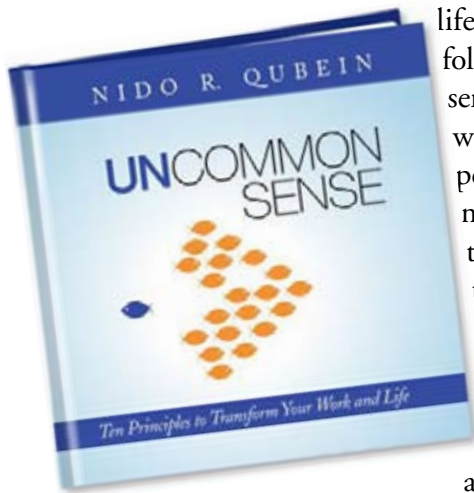


## Uncommon Sense

by Nido R. Qubein

So what's uncommon sense? While common sense is considered conventional wisdom, uncommon sense is a re-examination of that conventional wisdom. In our business life and personal life, following common sense is usually the safe way to go. But, the people who are really making a difference in the world are usually the people who try something new. People that may go against something that may go against what



conventional wisdom says is the "right" way to do something. Unconventional thinking is the reason we have the ability to fly thousands of feet above the ground. The Wright brothers are a real-world example of people who went against conventional wisdom and completely changed the world. Common sense says that humans can't possibly fly, but the Wright brothers challenged that. Uncommon sense is not about throwing common sense totally out the window. So yes, sometimes you might get reminded to use your common sense, but even more importantly, you should remind yourself to use your uncommon sense. It just might change your life.

**Productive failure is better than unproductive success.**

**Avoid the urgent; focus on the important.**

**Manage your life, not just your time.**

**Don't seek improvement; seek excellence.**

Hardbound book available at Pierre's Digital Print Center

## Salted Pretzel Caramel Brownies

*They're sweet. They're salty. They're CHOCOLATE-Y.*

### INGREDIENTS

- 1 box fudge brownies (for a 9x13 pan)
  - 2 eggs
  - 1/4 cup water
  - 2/3 cup vegetable oil
  - 3 cups pretzels
  - 1 jar caramel sauce
  - coarse sea salt
- Directions



Preheat oven to 350 degrees F. Line a 9x13-inch baking pan with parchment paper, or grease with cooking spray.

Prepare brownie batter according to package instructions.

Pour about 1/3 of the brownie batter into the prepared baking pan. Spread until the bottom of the pan is evenly coated. Then add two even layers of pretzels, covering the entire surface. Carefully spoon the remaining brownie batter on top to cover the pretzels.

Bake for 30 minutes, or until a toothpick inserted in the middle of the brownies comes out clean. Remove and set on a cooling rack to cool.

Spoon the caramel sauce onto the top of the brownies in an even layer. (If it is too thick, spoon the sauce into a small bowl first and microwave for 30 seconds to thin.) Sprinkle the caramel with a few pinches of sea salt.

Serve warm, or let cool to room temperature then serve.

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- WILLIAM SHAKESPEARE

