



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE



Happy Holidays



Your Biggest Accident Could Be Your Choice of Attorney

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TOYS FOR TOTS
Donation for the Children in the hospital around the Holidays



Giving is not just about making a donation.
It is about making a difference.



Donated Vests to our K9



Click on our number and give us a call [973-574-1200](tel:973-574-1200)... And visit our website [click here](http://www.CorradinoandPapa.com)



As is our yearly tradition, Corradino & Papa, are proud to donate 30 turkeys to the Boys and Girls Club of Clifton Every Year.

We are happy to know that some less-fortunate families around our area will be warm and full this holiday season.

December 2023 – Mark Your Calendars

Dec. 15 — Bill of Rights Day

Dec. 7 — Pearl Harbor Remembrance Day

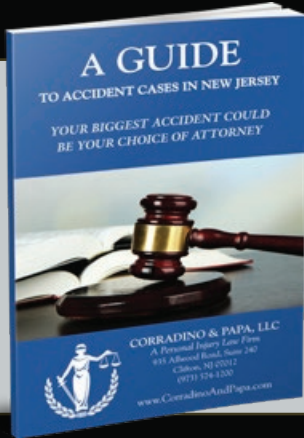
Dec. 25 — Christmas

Dec. 3 — Advent begins

Dec. 21 — Winter solstice

Dec. 31 — New Year's Eve

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FREE BOOK

Get Jack Corradino and Robert Papa's *New Ultimate Guide to Accident Cases in NJ*, written by Jack and RC. It will explain "Why your biggest accident could be your choice of attorney", and what to do in the event you are injured.



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Personal Injury
Car Accident
Truck Accidents
Auto Accident
Slip and Falls
Dog Bite
Premises Liability
Work Accidents
Workers' Compensation
Medical Malpractice
Construction Accidents
Motor Vehicle Accidents
Product Liability
Wrongful Death
PIP Arbitration

Quote of the Month: "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." —Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

christmas cookies

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 2 sticks (1 cup) unsalted butter, at room temperature
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs plus 2 egg yolks
- 2 cups mixed red and green candy-coated chocolates, such as M and M's
- 2 cups rolled oats
- 2 cups roughly chopped pretzel rods
- 1 1/3 cups chopped peppermint puffs
- 1 1/3 cups white chocolate chips

Directions

1. Position oven racks in the top and bottom thirds of the oven and preheat to 350 degrees F.
2. Whisk together the flour, baking powder, baking soda and salt in a bowl until evenly combined.
3. Combine the butter, brown sugar and granulated sugar in a large bowl and beat with an electric mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the vanilla, then add the eggs and yolks 1 at a time, beating well after each addition. Add the flour mixture and beat on low until the dough just comes together. Add the chocolate candies, oats, pretzels, peppermint puffs and white chocolate chips and stir with a large spoon until evenly mixed.
4. Scoop eight 1/3-cup portions of dough, roll into balls and divide between 2 baking sheets, spacing the cookies evenly apart. Press the dough balls into thick disks with the palm of your hand.
5. Bake, rotating the baking sheets top to bottom and front to back halfway through, until the cookies are golden brown at the edges and barely brown in the very middle, 18 to 20 minutes. Cool the cookies on the baking sheets for 1 minute, then transfer them to a wire rack to cool completely. Repeat with the remaining dough. ■

