRECTIONS:

1. Preheat oven to 300°F.
2. Brown hamburger, chopped onion, and chopped bacon in large skillet.
3. Mix in lima beans, kidney beans, and Pork 'N' Beans, along with brown sugar, ketchup, vinegar, mustard, and salt. Bake for 1 ½ hours.

Tip: If you do not want to bake, slow cook on high for two to three hours.

INGREDIENTS:

- ¼ pound bacon
- 1 pound hamburger
- ½ small onion, chopped
- 1 can (15 ounces) lima beans
- 1 can (15 ounces) kidney beans
- 1 large can (28 ounces) Pork 'N' Beans
- ½ cup brown sugar
- ½ cup ketchup
- 2 tablespoons vinegar
- 1 tablespoon mustard
- 1 teaspoon salt

FROM THE KITCHEN OF: *Amy Graham.*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 11 YEARS

1. What has been your favorite binge-worthy series? Hell's Kitchen, MasterChef, and old TV sitcoms. I Love Lucy is one of my favorites.
2. What positives (resulting from COVID-19) are you celebrating? Focusing on my family more, decluttering my house, along with making updates to my house as well.
3. What new hobby or tradition have you tackled? Growing my own garden and canning the produce from it. This past summer, I canned salsa, whole tomatoes, tomato juice, relish, and fresh peaches.
4. What do you miss the most about working in-person? I miss the face-to-face interaction with my coworkers. We have such a fun team — I miss hearing laughter amongst my team and seeing smiling faces.





SIDE DISH

FRESH TOMATO GARLIC PASTA

PREP TIME:
10 MINUTES

COOK TIME:
15-20 MINUTES

SERVINGS:
6

DIRECTIONS:

1. Heat oil on medium heat in a sauce pan with garlic and shallot. Cook until shallot and garlic are translucent, but not brown. Add red pepper flakes and salt to taste.
2. Dice the tomatoes and place in a large bowl. Once the oil is ready, pour the oil over the tomatoes and let marinate for a few minutes. Then mix the tomatoes and oil with the cooked pasta of choice. Add ribbons of basil to finish and serve.

Tip: Add Parmesan cheese while mixing with the warm pasta for some creaminess. Or sub zucchini noodles for pasta for a healthier option.

INGREDIENTS:

- ¼ cup good olive oil
- 4 cloves garlic (sliced very thin)
- 1 shallot (minced)
- 1 ½ to 2 pounds fresh tomatoes (roma tomatoes work best)
- 1 pound thin or angel hair pasta
- Salt
- Red pepper flakes
- Fresh basil

FROM THE KITCHEN OF: *Caitlin Wallace.*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? The Boys.
2. What positives (resulting from COVID-19) are you celebrating? No commute to the office!
3. What new hobby or tradition have you tackled? I have started a food Instagram to share my love of cooking. You can follow me at @caitlincooks93.
4. What do you miss the most about working in-person? My coworkers and team leads. There was always something fun going on.





SIDE DISH

GRANNY'S GREEN RICE

PREP TIME:
15 MINUTES

COOK TIME:
1 hour

SERVINGS:
4

DIRECTIONS:

1. Cut the butter into several small pats of butter.
2. Mix all ingredients together in a large mixing bowl.
3. Pour into greased baking dish.
4. Bake at 350°F for 45 minutes to an hour, until the top is slightly browned.

INGREDIENTS:

- 2 tablespoons butter
- ½ cup milk
- 1 can cream of chicken and mushroom soup
- 1 small jar Cheez Whiz
- 1 small onion, chopped
- 1 cup Minute Rice
- 1 12-16 ounce bag of broccoli florets

FROM THE KITCHEN OF: *Cheryl Davis,*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 18 YEARS

1. What has been your favorite binge-worthy series? Anything created by Aaron Sorkin, including The West Wing, Sports Night, and The Newsroom.
2. What positives (resulting from COVID-19) are you celebrating? Spending time at home with my fur babies.
3. What new hobby or tradition have you tackled? I'm going through boxes in my storage and getting rid of things I don't need.
4. What do you miss the most about working in-person? Working late shifts with people. We had a lot of great discussions and fun. Group chat is not the same.





