



HAPPY
Thanksgiving

SFB Snapshot

Holiday Edition

Gratitude can transform common days into thanksgivings,
turn routine jobs into joy, and change ordinary
opportunities into blessings. - William Arthur Ward

We are THANKFUL for you! Your votes earned us a winning spot in two categories and second place in two categories of the Bismarck Tribune's 2021 Best of the Best awards.

We do our best every day because you deserve it!

Thank you for choosing Security First Bank.



1ST PLACE
BEST TELLER
BRANDIE LANG

We are proud to be voted the best
THANKS TO YOU!



Runner Up
BEST LOAN OFFICER
DENNIS KRAFT



1ST PLACE
BEST INSURANCE AGENT
SANDRA TELEHEY



Runner up: Best Bank



**The holidays are all about the food.
Check out some of our favorite holiday recipes.**

**Ronda's family loves her sweet chex mix.
No holiday is complete without it.**

Sweet Chex Mix
2/3 stick Butter 1-12oz box Crispix cereal
2 C Brown Sugar 2 C Pretzels
1/2 C. Honey 1 C Nuts
2 tsp vanilla

Bring butter, brown sugar + honey to a boil, slowly for 5 minutes on low, stirring constantly. Remove from heat, stir in vanilla. Spray large roaster w/ cooking spray. Combine dry ingredients w/ warm honey mixture. Bake in roaster for 1 1/2 hr @ 200°.



**Ronda and her daughters make
a batch of chex mix every
Thanksgiving. Ronda is a Loan
Assistant in our Bismarck
Office.**

**Jenna's spiced pecans are
a treat the kids look
forward to all year long.**

Spiced Pecans
1 egg white
1 Tbsp water
1 lb unsalted whole pecans
1 cup sugar
1 tsp cinnamon
1/2 tsp salt
3 Tbsp butter



Preheat oven to 375°.
Mix sugar, cinnamon + salt.
Set aside. Beat egg white +
water until stiff, not dry.
Add pecans + stir to coat.
Pour sugar mix over pecans
to coat. melt butter in
microwave + spread on
cookie sheet. Spread pecans
over butter cookie sheet.
Bake 45 minutes, stirring
every 15 minutes.



**Jenna (Chief Operating
Officer) and her kiddos
made a fresh batch of
pecans just in time for
Thanksgiving.**





Did someone say enchiladas? Not just any enchiladas...Sandy's enchiladas. This meal is not only a holiday treat, Sandy's family requests her enchiladas every time they visit.

Enchiladas:
1 lb ground and drained hamburger
1 packet taco seasoning
8-10 soft taco shells
1 can Rotel (drained)
2 cans Cream of Chicken soup
8 oz sour cream
8 oz shredded cheese

Directions:
Mix hamburger, taco seasoning, 1/2 can of soup, 4 oz sour cream to make filling.
Place about 2 tbsp hamburger mix in each soft shell, roll up, place seam side down in 9x13 Pan.
In saucepan heat 1 1/2 cans remaining soup, 4 oz sour cream, can of Rotel until mixed and pour over pan of rolled up soft shells.
Sprinkle with cheese
Bake for 20 minutes, uncovered, at 350 degrees



Sandy's grandkids are enchilada fans too! Sandy is an insurance agent at the Bismarck office.



Grandma Joy's Rolled Out Molasses



Decorating the cookies is a holiday tradition for Laura's girls. Laura is our Credit Review Officer.

TAKE NOTE.

Powdered Sugar Frosting

- 1) Soft butter sticks
- 2) Heavy whipping cream
- 3) Powdered sugar
- 4) vanilla

Some of this. Some of that.
Who knows!

Good Luck ☺

Looks like a good Google search

It's not Thanksgiving at Allie's house unless there are peanut butter cup cookies on the treat tray.



Allie is a Personal Banker at our Bismarck office. Here she is with her beautiful little family.



Natalie's Famous Mini Cakes

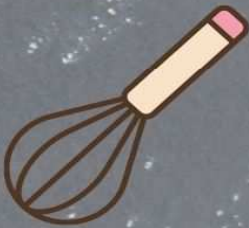


Dennis and his wife, Natalie. Dennis is our Senior Vice President of Mortgage.

Peanut Butter Cup Cookies

- 1/2 Cup Butter – Unsalted at room temp.
- 1/2 Cup Peanut Butter
- 1/2 Cup Dark Brown Sugar – Firmly packed
- 1/2 Cup Sugar
- 1 Egg
- 1/2 tsp Vanilla
- 1 1/2 Cup Flour
- 3/4 tsp Baking Soda
- 1/2 tsp Salt
- 1 Package Mini Reese's Peanut Butter Cups

1. Preheat Oven to 375 degrees
2. Prepare mini muffin tins with cooking spray
3. Cream butter and peanut butter until totally combined
4. Add both sugars and cream together
5. Add egg and beat until well combined
6. Add vanilla
7. Combine flour, baking soda and salt
8. Add the flour mixture to the butter mixture
9. Mix just until flour mixture is well incorporated, do not over mix
10. Roll into 1-inch balls and place one in each mini muffin cup
11. Bake 8 1/2 to 10 minutes, just until they start turning a little brown
12. Remove from oven and press one peanut butter cup into the middle of each muffin



You can make these delicious mini cakes for a treat or with Christmas breakfast. There is no limit on flavor combinations. If you ask Dennis, his favorite is lemon vanilla.

* Mini Cakes (Breads)

1 Pkg. of cake mix -	Lemon
1 Pkg instant pudding	Vanilla
any favorite	German
cheesecake	choc.
Vanilla	French Vanilla
	Red Velvet

4 eggs
1 c. Water
1/2 c. Oil

Bake @ 350° for 35 min. in 4 mini loaf pans

HAPPY THANKSGIVING!!

FIND THE WORDS AND THE MYSTERY MESSAGE





Holiday Small Business Giveaway Time!

Starting November 26th, and every Friday through the end of the year, you have the chance to win a great prize package featuring the many small businesses our communities are blessed with.

Stay tuned to our [Facebook](#) page for your chance to win!



Need a conversation starter this holiday?

Here are some Thanksgiving Fun Facts!

The concept for the frozen reheatable meal was created by a Swanson Meats salesman in 1953 as a response to an excess of leftover frozen turkey from Thanksgiving.

Dorcas Reilly created the green bean casserole in 1955. She worked as a supervisor in the home economics department of the Campbells Soup test kitchen.

The first documented appearance of sweet potatoes with a marshmallow topping was in a cookbook published in 1917.

The first English settlers brought the concept of pie to the American Colonies. Early colonists cooked their pies in long narrow pans called "coffins". The crusts were often not eaten, but simply designed to hold the filling during baking. It was during the American Revolution that the term "crust" replaced "coffin" to describe the pastry shell, and the crust became good enough to eat.

Native to North America, pumpkin was likely served at the first Thanksgiving. However, it is doubtful that it was eaten in a form that we would consider pie. The pumpkin was likely broiled or roasted.

Today, about 50 million pumpkin pies are consumed on Thanksgiving.

Fun Facts Source: www.smithsonianmag.com

***Happy Thanksgiving to you and your family,
from us all at Security First Bank.***