

# SharePoint® win

## Promote your expertise with Ask Me About on your My Site

My Site is a personal site that gives you a central location to manage and store your documents, content, links and contacts.

Use the Ask Me About feature to describe your projects, responsibilities, and areas of knowledge. These keywords will appear in the Ask Me About section on your profile, and colleagues can click on a keyword to ask you a question with your Note Board. By default, this information displays to everyone and privacy categories cannot be applied to it.

### To edit your Ask Me About section:

The details in your profile create a list of properties that is generated by everyone in your company who has entered values. This allows you to determine whether the items are already in the company list.

1. Do one of the following:
  - If you are already viewing someone's profile or a page on your My Site, click **My Profile**.
  - If you are viewing a different type of page on your SharePoint 2010 site, click your name in the upper right corner, and then click **My Profile**.
2. Under your picture, click **Edit My Profile**.
3. Click inside the **Ask Me About** box.
4. To add keywords, type text in the box, and separate multiple keywords with semi-colons. If the **Suggestion** box appears, and you see a keyword in the list that looks appropriate, click the keyword.

Brought to you by:

That's Why  
I Use SharePoint

[iusesharepoint.com](http://iusesharepoint.com)

5. To delete text, select it, and then press **Delete**.
6. Once all changes have been made, click **Save and Close**.

## Life win

### WHAT TO HAVE FOR DINNER

*Admit it, you're already thinking about it.  
So why not have...*

#### Mediterranean Quinoa with Mint Feta Pine Nuts

Recipe reprinted with permission from the book [Feeding the Whole Family](#) and the quirky on-line cooking show [Cookus Interruptus](#).

Want to watch how to make it? [Click here.](#)

SERVES: 4

TAKES: 30 minutes

#### WHAT YOU NEED

- 1 cup quinoa
- 1 ¾ cup water
- ½ teaspoon sea salt
- ¼ cup toasted pine nuts
- ¼ cup olive oil
- ¼ cup lemon juice
- 3 tablespoons chopped mint
- 3 tablespoons chopped Italian parsley
- ¼ cup currants
- ⅓ cup crumbled feta cheese

#### WHAT YOU DO

Wash, rinse and drain quinoa. Place in a 2-quart pot, add water and salt, bring to boil, lower heat and simmer with lid on until all water is absorbed (15-20 minutes). Don't stir the grain while it is cooking. Test for doneness by tilting the pan to one side, making sure all of the water has been absorbed. Remove lid and let rest 5-10 minutes.

Dry toast pine nuts in skillet or 300 degree F. oven until they begin to change color and give off aroma. Combine olive oil, lemon juice, mint and parsley in a large bowl! Add currants and toasted pine nuts and toss. Using a fork, add cooked warm quinoa a little at a time. Crumble feta over the top. Toss well. Serve at room temperature.

Source: *Cookus Interruptus*