As originally published in Inc. magazine, over the years, I have seen thousands of Millennials in the classroom and in various business roles, and, not surprisingly, I disagree with those who stereotype the generation as lazy, entitled job hoppers.

Instead, I find they possess many highly desirable workplace traits. They’re technologically adept, mission-driven, caring, and inclusive – just to name a few.

That said, even the best of them could get even better if they had a good mentor. The truth is everyone needs someone to show them the ropes, to help them understand what organizations value and the best ways to get ahead in a job, corporation or even life.

But mentors don’t come easy. Many of the good ones have already been snapped up. The ones still available and willing to share their wisdom don’t have signs around their necks. You do not just walk up to someone and ask them, “May I be your protégé?”

Quite frankly, finding that special teacher will come down to luck and resolve. Be patient and let the relationship develop.

A reasonable approach is simply to observe a person whose career and standing you admire. Take notes, do what they do, read what they read. In short, make them a role model without them even knowing it. If by chance you attract the attention of him or her, and mentorship is a result, consider it a gift from the career gods.

Understand that not every leader is a good mentor. To be fair, successful leaders are very busy people and some are just not good at translating their success to others.

But, still, you can improve your odds of finding a great career guide and life coach by focusing on a few key qualities:

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Healthy Recipe: Grilled, Glazed Turkey Cutlets

INGREDIENTS:  
- 4 turkey cutlets, 4 to 6 oz. each  
- 1 tablespoon olive oil  
- 2 tablespoons red wine vinegar  
- 2 tablespoons sugar  
- ½ cup raspberry jam or preserves  
- 1 teaspoon lime zest  

NUTRITIONAL VALUE:  
- Calories per serving: 283  
- Carbohydrates: 33 g.  
- Protein: 28 g.  
- Fat: 4 g.  
- Saturated fat: 1 g.  

Serving size: 1 turkey cutlet

DIRECTIONS:  
**For the glaze:** 1) In a small saucepan, heat the vinegar and sugar over medium heat until the mixture boils and the sugar dissolves. 2) Add the jam or preserves, lime zest, and bring to a boil. 3) Remove from heat. 4) Season with salt and pepper to taste.  

**For the grilled turkey:** 1) Preheat grill to medium. 2) Sprinkle turkey cutlets with salt and pepper and drizzle with olive oil. 3) Place turkey on grill and cook until juices run clear, about 6 minutes per side. 4) Place cutlets on serving platter and brush with the raspberry-lime glaze.