SIDE DISH

JALAPEÑO CHEDDAR CORNBREAD

PREP TIME:
10 MINUTES

COOK TIME:
55 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Combine flour, cornmeal, sugar, baking powder, and salt in a large bowl. In a separate bowl, combine the milk, eggs, and butter. With a wooden spoon, stir the wet ingredients into the dry, until most of the lumps are dissolved. Don't overmix! Mix in two cups of the grated cheddar, the scallions, and jalapeños. Allow the mixture to sit at room temperature for 20 minutes.
2. While resting, preset the oven to 350°F. Grease a 9 x 13 x 2 inch baking pan.
3. Pour the batter into the prepared pan, smooth the top, and sprinkle with the remaining grated cheddar and extra chopped scallions. Bake for 30 to 35 minutes, or until a toothpick comes out clean.
4. Cool and cut into large squares. Serve warm or at room temperature.

INGREDIENTS:

- 3 cups all-purpose flour
- 1 cup yellow cornmeal
- ¼ cup sugar
- 2 tablespoons baking powder
- 2 teaspoons kosher salt
- 2 cups milk
- 3 extra-large eggs, lightly beaten
- ½ pound (2 sticks) unsalted butter, melted, plus a little extra to grease the pan
- 8 ounces aged, extra-sharp cheddar, grated
- ½ cup chopped scallions, white and green sections
- 3 tablespoons seeded and minced fresh jalapeño peppers

FROM THE KITCHEN OF:

Alan Whitenack

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? Diners, Drive-ins, and Dives.
2. What positives (resulting from COVID-19) are you celebrating? More time being spent at home.
3. What new hobby or tradition have you tackled? Reading more.
4. What do you miss the most about working in-person? Facial expressions when telling jokes, or talking to coworkers.





SIDE DISH

SMASHED POTATOES

PREP TIME:
5 MINUTES

COOK TIME:
40 MINUTES

SERVINGS:
4-5

DIRECTIONS:

1. Preheat oven to 425°F.
2. In the meantime...combine melted butter, garlic, rosemary, and parmesan into a sauce.
3. Boil potatoes until "fork tender" in salted water, about 25 minutes (if some are a lot bigger than the majority cut them in half).
4. Drain potatoes.
5. Coat potatoes in the sauce from step two.
6. Place potatoes on lightly oiled baking sheet and SMASH using the bottom of a jar or pint glass.
7. Bake until crisp, 10-15 minutes.

INGREDIENTS:

- 45 baby Yukon gold potatoes
- ½ cup parmesan cheese
- 1 tablespoon garlic, minced
- ½ tablespoon rosemary
- 5 ½ tablespoons butter, melted

FROM THE KITCHEN OF: *Travis Linder*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 4 MONTHS

1. What has been your favorite binge-worthy series? LOST and The Mandalorian.
2. What positives (resulting from COVID-19) are you celebrating? Eating at home more, and more time for at-home hobbies.
3. What new hobby or tradition have you tackled? When picking up food, finding a place to eat outside.
4. What do you miss the most about working in-person? I miss getting to know my teammates in person since I started working once we were all remote.





DESSERT



DESSERT

TWO-INGREDIENT APPLE PIE CUPS

PREP TIME:
10 MINUTES

COOK TIME:
14-18 MINUTES

SERVINGS:
8

DIRECTIONS:

1. Heat oven to 375°F. Spray eight regular-size muffin cups with cooking spray. Set icing aside. Separate dough into eight rolls. Press into and up sides of muffin cups.
2. Spoon two generous tablespoons of pie filling into each dough-lined cup.
3. Bake 14 to 18 minutes or until golden brown; cool in pan five minutes.
4. Transfer icing to small microwavable bowl. Microwave uncovered on low (10%) eight to ten seconds or until thin enough to drizzle. Place rolls on serving plate; spoon icing over rolls. Serve warm.

