

Recipes to
kick-off

YEAR-END



thread



Kick off year-end with Thread



@ Thread H C M

Football season is here, which means year-end is right around the corner! We want to make sure you're ahead of the game and ready to score a smooth end to 2022! We've provided a few recipes for HR and payroll success, as well as some of our favorite bites!

Click through to the resources via the underlined links on each page!

- [Buffalo Chicken Dip](#)
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Buffalo Chicken Dip

Ingredients

- 2 (10 ounces) can chunked chicken, drained
- 3/4 cup of Frank's Red Hot
- 2 (8 ounce) packages of cream cheese, softened
- 1 cup of Ranch dressing
- 1 1/2 cup shredded cheddar cheese

Instruction

Step 1:

Heat chicken and hot pepper sauce in a skillet over medium heat until heated through, 3 to 5 minutes. Stir in cream cheese and ranch dressing. Cook and stir until well blended and warm, 3 to 5 minutes.

Step 2:

Mix in 1/2 of the Cheddar cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over top.

Step 3:

Cover and cook on Low until dip is hot and bubbly, about 35 minutes.

Step 4:

Serve with celery sticks, crackers, and chips!





HR Tip

Consider Your Culture

Take a look and review your culture. What's working, and what isn't? Consider the changes you could make to improve recruitment, retention, and employee engagement. In addition, find out how Thread can help you evaluate your culture and achieve your goals!

Talk to us today about cooking up something new!

Creamy Crockpot Mac 'n' Cheese

Instruction

Step 1:

Boil pasta until it just turns tender.

Step 2:

While pasta is boiling, turn on the crockpot to medium and put 1/4 stick of butter in to start melting.

Step 3:

Once the butter melts in the bottom, sprinkle in a handful of cheese and add pasta to the crockpot.

Step 4:

Cut up the rest of the butter and mix it around the noodles.

Step 5:

Now start mixing in the milk, eggs, 1/2 of the sour cream, sprinkle in a couple of handfuls of cheese, cheddar cheese soup, bacon bits, and salt and pepper (about 1/2 tsp each).

Step 6:

Mix some more, adding the rest of the first bag of shredded cheese while stirring.

Step 7:

Let it cook for about 1 hour with the lid on.

Step 8:

Finally, mix one more time and sprinkle one-two handfuls of cheese across the top. Then put the lid back on and let it cook for one more hour

Note: If your Crockpot doesn't have a Medium setting, do the first hour on low and then another 30ish minutes on high. Keep an eye on it while it is on high to make sure it doesn't start to brown.

Ingredients

- 1 box of elbow noodles
- 1 stick of butter
- 2 bags of shredded cheddar cheese
- 3 eggs
- 1 container of sour cream
- 1 can of cheddar cheese soup
- 1 cup of milk
- 1 package of bacon bits
- Salt
- Pepper



The text "HR Tip" is written in a casual, orange, handwritten-style font. It is positioned in the upper left quadrant of the central white text box. The background of the page features a green field on the left, a yellow field on the right, and a brown football with white laces in the bottom left corner. The central white box is decorated with several white, cloud-like shapes containing faint icons of a person with a speech bubble, and a green cloud-like shape containing a faint icon of a person with a speech bubble.

Delegate & Elevate

Your employees are all a part of the team, and they are also responsible to conduct some end-of-year plays to ensure success!

We are providing you with a pre-written email to copy and paste to your employees so they can guarantee everything is in order to run the year-end plays!

HR, PAYROLL & BENEFITS YEAR-END CHECKLIST



As the year comes to a close, follow this important checklist to wrap up your HR, payroll, and benefits needs for the year.

Human Resources

- Verify home address for all employees
- Reconcile all vacation/sick and/or Paid Time off balances for year-end payout or carryover if applicable
- Move current year terminated personnel files to storage
- Remind employees to file an amended W-4 if there has been a change in their filing status, exemptions, etc.

Payroll

- Reconcile manual checks to annual totals
- Send reminder to all employees to verify their social security number and address on pay stubs (use our pre-written email!)
- Review taxable fringe benefits that must be posted into payroll for W2 reporting
- Capture all information (ex: personal use of company car, relocation, bonuses, etc.)
- Check third party sick pay (short or long term disability) postings to make sure you have captured all information required
- Create a list of outstanding checks to ensure you comply with your State Escheat Laws (unclaimed property).

Benefits

- Verify current employee and accurate dependent coverage
- Distribute new health/dental insurance cards
- Compile Census information for retirement plan testing (highly compensated).
- Review list of which employees have life insurance over \$50,000 to report taxable income for taxable group term life insurance.
- Verify Flexible Spending Account balances to confirm that employees will have the total amount deducted by end of the calendar year.



Caprese Salad Skewers

Ingredients

- Cherry tomatoes or grape tomatoes, cut in half
- Basil leaves
- Mozzarella pearls
- Prosciutto
- Balsamic vinegar or glaze
- Pesto sauce
- Skewers

Instruction

Step 1:

To make the skewers, skew one-half of a cherry tomato (or one grape tomato), one-half of a leaf of basil, some prosciutto, one pearl or cube of mozzarella, and another tomato. Place on a serving dish and sprinkle with balsamic vinegar/glaze. Put a bowl of pesto on the side for dipping.



