

# SharePoint® win

## Extend your network using colleague suggestions

When you add people as colleagues, you can follow their activities in your newsfeed, which helps you stay connected with updates.

Microsoft® SharePoint® 2010 recommends colleagues that you might want to follow based on people you frequently send mail to from a SharePoint compatible email program, like Microsoft® Outlook® 2010. You can view the recommendations from your colleagues list, as well as receive suggestions for colleagues in email.

### To view your colleague suggestions:

1. If you are 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 site, click your name in the upper right corner and then click **My Profile**.
2. Click **Colleagues**.
3. Click **View Suggestions**.
4. When prompted whether to view suggestions from your messaging programs, click **Yes** if you feel comfortable receiving suggestions based on people you frequently email.
5. To add any of the suggested colleagues, select the check boxes next to their names, and then add them as you would any colleague.

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## Life win

### WHAT TO HAVE FOR DINNER

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

#### Lemon and Fresh Herb Roasted Chicken

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: 1 hour 20 minutes

#### WHAT YOU NEED

- 1 whole free-range chicken (about 4-5 pounds)
- 2 tablespoons fresh rosemary
- 3-4 tablespoons fresh oregano or marjoram
- 4-6 cloves garlic
- 2 teaspoons sea salt
- Freshly ground black pepper
- Zest of one lemon
- 2 tablespoons lemon juice

#### WHAT YOU DO

Preheat oven to 450 degrees F. Cut chicken into 8 parts first removing legs and thighs, then the wings, and finally the breast, which is divided in half. Discard back, neck and organs or use back and neck to make stock for later use. Place chicken pieces in a 9 X 13 baking dish.

Remove leaves from rosemary and oregano and place with garlic and salt on a wooden cutting board. Chop together until finely minced and put into a small bowl. Add pepper and zest to bowl with herbs and mix. Coat both sides of each chicken piece with herb mixture, using a brush or by rubbing it on. Make sure the breasts are bone side up.

Put pan into oven and immediately lower temperature to 400 degrees F. If your oven runs hot, turn it down to 350. Let chicken roast, uncovered, for 1 hour or until meat is tender and skin has browned nicely. Remove from oven and sprinkle lemon juice over the meat before serving.

Source: *Cookus Interruptus*