

Summer Solstice

Summer is the Season of the LONGEST and Warmest days of the year, a period of great Happiness! What are you planning on doing with your extra day light? I love looking at a clock, or up at the sky and realize how much is left in my day...how many more things I can accomplish, how about you?

I am thinking this month I will jot down a few of my thoughts that I will be planning on accomplishing this Summer to capture all that this season (all to short in Minnesota!) offer us.

Sales reading opportunities

Ultra energetic Abilities

Make Summer Memories for you and your Clients

Manage Summer Fun with Summer Business

Early Birds catch the worms

Relax and Rejuvenate

Summer Sales Reading; When sitting by the lake, river or in your own back yard plan ahead what you will be reading. Put a little mental education in your book bag! Take the time in June to purchase, borrow, or checkout a book that excites you in your professional world. Take a few minutes to dive into the thoughts from others that may very well change your future!

Ultra Energetic Abilities; Gone are the days of “Jammies at 8:00” it’s been dark since 5:00! In are the days of new energy! Do more each day, give more each day and plan more each day. You have the Ultra Energy to do it now, it is a FREE gift given each of us this season! 1 more call, 1 more appt. 1 more bid= 1 more sale!

Make Summer Memories; for you, your family and your clients. Catch people off guard by doing something special while we are feeling this new energy! A little goes a long way. Stop by a past client with a little Summer Fun. Take your family on an outing that doesn’t cost \$ but is packed with smiles to last through the winter! And for YOU, decide what excites and delights you and “DO IT!”

Manage Summer Fun and Summer Business; It is all good to play hard but remember to work hard also! So many people take this time off because it is slow, but a real professional decides to commit to planning and make both happen! I always say work while the competition is sleeping 😊

Early Birds catch the Worm; Commit to waking up early, get up and get out early to get back with business in hand! Capitalize on everyone’s new energy and see what you can do for them. Make their summer better and guess who else wins, YOU!

Relax and Rejuvenate; Take a little “ME” time and “US” time, to enjoy the benefits of working a little smarter, and a little longer (some days 😊) You deserve it, after a longer, lighter and brighter days work!

Summer Sizzlers

Broccoli Delight Salad

5 cups chopped fresh broccoli
1/2 cup golden raisins
1/4 cup chopped red onion
1 cup mayonnaise
3 tablespoons cider vinegar
2 tablespoons sugar
1/2 teaspoon black pepper
12 crumbled cooked bacon slices
3/4 cup sunflower seeds

Toss the broccoli, raisins, and onion in a large bowl. In a small bowl whisk together the mayonnaise, vinegar, sugar, and pepper. Toss the dressing with the broccoli mixture. Refrigerate until ready to serve. Before serving, toss with the bacon and sunflower seeds.

Orange Teriyaki Chicken Kabobs

1lb skinless, boneless chicken breasts cut in 1-inch cubes
1/2 cup Honey Teriyaki Barbecue Sauce
1/4 cup orange juice
4 skewers*

Place chicken cubes on skewers, leaving 1/4-inch space between each cube. Thoroughly combine Honey Teriyaki Barbecue Sauce and orange juice. Reserve. Place skewers on grill around the outer edge of coals. Grill 10 minutes, turning twice. Move directly over coals. Grill and brush with sauce mixture for 5 minutes, turning frequently.

*If using bamboo skewers, soak in water 30 minutes before use.

Fresh Cherry Tart

- 9 graham crackers (each 2 1/2 by 5 inches)
- 2 tablespoons plus cup sugar
- 6 tablespoons unsalted butter, melted
- 6 ounces bar cream cheese, room temperature
- 1/2 teaspoon pure vanilla extract
- 3/4 cup heavy cream
- 1 pound fresh sweet cherries, such as Bing, pitted and halved
- 1 tablespoon seedless raspberry jam

Directions

1. Preheat oven to 350 degrees. In a food processor, pulse graham crackers and 2 tablespoons sugar until finely ground. Add butter, and process until combined. Transfer mixture to a 9-inch tart pan with a removable bottom. Using the base of a dry measuring cup, firmly press mixture into bottom and up sides of pan. Bake until browned, 10 to 12 minutes. Let cool completely on a wire rack.
2. Meanwhile, in a large bowl, using an electric mixer on medium speed, beat cream cheese, vanilla, and remaining 1/4 cup sugar until light and fluffy. Gradually add cream, and beat until soft peaks form; spread mixture in cooled crust. Scatter cherries on top.
3. In a small saucepan, combine jam and 1 teaspoon water; heat over low until liquefied, about 2 minutes. Using a pastry brush, dab cherries with glaze. Refrigerate tart at least 30 minutes or, covered, up to 1 day.

May you all enjoy a great start to a Fabulous Summer!

Kerry