Tips:

1. Use a non-stick muffin pan for easy pie removal and clean up.
2. If you have leftover apple pie filling, you can use it as an ice cream topping or mix with prepared quick oats for a sweet twist on breakfast.
3. Sprinkle cinnamon on the finished pie cups for extra flavor.

INGREDIENTS:

- 1 can (13 ounces) Pillsbury™ refrigerated flaky cinnamon rolls with buttercream icing
- 1 ½ cups fruit apple pie filling (from 21 ounce can), coarsely chopped

FROM THE KITCHEN OF:

Jenni Friesen

MANAGER OF HIGHER ED ACCOUNT MANAGEMENT —
LINCOLN, NEBRASKA — 13 YEARS

1. What has been your favorite binge-worthy series? I honestly haven't watched much TV in the past few months. I am, however, looking forward to watching more NFL and college football though in the coming months.
2. What positives (resulting from COVID-19) are you celebrating? I have had the opportunity to spend more time with family and get a lot of things checked off the to-do list. I have organized a lot of closets and have made multiple trips to donate clothing and household items.
3. What new hobby or tradition have you tackled? Instead of visiting the pumpkin patch this year, we have an entire day of crafting, s'mores, hot dogs over a fire, and pumpkin carving planned at home. I may be looking forward to it more than my kiddos!
4. What do you miss the most about working in-person? I miss being able to run over to another office or cubicle to check in or ask a question. It has been hard not having as much face-to-face interaction, but we have made it work. We still find the time to check in and laugh with one another — it just takes a bit more effort and is usually done over video conference.





DESSERT

SEVEN LAYER BARS

PREP TIME:
15 MINUTES

COOK TIME:
25 MINUTES

SERVINGS:
36

DIRECTIONS:

1. Preheat oven to 350°F.
2. Place butter in 13 x 9 inch pan and melt in oven. Swirl to coat bottom and sides with butter.
3. Spread graham cracker crumbs evenly over bottom of pan. Layer chocolate chips, butterscotch chips, and nuts over crumbs. Pour condensed milk over nuts. Sprinkle coconut over condensed milk.
4. Bake until edges are golden brown, about 25 minutes. Let cool before cutting into bars.

INGREDIENTS:

- ½ cup unsalted butter
- 1½ cups graham cracker crumbs
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 cup chopped walnuts
- 1 (14 ounce) can sweetened condensed milk
- 1½ cups shredded coconut

FROM THE KITCHEN OF: *Reese Benninghaus,*

HIGHER ED SENIOR ACCOUNT MANAGER — LINCOLN, NEBRASKA — 4 YEARS

1. What has been your favorite binge-worthy series? The Office — Michael Scott is my favorite.
2. What positives (resulting from COVID-19) are you celebrating? More free time to get DIY projects done around the house and spending time with family.
3. What new hobby or tradition have you tackled? I can plan one heck of a tea party.
4. What do you miss the most about working in-person? I miss the camaraderie we have in the office. I don't laugh quite as much by myself at home, but we make the most of it. We're good about reaching out and catching up.





DESSERT

APPLE BUTTER CINNAMON ROLLS WITH APPLE CIDER GLAZE

PREP TIME: 45 MINUTES
ACTIVE, 3 ½ HOURS TOTAL

COOK TIME:
25-30 MINUTES

SERVINGS:
MAKES 12 ROLLS

DIRECTIONS:

