



Upcoming Events

Given current circumstances surrounding the pandemic, it comes as no surprise that we've made the tough decision to postpone our Users Conference in Palm Springs next month. As disappointed as we are, everyone's well-being is our top priority. Using health and safety as our guiding principles, this is the only conclusion we could arrive at in good conscience that has everyone's best in mind in light of the recent Covid-19 developments.

We're saddened we won't get to see you next month, but please mark your calendars for the same time next year, February 13-15, 2023, for an even bigger, better rescheduled UC event. Watch for details in the 2nd half of this year!



February 13-15, 2023

Reminders

Site Tune Ups have been a huge success, to find out more info and availability contact AJ Cawcutt at acawcutt@elogger.com

Outreach

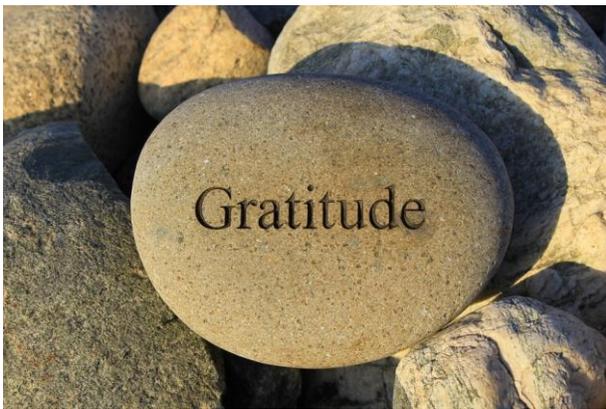
As you've heard previous years, eLogger is a huge supporter of "Best Christmas Ever." BCE is a non-profit organization which started here in Minnesota that has now expanded worldwide. Best Christmas Ever strives to serve families who have fallen upon tough times, through no fault of their own. BCE partners with local leaders and businesses to bless each BCE family with a custom & unique Best Christmas Ever, tailored to the family situation. When BJ knew she would be spending Christmas in Arizona this year – she had one goal – bring BCE with her to a community who has never been a part of this movement. Click on the link below for the full story of how BCE impacted this wonderful family in Maricopa, AZ this Christmas. Thank you to everyone who stepped up in such huge ways to bless this family!

<https://www.inmaricopa.com/best-christmasever-required-a-lot-of-moving-parts/>



Growth

We've welcomed 5 new clients to the eLogger Family -- City of Monroe, Competitive Power Venture, FirstLight, Terra-Gen, and Proman USA



Gratitude

As the fall season has come & gone and we've officially entered winter, we are greeted with fluffy snow and all the joys (depending on who you ask..) Midwest winters bring!

With eLogger employees living in Michigan's Upper Peninsula, metropolitan Chicago and the Twin Cities, and northern Minnesota, we are all grateful to live somewhere with four square seasons: a muddy spring, a hot summer, changing leaves, piling snow, and everything in between. Between photos of our newly shoveled decks and fresh vegetables in the spring, the changing weather allows us to stay connected (and brag about who has the coldest wind chill!) even when we are apart.

The beginning of 2022 reminds us to be thankful for our health, resilience, and weather - wherever we are, and whatever weather it may bring.

Lauren Loeb, Sales Account Executive

eLogger Team News

Chicken Tot Pie

- 2 lbs. leftover roasted chicken, shredded
- 4 cups low-sodium chicken stock
- 1 cup water
- 1 pound frozen tater tots (about 4 cups)
- 4 tablespoons (1/2 stick) unsalted butter
- 2 large shallots, finely diced
- Kosher salt and freshly ground black pepper
- 2 medium carrots, diced
- 2 celery stalks, diced
- 1 teaspoon fresh thyme leaves
- 1/4 cup all-purpose flour
- 1 cup half-and-half
- 1/2 cup frozen petite peas
- Hot sauce



Replace a regular old crust for crispy, golden tater tots in this creamy, comforting chicken potpie for a unique dinner the whole family will love. Technique tip: If you are making this for kids, serve the hot sauce on the side.

SWAP OPTION: This pie can be dressed up in many different ways. Want to put an Asian spin on it? Add Sirach instead of regular hot sauce and replace the peas with frozen shelled edamame. Maybe add a little Tex-Mex flair? Add a couple of spoonfuls of chopped Hatch chiles to up the heat factor.

Preparation

1. Preheat the oven to 425°F.
2. In a large saucepan, combine the shredded chicken, stock and water (the liquid should just cover the chicken) and bring the liquid to a simmer over medium-high heat. Reduce the heat to medium-low and gently simmer, uncovered, until the chicken is warmed through. Transfer meat to a large bowl and set aside to cool slightly (leave the liquid in the saucepan).
3. Return the liquid in the saucepan to medium-high heat and bring to a boil. Boil until it has reduced to 2 cups, skimming off any foam that rises to the surface, about 20 minutes.
4. Bake the tater tots on a baking sheet until crisp, about 15 minutes; set aside. Keep the oven on.
5. In a large skillet, melt the butter over medium heat. Add the shallots and a pinch of salt and cook, stirring occasionally, until tender, 4-5 minutes. Add the carrots, celery and a pinch of salt and cook, stirring occasionally, until the carrots are tender, 9-10 minutes. Stir in the thyme and flour and cook, stirring continuously, for 1 minute more. Stir in the reduced stock and half-and-half, increase the heat to high to bring the liquid to a boil, then reduce the heat to low and simmer, stirring frequently, until thickened, 4-5 minutes. Turn off the heat and stir in the shredded chicken and the peas. Season the mixture with salt, pepper and hot sauce to taste.
6. Transfer the tater tots to a large bowl and wipe off the baking sheet. Place a 2-quart baking dish on the baking sheet and fill it with the chicken mixture. Arrange the tater tots in an even layer over the top, and then bake until the filling is bubbling and the tater tots are very crispy, 20-25 minutes. Let stand for 5 minutes before serving.



November - AJ Cawcutt



November - Jane Fitzpatrick (2015)

eLogger | <https://www.elogger.com>



Tracy welcomed a new granddaughter to the world - say hello to Ella!