Italian Turkey Meatballs

Ingredients

- 2 lbs of ground turkey
- 1/3 cup of plain bread crumbs
- 2 tbsp of milk
- 2 tbsp of olive oil
- 1 tbsp of onion powder
- 2 eggs
- 1/4 bunch of fresh parsley
- 1 tbsp of garlic powder
- 2 tsp of salt
- 1 tsp of pepper
- 1/2 tsp of red pepper flakes
- 1 tbsp of italian seasoning
- 1/4 cup of freshly grated parmesan cheese

Instruction

Step 1:

Preheat the oven to 375° F.

Step 2:

Combine the bread crumbs, salt, pepper, red pepper flakes, and Italian seasoning in a large bowl, then add the parmesan, eggs, onion, parsley, and garlic. Pour in the milk and olive oil and mix to combine. Let sit for 5 minutes so that the dry ingredients start to soak up the wet ingredients.

Step 3:

Add the ground turkey into the mixture and work it in until it is evenly mixed. You might need to use your hands. I recommend gloves.

Step 4:

Form the turkey into 2-inch balls and place evenly spaced on a greased or parchment-papered cookie sheet. Bake for 25-35 minutes or until cooked through (internal temp of 165° F).

Step 5:

Remove from cookie sheet and serve over spaghetti or subs or just by themselves. Enjoy!





Intercept

these 10 payroll errors before they become a big issue!



and... Consider yourself
Three tips to HR inner peace

World's Best Lasagna

Ingredients

- 1 lb of ground beef
- 1 lb of Italian sausage
- 1 box of lasagna noodles
- 2 jars of spaghetti sauce
- 16 oz of cottage cheese
- 2 cups of mozzarella cheese
- 1 cup of shredded parmesan cheese
- 3 eggs

Instruction

Step 1:

Brown meat and drain, return to the pan and add sauce, and simmer.

Step 2:

Combine all cheeses and eggs in a bowl. Save some mozzarella and parmesan to top off at the end.

step 3:

Layer 13x9 glass pan with meat sauce add a layer of noodles, add cheese sauce, another layer of noodles, meat sauce, noodles, cheese sauce, and remaining meat sauce.

Step 4:

Add shredded mozzarella and parmesan to the top.

Step 5:

Cover with foil and bake at 350 for 45 minutes.

Step 6:

Remove the foil and cook for another 10 minutes.



Cherry Delight

Ingredients

- 1 package of graham cracker crumbs
- 1 stick of butter, melted
- 1 package of cream cheese
- 1 cup of powdered sugar
- Milk
- 1 container of Cool Whip
- 1 can of cherries

Instruction

Step 1:

Mix melted butter with crumbs. Then pat mix into a 9x13 pan. Then bake for 10 minutes at 350.

Step 2:

Combine cream cheese, powdered sugar, and a little bit of mix, and beat together. Then spread on the crust.

Step 3:

The spread cool whip and cherries on top.

Step 4:

Cool several hours before serving.



Reviewing Film

**TAKING
CARE OF
YOUR HR
HOUSE**

Talk to us today about cooking up
something new!

Spicy Margarita

Instruction

Step 1:

Optional: If going spicy, add 2 to 3 jalapenos rings to the shaker and muddle.

Step 2:

Add tequila, lime, agave, to the shaker

Step 3:

Pro tip (Optional) for extra froth and bartender secret add one egg white to the shaker at this time (important to shake before adding ice).

Step 4:

Shake for 15 seconds.

Step 5:

Open and fill all the way with ice.

Step 6:

Shake for 15 seconds again and taste

Step 7:

Strain into a glass filled all the way with shaved/crushed ice. (Heavy ice is important with the strength of margarita)

Step 8:

Add lime to garnish (and Jalapeno if going spicy)

Pro Tip: Make sure to test a little from your first batch before serving. Depending on the batch of limes, you may need to add a little more agave or possibly add more lime juice.



Ingredients

- 4 oz of tequila
- 2 oz of fresh squeezed lime juice
- 1 oz of agave nectar
- .25 oz of Grand Marnier
- 2 to 3 jalapeno rings

Our team is rooting for you! All of our recipes for success were provided by our expert team, and so are the food-based recipes! Enjoy!

Buffalo Chicken Dip - By Elisa Lahr

Creamy Crockpot Mac & Cheese - By Taylor Ellis

Caprese Salad Skewers - By Christina Fiorenza

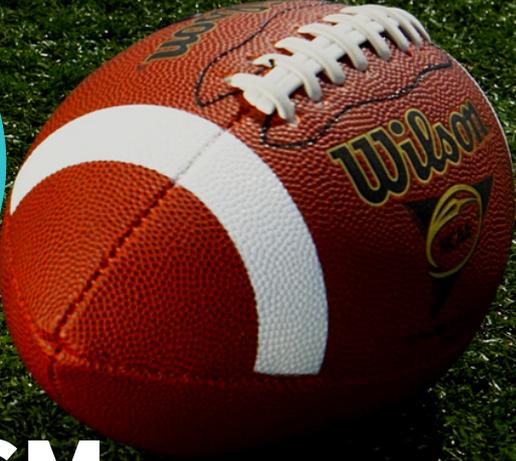
Italian Turkey Meatballs - By Barb Collins

World's Best Lasagna - By Brietta Mills

Cherry Delight - By Lindsey James

Spicy Margarita - By Matt Mitcham





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Talk to us today about cooking up something new!

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