1. Heat one cup of milk to 95°-100°F. Pour milk into a stand mixer, sprinkle yeast and one teaspoon of sugar over it, and stir to combine. Let stand about five minutes, until foamy. Add butter, eggs, lemon juice, nutmeg, ½ teaspoon of salt, and remaining sugar; beat on low until combined.
2. While mixing, gradually add in bread flour until well combined. Increase speed to medium, and beat until soft dough begins to form. Increase to medium-high and beat for another seven to nine minutes (until the dough starts pulling away from bowl).
3. Knead dough on a lightly-floured work surface. Shape into a ball and transfer to a large, lightly-greased bowl. Cover and let rise in a warm place one to two hours until doubled in size.
4. Punch down dough, and place on heavily-floured work surface. Roll into an 18 x 14 inch rectangle. Spread apple butter over dough, leaving a one-inch border on the ends. Stir brown sugar, flour, and cinnamon together, then sprinkle mixture over apple butter.
5. Starting at one long side, roll up dough, gently pressing ends to maintain an 18-inch length. Cut into 1 ½ inch slices (using a piece of thread makes it easier). Place rolls in a cast-iron skillet or 13 x 9 inch baking pan, and cover with plastic wrap. Let rolls rise in warm place until doubled in size, 1 ½ to two hours. (You can chill them overnight.)
6. Preheat the oven to 350°F. Bake until golden brown, about 25-30 minutes. Cover with aluminum foil for last 10 minutes to prevent excessive browning.
7. While rolls cool, whisk together powdered sugar, vanilla, apple cider, one tablespoon of the milk, and ½ teaspoon of salt. Stir in remaining milk one teaspoon at a time until desired consistency. Brush glaze over cinnamon rolls and serve warm.

INGREDIENTS:

- 1 cup, plus 1 to 2 tablespoons whole milk, divided
- 1 ½ tablespoons active dry yeast (from 3 [¼ ounce] envelopes)
- ¾ cup, plus 1 teaspoon granulated sugar, divided
- ½ cup butter, cut into 4 pieces and softened, plus more for pan
- 2 large eggs, lightly beaten
- 1 tablespoon fresh lemon juice
- ¼ teaspoon ground nutmeg
- ½ teaspoon, plus ⅛ teaspoon kosher salt, divided
- 4 ⅓ cups bread flour, plus more for work surface
- 1 cup apple butter (homemade or store bought)
- ½ cup packed light brown sugar
- 2 tablespoons all-purpose flour
- ½ teaspoon ground cinnamon
- 2 ½ cups powdered sugar
- 2 tablespoons apple cider
- 1 teaspoon vanilla extract

FROM THE KITCHEN OF: *Anna Printz.*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 4 MONTHS

1. What has been your favorite binge-worthy series? Selling Sunset, Outer Banks, and The Crown (since season 4 will be out soon).
2. What positives (resulting from COVID-19) are you celebrating? Not testing positive for COVID! But also finding creative ways to safely spend time with loved ones and make new memories.
3. What new hobby or tradition have you tackled? Reading, At the beginning of quarantine, I helped my mom and dad build a firepit in their backyard. We have sat out there almost every weekend roasting marshmallows and making s'mores. It will be a great tradition to continue!
4. What do you miss the most about working in-person? I miss in-person team meetings and food days!





DESSERT

APPLE SNICKERS SALAD

PREP TIME:
10 MINUTES

COOK TIME:
0

SERVINGS:
8

DIRECTIONS:

1. In a large bowl, whisk milk and pudding together.
2. Fold in Cool Whip.
3. Fold in apples and chopped Snickers bars.
4. Refrigerate until ready to serve. If desired, drizzle with caramel sauce just before serving.

FROM THE KITCHEN OF: *Dana Keedy,*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 2 YEARS

1. What has been your favorite binge-worthy series? Get Organized with Home Edit (on Netflix).
2. What positives (resulting from COVID-19) are you celebrating? More time at home with family.
3. What new hobby or tradition have you tackled? Gardening (or attempting to). 😊
4. What do you miss the most about working in-person? I miss face-to-face communication like being able to walk to someone's desk and ask questions.

