



Greater Midwest Financial Group LLC



Happy New Year! It's the start of a new year and you know what that means - you are one year closer to retirement! How is your retirement plan coming along? Allow us to guide you towards not only a successful 2020 but a happy retirement as well.

Contact Us Today!

GMFG CORNER

Congratulations to **Jacob Kinnetz** on passing his Series 7 exam! The Series 7 exam, the General Securities Representative Exam, assesses the competency of an entry-level registered representative to perform their job as a general securities representative.



We are delighted to announce that GMFG supported the following organizations this quarter:

Employee SPOTLIGHT



Tanya Schmidt

Tanya joined Greater Midwest Financial Group in January of 2018 as an executive assistant and communications specialist. In her role, she keeps operations running smoothly and provides high-level support to staff. Tanya's role enables our GMFG staff to work more efficiently and effectively for our clients. >>[Learn more about Tanya](#)

Trending ARTICLES



Did you pop the question over the holidays? Make sure your finances are in order before you get married. [Read more here.](#)

Have you ever stopped to think about how many pocketfuls of money you're saving now that the kids are out of the house? Here are a few ways empty nesting can play out in your favor. [Read more here.](#)



40 Midwestern Recipes to Keep You Warm All Winter Long



Ingredients

- 4 bacon strips, finely chopped
- 1-1/2 pounds turkey breast tenderloins, cut into 1-inch pieces
- 4 medium carrots, sliced
- 2 small onions, quartered
- 2 celery ribs, sliced
- 1 bay leaf
- 1/4 teaspoon dried rosemary, crushed
- 2 cups water, divided
- 1 can (14-1/2 ounces) reduced-sodium chicken broth
- 3 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 to 1/4 teaspoon pepper
- 1 cup reduced-fat biscuit/baking mix
- 1/3 cup plus 1 tablespoon fat-free milk
- Coarsely ground pepper and chopped fresh parsley, optional

Directions

- In a Dutch oven, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Reserve 2 teaspoons drippings.
- In drippings, saute turkey over medium-high heat until lightly browned. Add vegetables, herbs, 1-3/4 cups water and broth; bring to a boil. Reduce heat; simmer, covered, until vegetables are tender, 20-30 minutes.
- Mix flour and remaining water until smooth; stir into turkey mixture. Bring to a boil; cook and stir until thickened, about 2 minutes. Discard bay leaf. Stir in salt, pepper and bacon.

- In a small bowl, mix biscuit mix and milk to form a soft dough; drop in 6 mounds on top of simmering stew. Cover; simmer 15 minutes or until a toothpick inserted in dumplings comes out clean. If desired, sprinkle with pepper and parsley before serving.

Nutrition Facts

1 serving: 284 calories, 6g fat (1g saturated fat), 52mg cholesterol, 822mg sodium, 24g carbohydrate (6g sugars, 2g fiber), 34g protein. **Diabetic exchanges:** 4 lean meat, 1 starch, 1 vegetable, 1/2 fat.



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