

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

This year, Halloween may be different due to COVID-19 but there are still plenty of ways that you can celebrate safely. Utilize the tips below for some fun and safe Halloween ideas and how to be safe this fall with the ongoing pandemic.

FUN AND SAFE WAYS TO CELEBRATE HALLOWEEN THIS YEAR

Halloween will be different this year but make the most of it! Make this night extra special with family or friends to make it a memorable. Click any of the below links for ways you can celebrate halloween in a safe way!

[HALLOWEEN SCAVENGER HUNT](#)

[PUMPKIN CARVING](#)

[HALLOWEEN-THEMED MOVIE NIGHT](#)

HOW TO STAY SAFE THIS FALL DURING THE PANDEMIC

With the cooler weather starting to appear, it is important to be extra careful and start listening to your body. Click any of the below links to learn how you can stay safe and track your symptoms!

[GET A FLU SHOT](#)

[MONITOR HOW YOU ARE FEELING AND GET TESTED IF YOU HAVE ANY COVID-19 SYMPTOMS](#)

[STAY HOME IF YOU FEEL SICK](#)

TRY THESE AT HOME FALL DRINKS



RECIPE OF THE WEEK

CHILI VERDE WITH SAUSAGE AND PUMPKIN

With the temperature dropping, why not enjoy this hot 'n' spicy soup on a cold fall night!

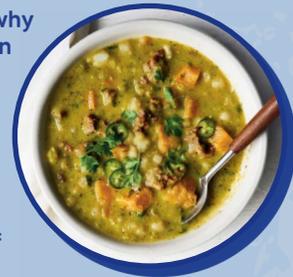
INGREDIENTS

Tomatillos Salsa

- 1 1/2 pounds tomatillos (6 to 8 medium)
- 5 serrano or 10 jalapeno peppers, stemmed (plus seeds, if you can take the heat)
- 3 cloves garlic, peeled
- 1 large white onion, peeled and sliced 1/2 inch thick
- 1/4 cup extra-virgin olive oil
- Kosher salt
- 1/2 cup chopped fresh cilantro
- Freshly ground black peppe

Chili Ingredients

- 2 tbsp extra-virgin olive oil
- 1 large yellow onion, roughly chopped
- 1 pound sausage meat (mild or hot)
- 1 1/2 tsp dried oregano (preferably Mexican), crumbled
- 3 cloves farlic, very finely chopped
- 1 15-ounce can hominy
- 1/2 cup chopped fresh cilantro, plus more for topping
- 2 cups chopped peeled sugar pumpkin or butternut squash (about 8 ounces)
- Kosher salt
- Thinly sliced serrano or jalapeno peppers, for topping



INSTRUCTIONS

1. Make the tomatillo salsa: Preheat the broiler. Remove the husks from under the tomatillos, then rinse the tomatillos under warm water to remove any stickiness. Dry with a paper towel. Put the tomatillos, chiles, garlic and sliced onion on a rimmed baking sheet. Drizzle with olive oil and sprinkle on 2 teaspoons or so of salt. Broil a few inches from the heat, turning everythign once, until the tomatillos are softened and slightly charred, about 7 minutes. Let cool to room temperature.
2. Transfer the broiled vegetables to a blender; add the cilantro and puree until smooth. Season with salt and pepper.
3. Make the chili: Heat the olive oil in a Dutch oven or large saucepan over medium heat. Add the chopped onion and cook, stirring occasionally, until just translucent, about 4 minutes. Add the sausage and cook, stirring and breaking it up, until browned, about 10 minutes.
4. Spoon out and discard the excess fat, leaving 1 to 2 tablespoons in the pot. Stir in the oregano and garlic and cook, stirring, about 3 more minutes.
5. Stir in the tomatillo salsa, hominy (including the liquid), cilantro and pumpkin. Bring to a boil, reduce the heat to medium low and simmer, covered, until the pumpkin is tender, 15 to 20 minutes. Taste and season with salt, if necessary. Top with cilantro and chiles.

HAVE A RECIPE OR TIPS YOU WOULD LIKE TO SHARE?
SEND TO MARKETING@LRSRECYCLES.COM!