INGREDIENTS:

- 1 cup of milk
- 1 package instant vanilla pudding mix
- 1 (8 ounce) container Cool Whip (thawed)
- 4 apples chopped into bite-size pieces
- 4 Snickers bars chopped
- Caramel sauce (if desired)





DESSERT

BAKLAVA

PREP TIME:
30-35 MINUTES

COOK TIME:
15-20 MINUTES

SERVINGS:
DEPENDS ON YOUR CUTTING SIZE

DIRECTIONS:

1. Preheat oven to 350°F.
2. In a small bowl, mix the pistachios, walnuts and ½ cup sugar. Set aside.
3. Cover a 13 inch pan with butter.
4. Lay four sheets of filo dough, then spread butter on top.
5. Lay four more sheets of filo dough, then spread butter.
6. Add the nut mixture to cover the whole pan, making sure to leave some to sprinkle on the top.
7. Lay four more sheets of filo dough, then spread butter.
8. Lay four more sheets of filo dough, then spread butter.
9. Cut it to the size you would like.
10. Bake for 15-20 minutes until it is golden brown.
11. While your baklava is baking in the oven, make the syrup mix.
12. In a small pot, add one cup of sugar to 1 ½ cups of water.
13. Stir on medium-high until the sugar is dissolved. Let it cool down.
14. Take the baklava out of the oven and let it cool down a little, then add the syrup and a little bit of the nut mix to the baklava.
15. Serve and enjoy!

INGREDIENTS:

- 1 box of Filo (Phyllo) dough
- Small bag of pistachios, rough chopped
- Small bag of walnuts, rough chopped
- 1 stick of butter, melted
- 1 ½ cups sugar, divided
- 1 ½ cups water

FROM THE KITCHEN OF: *Humam Salih,*

TEAM LEAD OF ACCOUNT MANAGERS — OMAHA, NEBRASKA — 9 MONTHS

1. What has been your favorite binge-worthy series? How to get away with Murder and Criminal Minds.
2. What positives (resulting from COVID-19) are you celebrating? Commute time to work and spending more time with my wife.
3. What new hobby or tradition have you tackled? Learning how to fix more things around the house.
4. What do you miss the most about working in-person? The interaction with everyone at the office and the jokes/pranks the team pull on each other.





DESSERT

SALTED CARAMEL BROWNIES

PREP TIME:
10 MINUTES

COOK TIME:
25 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 350°F. Spray an 8 x 8 inch baking pan with nonstick cooking spray.
2. Cream together butter and sugar until light and fluffy, about three minutes. Add in egg, vanilla, salt, and all-purpose flour. Mix just until well-combined. Spread into baking pan.
3. Drop salted caramel onto blondie batter by the tablespoon. Swirl into blondie batter with a knife.
4. Bake 20-25 minutes until set in the middle and lightly golden brown. Cool on a rack until completely cooled before cutting into pieces.

INGREDIENTS:

- 8 tablespoons (1 stick) unsalted butter softened
- 1 cup packed brown sugar
- 1 large egg
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 1 cup all-purpose flour
- ¼ cup salted caramel sauce, divided

FROM THE KITCHEN OF:

Rhonda Plooster,

HIGHER ED SENIOR ACCOUNT MANAGER — LINCOLN, NEBRASKA — 19 YEARS

1. What has been your favorite binge-worthy series? The Handmaid's Tale.
2. What positives (resulting from COVID-19) are you celebrating? Spending time at home with my family.
3. What new hobby or tradition have you tackled? Trying a new recipe every week.
4. What do you miss the most about working in-person? Seeing my friends and team members.





DESSERT

PEANUT BUTTER CHOCOLATE CHIP BARS

PREP TIME:
10 MINUTES

COOK TIME:
25 MINUTES

SERVINGS:
12

DIRECTIONS:

1. Preheat oven to 350°F. Line an 8 x 8 inch baking pan with aluminum foil, spray with cooking spray; set aside.
2. In a large, microwave safe bowl melt the butter, about one minute on high power.
3. Wait momentarily before adding the egg so you don't scramble it. Add the peanut butter, egg, brown sugar, vanilla, and whisk until smooth.
4. Add the flour and stiff until just combined, don't overmix.
5. Stir in one cup chocolate chips.
6. Turn batter out into prepared pan, smoothing the top lightly with a spatula.
7. Sprinkle evenly with two tablespoons chocolate chips, smoothing the top lightly with a spatula.
8. Bake for about 20 to 25 minutes, or until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter.
9. Allow bars to cool in pan for at least 30 minutes before slicing and serving.

