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## Your monthly news & updates

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Visit our Website

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## Tech Support Scams

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### Warn your friends about tech support scams

Tech support scams, which get people to pay for fake computer help or steal their personal information, are convincing. You might already know the signs of a tech support scam, but do your friends and family? Here's what they need to know now:

[Text Link](#) (External Website)

Visit the Federal Trade Commission Website to get Scam Alerts.

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# The Most Advanced Auto Buying Resource Is at your Fingertips!



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or you can call and apply today at 931.250.5122

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## Dining In Recipe

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## Bundt Pan Pasta

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Bring your pizza dinner up a notch with this homemade treat that's an instant favorite with kids and adults alike!

Yield: 4 servings

Prep time: 10 minutes

Cook time: 55 minutes

Ingredients:

- 1 package ready-made pizza dough
- 12 ounces sliced deli pastrami, cut into long, thin strips
- 2 Spanish onions, diced
- 1 cup mayonnaise
- 2 cloves garlic, minced
- ½ teaspoon black pepper
- 1 teaspoon sugar
- ½ teaspoon mustard
- 3 medium-sized sour pickles, finely diced (optional)
- ¼ cup hickory-flavored barbecue sauce, for drizzling
- Oil, for sautéing

Directions:

1. Heat three tbsp. oil in a large skillet over medium-high heat.
2. Sauté diced onions for 20 minutes or until golden.
3. (Tip: to achieve perfectly golden onions, it's best to keep flame on high for the first 5 minutes, and then lower to medium-low heat.)
4. Add pastrami strips and sauté for an additional 5 minutes.
5. In a small bowl, whisk together mayonnaise, garlic, black pepper, sugar, mustard and pickles.
6. Preheat oven to 350 F.
7. Spread a thin layer of the mayonnaise mixture over pizza crust, then top with the pastrami mixture. Drizzle with the barbecue sauce.
8. Bake for 25 minutes.

Tips:

If you're left with more mayonnaise mixture than you can use, add 2 tbsp of water and 1 tsp of sugar for a delicious salad dressing. Makes a wonderful and healthy side to round out your dinner! You can swap the pastrami for pepperoni slices or your favorite deli meat.

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