



"The Innovative Cleaning Professional"

Happy Holidays

Happy Holidays from everyone at Eagle Cleaning. We hope your holidays will be filled with joy and laughter.

During this season, we take time to reflect upon the good things we have... like our partnership with you. We appreciate working with you and hope that the holidays and the coming year will bring you happiness and success.

Thank you for your continued partnership and business. We are so grateful to have clients like you in our lives. We look forward to serving you in the upcoming year.

Cheers to a great 2021!!!!

Team Eagle



Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!
 Congratulations and thank you for your hard work and dedication!
 Go Team Eagle!

Maira Pinto
 Seven Hills
 Foundation



Leandro Almeida
 Vibram



Cheese Ball Bites

INGREDIENTS

8 slices bacon
 1 1/2 (8-oz.) blocks cream cheese
 1 c. shredded cheddar
 1 tsp. garlic powder
 1 tsp. paprika
 Kosher salt
 Freshly ground black pepper
 1/3 c. freshly chopped chives
 1/3 c. finely chopped pecans
 18 pretzels sticks



DIRECTIONS

1. In a large nonstick skillet, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate, then finely chop. Set aside.
2. Meanwhile, in a large bowl, stir together cream cheese, cheddar cheese, garlic powder, and paprika and season with salt and pepper. Use a cookie scoop to form mixture into 18 small balls and transfer to a parchment-lined baking sheet. Refrigerate until firm, 1 hour.
3. In a shallow bowl, stir together bacon, chives, and pecans.
4. Roll balls in bacon-chive-pecan mixture, insert a pretzel stick into each, and let come to room temperature 15 minutes before serving. (If not serving right away, loosely cover with plastic wrap and return to fridge.)