

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

The holiday season is here! The holidays will be different this year due to the COVID-19 pandemic, but that does not mean that you still cannot celebrate the holidays safely. Utilize the tips below to have a safe holiday season this year.

HOLIDAY SAFETY GUIDELINES FROM THE CDC DURING THE COVID-19 PANDEMIC

As the holidays are approaching, remember to continue following the guidelines provided! It's important to know the steps on how to safely distance yourself from others during this month. Click any of the below links to know more about the tips from the CDC!

[HOSTING OR ATTENDING A GATHERING](#)

[TRAVELING](#)

[STEPS TO TAKE IF YOU ARE EXPOSED TO COVID-19](#)

WAYS TO CELEBRATE THE HOLIDAYS SAFELY

Not sure if you'll be seeing friends or family this holiday season? There are many ways you can still celebrate virtually and still feel close to one another this month! Click any of the below links to learn more about virtual celebrations!

[ONLY HAVE A CELEBRATION WITH THE PEOPLE WHO LIVE IN YOUR HOUSEHOLD](#)

[HAVE A VIRTUAL CELEBRATION](#)

[FIND GIFTS THAT YOU CAN GIVE FRIENDS AND FAMILY WITHOUT FACE TO FACE CONTACT](#)

HAVE A RECIPE OR TIPS YOU WOULD LIKE TO SHARE?

[SEND TO MARKETING@LRSRECYCLES.COM!](mailto:MARKETING@LRSRECYCLES.COM)

RECIPE OF THE WEEK

MEXICAN CHEESY GARLIC BREAD

Try this simple yet impressive appetizer with your loved ones this holiday season!



INGREDIENTS

- 1 1/2 stick of Unsalted butter, softened
- 3 garlic gloves, crushed
- 1 tbs finely chopped pickled jalapeno
- 1/4 tsp Mexican chili powder
- 1 1/3 cups grated cheese
- Pane Di Casa loaf (Italian bread)
- Pinch of salt and pepper

INSTRUCTIONS

1. Preheat oven to 350. Line a baking tray with baking powder.
2. Place butter, garlic, jalapeno, chili powder and cheese in a bowl. Stir until well combined.
3. Cut the whole loaf diagonally into 3cm-thick slices, being careful not to cut all the way through. Repeat cutting in opposite direction to create diamonds.
4. Place load on a prepared tray. Carefully spread butter mixture in between cuts in bread. Sprinkle with remaining cheese. Bake for 15 minutes or until cheese has melted and bread is golden. Stand for 2 minutes. Serve!

20 COZY RECIPES FOR WINTER COOKING