INGREDIENTS:

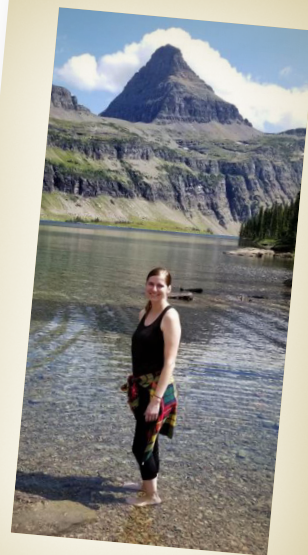
- ½ cup unsalted butter, melted
- ½ heaping cup peanut butter
- 1 large egg
- 1 cup light brown sugar, packed
- 1 tablespoon vanilla
- 1 cup all-purpose flour
- 1 cup semi-sweet chocolate chips
+ 2 tablespoons, for sprinkling

FROM THE KITCHEN OF:

Rebecca Mc Mickell

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 6 YEARS

1. What has been your favorite binge-worthy series? The Office.
2. What positives (resulting from COVID-19) are you celebrating? More time to read.
3. What new hobby or tradition have you tackled? I've definitely started baking more, this recipe is one of my new faves.
4. What do you miss the most about working in-person? Seeing my awesome coworker's faces everyday!





DRINKS



DRINKS

APPLE CIDER OLD FASHIONED

PREP TIME:
5 MINUTES

COOK TIME:
N/A

SERVINGS:
1

DIRECTIONS:

1. Mix Angostura aromatic bitters, apple cider, and whiskey in a rocks glass.
2. Add one big ice cube (or a few smaller cubes).
3. Garnish with a cinnamon stick, and an apple slice.

FROM THE KITCHEN OF: *Take Wilderman,*

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 2 MONTHS

1. What has been your favorite binge-worthy series? 9-1-1
2. What positives (resulting from COVID-19) are you celebrating? Spending more time with family.
3. What new hobby or tradition have you tackled? Reading.
4. What do you miss the most about working in-person? Never had the pleasure, but in general, the human interaction.

INGREDIENTS:

- 5 dashes Angostura aromatic bitters
- $\frac{3}{4}$ cup apple cider
- 2 ounces whiskey or bourbon
- 1 cinnamon stick
- 1 apple slice (Note: don't slice the apple until you're ready to serve to avoid it turning brown.)





DRINKS

CHOCOLATE MALT

PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

SERVINGS:
1

DIRECTIONS:

1. Mix all ingredients into a blender, and blend until it's smooth.
2. Pour into your glass and add your toppings as desired.

FROM THE KITCHEN OF: *Andy Nealon,*

TEAM LEAD, HIGHER ED OPERATIONS — LINCOLN, NEBRASKA — 7 YEARS

1. What has been your favorite binge-worthy series? I've gotten back into watching The Office. Such a funny show.
2. What positives (resulting from COVID-19) are you celebrating? My golf handicap has improved a lot.
3. What new hobby or tradition have you tackled? I have been trying new recipes on my smoker throughout the summer. I have perfected my recipes, but my favorite is RIBS! Maybe next year I will reveal my secret recipe for ribs...
4. What do you miss the most about working in-person? The office banter. I miss being able to talk with someone and interact face-to-face.

