



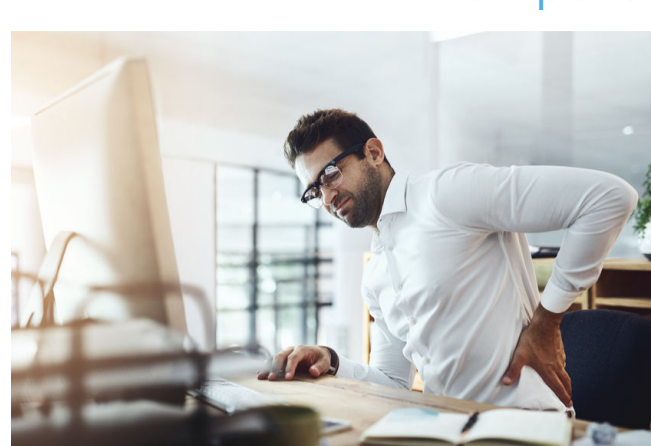
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Pain Journals Can Make the Difference for Your Workers' Compensation Claim



When it comes to legal matters, it's always a good idea to document relevant information wherever and whenever possible. After all, you must present evidence of any claims you plan to make. And when you're putting together a [Worker's Compensation \(WC\)](#) case, any disability claims you put forth without proof will be that much easier to reject.

[Click Here to Learn about Compensation Claim](#)

If you or a loved one has been denied [Workers' Compensation](#) or [Social Security Disability \(SSDI\) benefits](#), it's important to get an attorney experienced in these types of cases involved immediately. [The Kenton Koszdin Law Office](#), a [Social Security attorney in Van Nuys](#), can help you navigate the application process for the best possible outcome for you and your family.

Call **818-901-9999** for your initial free consultation in our office or the comfort of your home.

[Click here for a FREE Consultation](#)

From Our Blog

Struggling With SSDI Payments? Common Myths Debunked

If you're struggling to receive Social Security Disability Insurance (SSDI) payments, don't worry, you're not alone. The process can be challenging, but it's important to dispel some common myths that may hold you back. In this blog post, we'll debunk some of these [myths](#) and discuss how an experienced lawyer can help you with your SSDI application.

[Click Here to Read More](#)



Holiday Decorations Should Be Safe AND Fun!



The holidays are here, and people are preparing earlier than ever! Yet even as we take the time to bedeck our homes in festive lights and decorate our trees with treasured ornaments, it's important to keep safety in mind. Christmas Day and Christmas Eve have become [some of the leading days of the year for home fires in the US](#). The combination of electric decorations and highly flammable indoor foliage is beautiful, but it also presents a risk.

[Click Here for Holiday Safety Tips](#)

WHAT OUR CLIENTS SAY



Kenton Koszdin Law helped me out All the way until I won the claim. True professionals, very patient and understanding. No matter how simple or complex my questions were they treated me with respect and they were very knowledgeable. I highly recommend them to anyone who wants to Win!!
- J.F.

What's Happening in Van Nuys & Southern California

December 17
[Jingle Jam: Holiday Jazz/Talent Show](#)

Iman's Music Studio
Pasadena

January 6 - 7
[San Diego Spring Home Show](#)

San Diego Convention Center
San Diego

December 20
[Wonderful Winter Crafts](#)

Balboa Branch Library
Newport Beach

January 13
[Annual MLK Holiday Concert](#)

SGL-USA World Peace Ikeda Auditorium
Santa Monica

December 31
[2024 New Year's Eve Spectacular Celebration Party!](#)

Olympia Banquet Hall
Van Nuys

January 14
[Dr. Martin Luther King, Jr. Parade](#)

Harbor Drive Pedestrian Bridge
San Diego

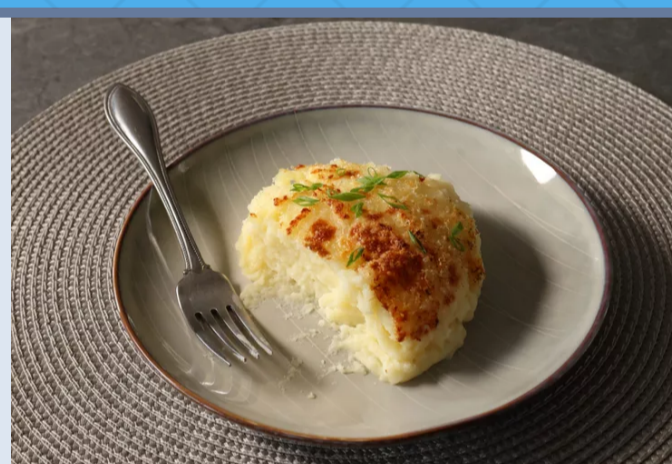
January 1
[2024 Rose Parade](#)

Orange Grove Blvd and Colorado Blvd
Pasadena

Recipe of the Month:

Chantilly Mashed Potato Casserole

This casserole has a light and luxurious texture. It's a perfect side dish for any holiday or special occasion.



Ingredients:

- 4 large russet potatoes, peeled and quartered
- 6 tablespoons unsalted butter, cubed
- kosher salt to taste
- ½ cup grated Gruyere cheese
- 1 pinch cayenne pepper, or more to taste
- 1 cup finely grated Parmigiano-Reggiano cheese divided
- ½ cup buttermilk
- ¾ cup cold heavy cream
- 2 tablespoons sliced green onions (Optional)

Instructions:

1. Gather the ingredients. Preheat the oven to 475 degrees F (245 degrees C).
2. Place potatoes into a pot with cold water and add 2 tablespoons of kosher salt. Set heat to high and bring to a boil. Reduce heat to medium and simmer until tender, testing by poking potatoes with a knife. The time will depend on the size of your potatoes but could be between 15 and 20 minutes.
3. Remove from the heat and let drain in a colander for 5 to 10 minutes.
4. Transfer into a large bowl and mash thoroughly with a potato masher until no lumps remain. Add butter, kosher salt, and Gruyere cheese. Mix and mash until everything has been incorporated.
5. Add cayenne, 3/4 cup Parmigiano-Reggiano cheese, and buttermilk, and mash until well combined. Taste and adjust for salt.
6. Whisk cream in a bowl until thick and fairly stiff peaks form, 1 to 2 minutes. Pour 1/2 of the whipped cream onto the potatoes and cut it in with the side of a spatula to lighten the mixture. Repeat with remaining whipped cream, but do it carefully to preserve the maximum amount of volume, cutting in until just barely mixed.
7. Transfer into a well-buttered casserole dish and distribute gently with a fork. Smooth the top with a spoon if desired. Sprinkle the remaining 1/4 cup Parmigiano-Reggiano on top and dust lightly with cayenne.
8. Place the baking dish on a pan and bake in the center of the preheated oven until beautifully browned, 15 to 20 minutes.
9. Remove from the oven and sprinkle with green onions before serving.

Chef's Notes:

- Use potatoes that are all roughly the same size. If your potatoes are not uniform in size, cut them into smaller cubes or chunks so they cook evenly.
- You can use regular milk in place of buttermilk and white Cheddar, Fontina, or Gouda in place of Gruyere.
- For extra browning, you can pop it under the broiler for a minute or two.

Recipe courtesy of [allrecipes.com](#)

[VIEW KENTON KOSZDIN PROFILE](#) ►►



Connect Online



Our Office

Kenton Koszdin Law Office
16461 Sherman Way, Suite 161
Van Nuys, CA 91406-3833

Phone: (818) 901-9999
Toll Free : (800) 438-7734

www.kentonslawoffice.com

Need More Info?

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