



Boston Law Group, LLC

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Things To Do For October

MD State BBQ Bash, Bel Air, Oct. 10th-11th

Disney on Ice, Fairfax: Oct. 9th-13th or

Baltimore: 16th-19th

Fremont Ave. Arena Stage , October 8–Nov. 23rd

Laurel's House of Horrors Escape Room, Now-Nov. 1st

**Peter Rabbit, Toby's Dinner Theatre, Columbia (several
dates throughout October)**

301-850-4832



www.bostonlawllc.com



9701 Apollo Drive, Suite 100
Largo, MD 20774



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Paris, France

BLG took a trip abroad for a medical-legal conference. The conference took place in Paris, France over the Labor Day weekend (FYI: The French do not celebrate U.S. Labor Day). Because we did not want to “waste a flight” and only attend the conference, we decided to make it a holiday and to share with our readers.



The first stop is Versailles. “A new town founded by order of King Louis XIV, Versailles was the de facto capital of the Kingdom of France for over a century, from 1682 to 1789, before becoming the cradle of the French Revolution. After having lost its status as a royal city, it became the préfecture (regional capital) of the Seine-et-Oise département in 1790, then of Yvelines in 1968. It is also a Roman Catholic diocese.”



The Louvre (left) is home to various works of art, including the Mona Lisa (right). The museum opened on 10 August 1793 with an exhibition of 537 paintings, the majority of the works being royal and confiscated church property.

The Musée du Louvre contains approximately 500,000 objects^[9] and displays 35,000 works of art in eight curatorial departments with more than 60,600 m² (652,000 sq ft) dedicated to the permanent collection

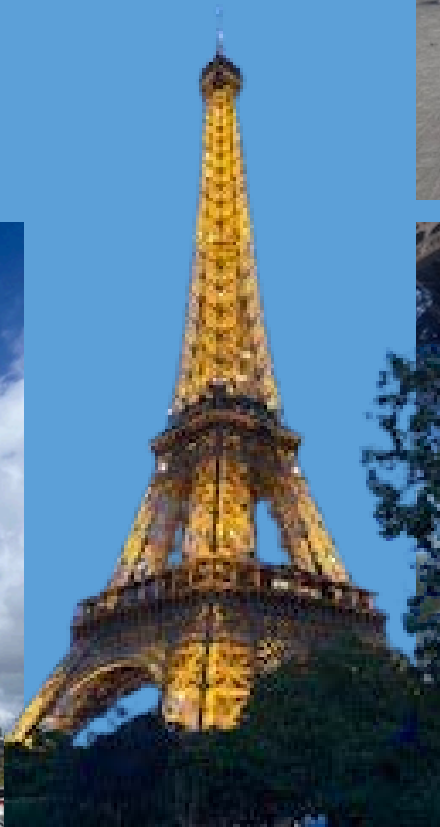




Top: Chateau de Chantilly. The site comprises two attached buildings: the Petit Château, built around 1560 for Anne de Montmorency, and the Grand Château, which was destroyed during the French Revolution and rebuilt in the 1870s.

Left: Viennese chocolate. Right:

The Olympic Cauldron for the Paris 2024 Games
Bottom: Arc de Triomphe, The Eiffel Tower at night (it has lights that twinkle for 5 mins at the top of the hour, the base of the Eiffel Tower for scale





Coq Au Vin

In addition to fabulous pastries and cheeses, France is also known for savory dishes.

Ingredients

- 4 Chicken Leg Quarters
- 1 ½ cups red wine
- 1 cup chicken stock
- 3 strips thick-cut bacon cut into ½ inch pieces)
- 1 teaspoon EACH: sea salt and pepper (divided)
- 1 medium onion (quartered then thinly sliced)
- 4 medium carrots (cut into 1-inch piece)
- 4 cloves garlic (minced)
- 2 tablespoons tomato paste
- 2 teaspoons fresh thyme leaves
- 8 ounces mushrooms (thickly sliced)
- 8 ounces pearl onions (peeled)
- Beurre manie (2tbs of softened butter mixed with 2 tbs of flour)

Directions

1. Marinate the chicken in the wine and chicken stock (min of 1 hour).
2. Crisp bacon in a stock pot or braising pan. Once cooked, remove with slotted spoon and leave drippings.
3. Remove chicken from the marinade and pat skin dry. Season both sides with salt and pepper in the bacon fat (about 4 mins each side (won't be done)).
4. Add the sliced onion and carrots to the pan and let them cook until the onion is golden brown, about 7-8 minutes. Add the garlic to the pan and let it cook for 1 minute.
5. Push the vegetables to the side of the pan and add the tomato paste. Cook the tomato paste until it is fragrant and begins to darken. Pour in the reserved wine marinade, add the remaining ½ teaspoon of salt and pepper, and bring it to a boil for 5 minutes, scraping the bottom to remove any stuck-on bits.
6. Add the chicken back to the pot, add thyme and cover. Allow to simmer for 20 mins. Sauté mushrooms in a little olive oil until they are tender and brown.
7. Remove chicken from the pot and add your Beurre manie to allow sauce to thicken. Season your sauce.
8. Add the chicken, mushrooms, pearl onions and the cooked bacon. Turn off the stove, cover the pot for 5 mins so the flavors can marry.

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