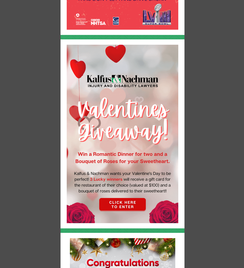

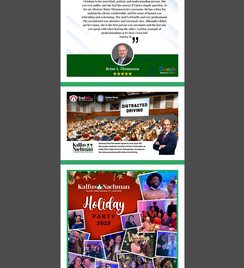

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Your January Message From Attorney Paul Hernandez

Injured in the Gym? Who is Liable?

Of all the places to sustain an injury, the gym is
one of the worst. In addition to the frustration of
impaired performance and the discomfort of the
injury, it can be challenging to determine who is
liable. Fortunately, the expert attorneys at Kalfus
and Nachman have extensive experience doing
just that.

Click Here to Read More

Ways to Winterize Your Vehicle

If you've ever experienced car issues related to winter weather, you might be curious about getting your vehicle ready for the next icy spell. Take a look at this infographic for a rundown of straightforward measures to winterize your car, truck, or SUV before the next winter storm hits.

Another Fun & Successful

"12 Days With Ernie"

Thanks for Playing

2023 has been a fantastic year for Law Tigers Virginia. We have ridden motorcycles with friends and family, taken motorcycle courses to improve our skills, and put them to the test on the road and in several local competitions. Marketing efforts shined a light on numerous charities and volunteer groups uniting motorcycle riders in our community for the common good. Law Tigers sponsored over 115 motorcycle events in Virginia throughout 2023. New partnerships were formed, and with Law Tigers Name in Lights above the stage at Richmond Harley Davidson, we were able to give away a brand-new Harley Davidson. A Caribbean Cruise, a complete gear set, concert tickets, and more were given away through our social media, giving fans another reason to follow us. The "Big Cat" remains on the prowl in 2024, watching over its own.

Participate in our monthly contest and like us on FACEBOOK

Sticky Honey-Soy
Chicken Wings

A Gametime Treat!

Ingredients:

Kosher salt and freshly ground black pepper
2 tablespoons extra-virgin olive oil
2 tablespoons butter
1/2 cup honey
Sesame seeds, for garnish
2 pounds chicken wings
1 cup low-sodium soy sauce
1 tablespoon grated fresh ginger
2 tablespoons chopped fresh cilantro leaves
2 cloves garlic, minced
1/2 lemon, juiced

Directions:

1. Rinse chicken wings and pat dry. Remove the tips and discard; separate each wing at the joint into 2 pieces.

2. Place wings in a shallow dish and pour over the soy sauce, ginger, cilantro, garlic, and lemon juice. Toss well to coat; marinate and refrigerate for 2 hours.

3. Remove wings from marinade and pat dry, season with salt and pepper.

4. Melt the butter in olive oil in a large sauté pan over medium-high heat. When the butter stops foaming, add the honey and chicken wings and fry until browned on each side, about 5 minutes.

5. Continue cooking the wings, turning them over often to coat as the glaze reduces. Cook until the wings are sticky and cooked through.
6. Garnish with sesame seeds and serve.

Recipe courtesy of Tyler Florence and foodnetwork.com

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The highest compliment you can provide to our business is to recommend those colleagues, friends and family whom you feel might benefit from our services. If you know of someone, please feel free to forward our contact information and website (www.KalfusNachman.com) or let us know directly and we’d be happy to set up a meeting. Thank you.

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