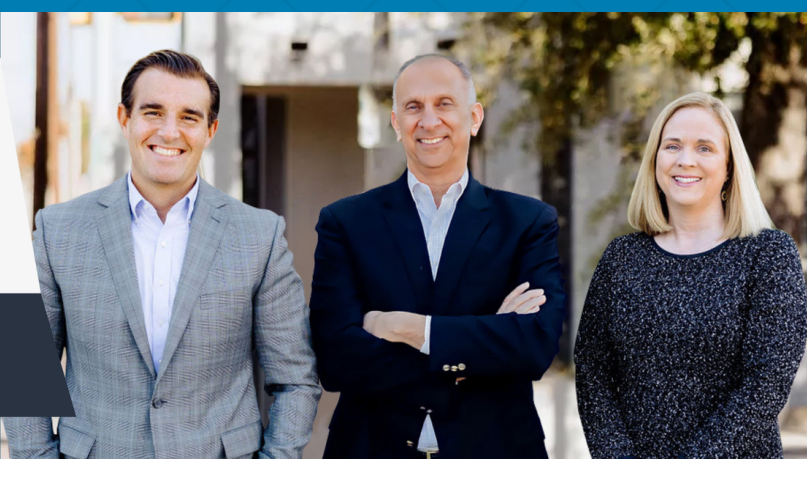


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Dodge the Dangers of Impaired Driving This Holiday Season



The holidays are here, and it's a time to start our season of joy, celebration, and togetherness. Unfortunately, this time of year also coincides with a surge in impaired driving incidents, posing a significant threat to public safety.

The [Jebaily Law Firm](#) would like to take this opportunity to raise awareness and encourage responsible behavior during this festive time.

[Click Here to Read More](#)

Can You Hold an Employer Liable for DUI After a Holiday Party in South Carolina?



As the holidays approach, many employees will attend work-related events to celebrate the season and the camaraderie of their co-workers. Employers that sponsor holiday parties often provide alcoholic beverages to encourage workers to relax and enjoy themselves. However...

[Click Here to Read More](#)



Winter-Friendly Activities at the Beach

[Click Here](#)

Forever Chemicals Lawsuit in South Carolina



Individuals who suffered health problems linked to exposure to forever chemicals have filed personal injury lawsuits against the manufacturers and distributors of products containing the toxic substances. You also could be entitled to compensation if you suffered ill effects of exposure to perfluoroalkyl and poly-fluoroalkyl substances (PFAS), commonly called forever chemicals.

[Click Here to Read More](#)

Pet Of The Month!

Meet Brunson!



Brunson is a young male Mixed Breed dog with a smile that can light up the entire room. Why not bring your new best friend home for Christmas?

If you're interested in adopting Brunson, please visit:

<https://florencehumanesociety.org/adopt/dogs/>

[Click Here to Adopt him](#)

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A.B. - George Jabaily has literally become like family to me. I've never experienced such an amazing attorney in my entire life. When I walk in the law firm, they recognize me by face. When I am driving past the law firm, my children get so excited that we press the horn even if the office is closed. It's a joy to have a reliable attorney that makes every case seem like a family reunion.

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)

Directions:

- Gather the ingredients. Preheat the oven to 475 degrees F (245 degrees C).
- 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.
- Remove from the heat and let drain in a colander for 5 to 10 minutes.
- 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.
- Add cayenne, ¾ cup Parmigiano-Reggiano cheese, and buttermilk, and mash until well combined. Taste and adjust for salt.
- 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 the remaining whipped cream, but do it carefully to preserve the maximum volume, cutting in until it is just barely mixed.
- 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.
- Place the baking dish on a pan and bake in the center of the preheated oven until beautifully browned, 15 to 20 minutes.
- 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](#)

What's Happening In and Around

Florence & Myrtle Beach, SC

December 31

[New Year's Eve Dinner and Celebration at Avista Resort](#)
Avista Resort
Myrtle Beach

January 27

[2nd Annual Myrtle Beach Hot Chocolate Classic 5K Run/Walk](#)
The Hangout
Myrtle Beach

January 8

[The first Annual Heart of Stoke Foundation Caddy Day Top Golf Tournament](#)
Topgolf
Myrtle Beach

February 1 – 3

[The Myrtle Beach Elvis Festival](#)
Hilton Myrtle Beach Resort
Myrtle Beach

January 11

[Bienvenido Spain- A Spotlight on Spanish Wines](#)
Total Wine & More
Myrtle Beach

February 14

[Ray Charles and Sam Cooke's Valentine's Day Tribute](#)
The Asher Theatre and Conference Center
Myrtle Beach

January 20

[Carolina Country Music Awards \(CCMA\)](#)
House of Blues Myrtle Beach
Myrtle Beach

February 15

[Magic & Comedy Show Starring Michael Bairefoot](#)
GTS Theatre
Myrtle Beach

Meet Our Attorneys



Lawyers Helping Injured People SM

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We Make Hospital and Home Visits!

Office Hours

(24 Hours via Phone)
M–Th: 8:30am – 5:30pm
F: 8:30am – 5:00pm

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