



## June 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1. National Olive Day	2.	3.	4.
5.	6.	7.	8.	9.	10.	11.
12.	13.	14. Flag Day	15. On-Bill Ad Deadline	16.	17.	18.
19. Father's Day	20.	21.	22.	23. Transmit Date	24.	25.
26.	27.	28.	29.	30. National Handshake Day		

### RECIPE

## Grilled Shrimp Skewers

- 1 lb large shrimp, tail on and deveined (26-30 per pound size)
- 1 tbsp extra-virgin olive oil
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp celery salt
- 1/2 tsp kosher salt
- 4 lemon wedges
- Fresh parsley for garnish



Thaw shrimp, if frozen. Preheat a grill to medium-high heat (375°-450°F). Soak the wooden skewers (at least 20 minutes). Pat the shrimp dry with a paper towel or clean towel. Place it in a bowl and add the olive oil, smoked paprika, garlic powder, onion powder, celery salt, and kosher salt. Mix with your hands to combine.

Thread the shrimp onto the skewers, alternating direction of the tails and making sure the shrimp just touch each other (so they don't spin when flipping the skewers).

Place skewers directly on the grill and grill 1 to 2 minutes per side, until bright pink and cooked through.

Remove from the grill and squeeze on fresh lemon juice from the lemon wedges. Top with finely chopped parsley if desired.



### MACC's

## Tips and Tricks!

**Accounting Master:** Tracking down documentation for a certain invoice or purchase order or even your "favorite" employee can be hard. Use the EDocs Attachments in Accounting Master to your favor and attach important documentation across all of the accounting modules to keep these little things right in sight.

### MACC's

## June Trivia

- Q What super team includes Thor, Iron Man, the Hulk, Ant-Man, and the Wasp?
- Q What beer brand shares a name with one of the Founding Fathers of the United States?
- Q What is the most common atom in the universe?

Submit answers at: [maccclientcentral.com/trivia](http://maccclientcentral.com/trivia)