



Together We Grow



Your monthly news & updates

- Home Loans.
- Lobby Day Snack Schedule
- Dining In Recipe.

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Email for more information today!

Charity@ucfcu.org or Mishaela@ucfcu.org

**Appraisal will be paid by the credit union only on loans that close. Appraisal offer is valid on applications received January 1- March 31st 2019. We are an Equal Housing Lender. Insured by NCUA. Other restrictions may apply. Must qualify for membership. UCFCU NMLS # 516941 Charity's NMLS # 1193841 Mishaela's NMLS # 1768645.*



[7 Ways to De-Stress for Less](#)

It's the time of year when the blues hit the hardest. While many people turn to costly escapes, you can get the same results without spending a penny. Let UCFCU show you how to de-stress for less and send that down mood packing!

[Click Here for 7 totally free pick-me-ups](#)

Come in for some refreshments in all 4 of our Branches on Lobby Days!

Lobby Days Schedule

Friday, February 1st
Thursday, February 14th
Friday, March 1st
Friday, April 5th

[Click here for branch locations](#)

Holiday Schedule

All 4 branches are closed the following dates

- **February 18th - Presidents Day**
- **May 27th - Memorial Day**

ATM, Online Banking and Mobile Banking open 24/7.



Dining In Recipe

AWARD-WINNING BATTERED CHICKEN WITH DIPPING SAUCE



Feed your inner child with these awesome, fun-to-eat chicken fingers!

Yield: 5 servings

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients:

Batter:

- 1.5 lbs. chicken breast, cleaned, and cut into “fingers”
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 tablespoon sweet paprika
- ½ cup water
- 2 eggs
- Oil, for frying

Dipping Sauce

- 2 tablespoons white vinegar
- 2 tablespoons ketchup
- 2 tablespoons brown sugar
- ¼ cup water
- 2 teaspoons lemon juice
- ¼ cup sugar
- ¾ tablespoon cornstarch dissolved in 1 tbsp. water

Directions:

1. In a large bowl, whisk flour, baking powder, salt and paprika until combined. Add water and eggs. Mix until it forms a batter. Dredge chicken fingers in the batter.
2. In a medium-large pot, heat two inches of oil to 350 F.
3. Fry chicken fingers until golden-brown on both sides, for no more than 5 minutes total. Depending upon the size of your pot, you may need to do this in several batches.
4. Drain chicken fingers on a paper towel-lined plate.
5. In a small saucepan, bring all dipping sauce ingredients except for cornstarch mixture to a simmer, stirring constantly until smooth.
6. Add cornstarch mixture and stir until sauce thickens slightly.
7. Serve chicken fingers immediately, alongside dipping sauce.

DEBT PROTECTION LIFE PLUS

Does your family have a safety net if the unexpected hits?

FIND OUT MORE

DP-2689491-0718-0820



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