

June NEWSLETTER

TIPS FROM WORLD-CLASS CUSTOMER SERVICE TEAMS



Beginning of Hurricane Season—Saturday, June 1st
 Father's Day— Sunday, June 16th
 Summer Solstice— Friday, June 21st

SUN SAFETY

SUMMER SKIN PROTECTION



WEAR BROAD HAT



USE SUNGLASSES



WEAR PROTECTIVE CLOTHING



AVOID SUN BETWEEN 11 AM AND 3 PM



USE SUNSCREEN



DRINK MORE WATER



REFLECTION CAUTION



SEEK SHADE



AVOID DIRECT SUNLIGHT

WHEN WE ARE NO LONGER ABLE TO CHANGE A SITUATION, WE ARE CHALLENGED TO CHANGE OURSELVES

— VIKTOR E. FRANKL

SUMMER CORN CHOWDER

- 4 cups of corn, sliced off the cob
- 1 Red Bell Pepper, diced
- 1 small Red Onion, diced
- 2 cloves of Garlic, minced
- 1 Jalapeno, diced
- ½ tsp Smoked Paprika
- 4 oz Cream Cheese
- 3 cups Gold Potatoes, diced
- 4 cups Vegetable Broth
- 1 tsp Salt, or to taste



Add the corn to a large pot over Medium-High Heat. If your corn is dry, add 1/3 cup of Water to the pot and sear it for 10-12 minutes. Next, "de-glaze" the pot by adding 1/2 cup of Water to it; this will remove the brown marks on the bottom of the pan. Add the bell pepper, onion, garlic, jalapeño, cilantro, garlic, and smoked paprika to the pot; reduce the heat to medium and sauté until the Onion is translucent. Add the cream cheese, potatoes and Vegetable Broth, stirring well. Bring the mixture to a boil over high heat, then reduce the heat to low and let simmer for 10-12 minutes, or until the Potatoes are tender. Transfer half of the soup into a Blender and carefully blend until smooth and creamy; return this to the pot, then mix well. Divide the soup into bowls, then top with Cilantro leaves and a squeeze of fresh lime.


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