INGREDIENTS:

- $\frac{2}{3}$ cup milk
- 2 cups of your favorite ice cream (3 scoops if you have a big enough glass)
- A healthy dose of chocolate syrup Whipped cream/ cherry/sprinkles or any of your favorite toppings





DRINKS

MICHELADA — SPICY MEXICAN BEER AND TOMATO JUICE COCKTAIL

PREP TIME:
5 MINUTES

COOK TIME:
5 MINUTES

SERVINGS:
1

DIRECTIONS:

1. Grab a lime wedge and rub the rim of the glass.
2. Dip the rim in the Tajin mixture.
3. Fill the glass with ice.
4. Add some drops of hot sauce and soy sauce.
5. Squeeze in your lime juice.
6. Pour in your Mexican beer.
7. Pour in Clamato juice
8. Give it all a stir and garnish with a lime wedge.

INGREDIENTS:

- 2 limes
- Tajin
- Choice of Mexican beer (Modelo or Corona)
- Hot sauce
- Clamato Juice
- Soy sauce

FROM THE KITCHEN OF:

Aurora Rojas,

HIGHER ED ACCOUNT MANAGER — LINCOLN, NEBRASKA — 5 YEARS

1. What has been your favorite binge-worthy series? The Office.
2. What positives (resulting from COVID-19) are you celebrating? Being able to get out of bed just 10 minutes before work and still be on time!
3. What new hobby or tradition have you tackled? Napping mostly.
4. What do you miss the most about working in-person? Being around my wonderful and funny co-workers. It really made the time go faster and the day more interesting!





DRINKS

SANTA SHAKES

PREP TIME:
1 MINUTE

COOK TIME:
5 MINUTES

SERVINGS:
2

DIRECTIONS:

1. Mix the ice cream, eggnog, rum, and schnapps in a blender until you have a smooth consistency.
2. Serve in a frosted mug (for volume) or a martini glass (for flair).
3. Garnish the mug with whipped cream and/or a candy cane.
4. Garnish the martini glass with crushed candy cane sprinkled on top.

INGREDIENTS:

- 3 cups peppermint ice cream
- 2 cups eggnog
- 1 ounce dark rum
- 2 ounces peppermint schnapps
- Whipped cream (optional)
- Candy cane (optional)

FROM THE KITCHEN OF: *Stephen Lamoureux,*

HIGHER ED ACCOUNT MANAGER — OMAHA, NEBRASKA — 1 YEAR

1. What has been your favorite binge-worthy series? Recently, my wife and I enjoyed the second season of Umbrella Academy.
2. What positives (resulting from COVID-19) are you celebrating? My new commute is my silver lining.
3. What new hobby or tradition have you tackled? I have been doing a lot of disc golf. It has been nice to see my friends in an outdoor setting where it is easy to maintain our social distance.
4. What do you miss the most about working in-person? The team atmosphere! We have a great group and while working remote has some upsides, I really prefer the in-person dynamic.



OUR VIRTUAL TEAM

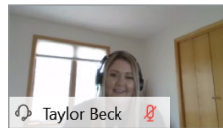
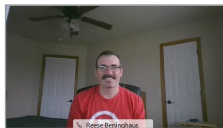
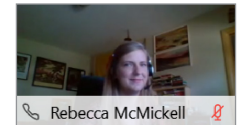
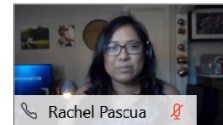
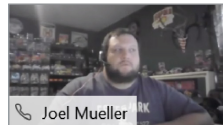
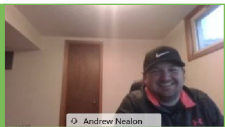
OUR DIRECTOR



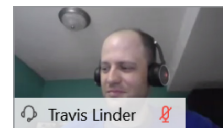
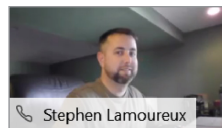
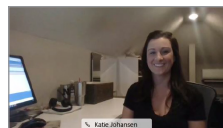
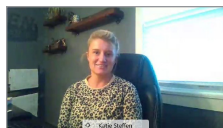
OUR MANAGER



ANDY NEALON'S TEAM



HUMAM SALIH'S TEAM



LAURA GIDDING'S TEAM

