May 2023





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SSD Benefits for Family Members

If you are receiving Social Security Disability Insurance (SSDI), family members can also receive payments based on your work record and contributions to social security programs. Subject to meeting certain conditions, here are people who may qualify to receive benefits based on your account:



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From Our Blog

Did Another Company's **Employee Cause Your** Work Injuries?

You could get injured at work because of someone who is not your employer or your co-worker but is a third-party worker. What is a third-party entity? All workers or employees who are not part of your company are third-party workers. This could include sub-contractors, other partners working at a construction site, drivers of other companies, and the like.



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LA Food Trucks

When wagons provided meals for cattle ranchers and other people heading west, the profusion of amazing and unique food trucks in Los Angeles had a humble beginning. Later, ambitious sellers came up with innovative ideas and changed the entire landscape of the food truck business. Here is a list of a few diverse food trucks you need to look out for in LA.



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What's Happening in Van Nuys & Southern California

Remembrance Ceremony and

May 15 - 16

Open Mic Comedy Show Daily

The Hollywood Comedy Los Angeles, CA

Special Exhibit

May 29

Central Coast Veterans Memorial Museum San Luis Obispo, CA

Memorial Day 2023 -

Show 2023

June 8 - 11

Long Beach Home & Backyard **Show**

Long Beach Convention & **Entertainment Ctr** Long Beach, CA

May 20-21

West Hollywood Food Tour 2023 - Los Angeles

The Original Farmers Market Los Angeles, CA

June 3 Bombclub So Cal Annual Car

Santa Anita Park Arcadia, CA

June 15 - 16 Ringo Starr and His All Starr

Band The Greek Theatre

Los Angeles, CA

<u>Smith</u>

May 25 - 26

Dudamel Leads Beethoven and

Walt Disney Concert Hall Los Angeles, CA

Recipe of the Month: French Potato Salad

This No-Mayo French Potato Salad is Perfect for Potlucks and Outdoor Dining

Ingredients:

Dressing:

- 1/4 cup extra virgin olive oil
- 3 Tbsp grainy Dijon mustard
- 2 Tbsp Sherry vinegar
- · 1 shallot, finely minced • 2 cloves garlic, minced very fine
- Pinch of salt, to taste

Salad:

- Salt
- 2 lbs small fingerling potatoes (use another new or baby potato if you like)
- 1/3 1/2 lbs green beans, trimmed and cut in half
- 1/2 cup finely chopped fresh parsley • 2 tsp fresh thyme leaves, or more to taste
- 1/4 red onion, slivered • Freshly cracked black pepper to taste

Instructions for Dressing:

1. Whisk all the ingredients together vigorously until they emulsify into a thick dressing. Taste to adjust any of the elements to your liking.

Instructions for the Salad:

- 1. Put the **potatoes** in a large pot and cover them with 2 inches of cold water. Add a tablespoon of **salt** to the water. Bring to a boil, then turn down the heat and boil gently until the potatoes are tender. To check them, insert the tip of a sharp knife into a potato ~ it should glide in easily. Add the green beans to the pot and cook for another minute or two.
- 2. Drain the potatoes and beans. While they are hot, slice the potatoes in half lengthwise. If your potatoes are large, you can slice them into smaller pieces.
- 3. Put the potatoes and beans into a large bowl and toss gently with some of the **dressing** while everything is still hot. The potatoes will absorb the dressing and its flavors this way.
- 4. When the potatoes have cooled, toss them with the herbs and onions. Add more dressing at this time if needed. Chill the salad before serving it with a grinding of fresh **black pepper**.

Recipe and photo courtesy of <u>The View from Great Island</u>













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