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STOLZENBERG CORTELLI, LLP INSIDER

Happy November!



Have any questions?
 Ask us and we will
 answer!

Q: What is a licensee?

A: Under common law principles, a licensee is a person who enters the premises with the landowner's express or implied permission for his or her own purposes, and not for the benefit of the landowner. A social guest is an example of a licensee.

If you have a question you would like answered,
send it to our email,
[stolzenbergcortelli@gmail.com!](mailto:stolzenbergcortelli@gmail.com)

🐾 Pet Corner! 🐾



Pictured above are Jenn Ricciardi's 4 dogs. Their names are Baxter, Milo, Cody, and Axel. What a fun group of dogs! Thanks for sharing them with us, Jenn!

If you have any pets you would like featured in the StolzenbergCortelli, LLP Insider, email them to stolzenbergcortelli@gmail.com and put the subject as "Pet Corner." We would love to see your pets!



Jokes so bad, they'll make you laugh!

What happened to the turkey that got into a fight?

He got the stuffing knocked out of him.

Why was the snowman looking through a bag of carrots?

He was picking his nose!

What's red, white and blue at Christmas?

A sad candy cane.

Have any good jokes you want to be featured in the StolzenbergCortelli, LLP Insider? Email them to stolzenbergcortelli@gmail.com and put in the subject line "Jokes."



Need something good to read?

The article below gives information on flammable garment injuries and deaths.

[Flammable Garment Injuries and Deaths](#)



Tomato Soup in Grilled Cheese Bread Bowls

Serving Size: 4 Servings

Prep Time: 15 min

Cook Time: 15 min

Total Time: 50 min

Ingredients:

Tomato Soup:

- 1 tablespoon extra-virgin olive oil
- 1 sweet onion, diced
- 2 garlic cloves, minced
- One 28oz can plum tomatoes

- 2 cups of vegetable or chicken broth
- 1/3 cup of half-and-half or heavy cream
- 1 bay leaf
- Kosher salt and ground black pepper
- Parsley to garnish

Bread Bowls:

- 4 small round bread loaves (preferably sourdough)
- 6 tablespoons of room temperature unsalted butter, divided
- 16 slices of American cheese

Instructions:

1. MAKE THE TOMATO SOUP: In a medium pot, heat the olive oil over medium heat. Add the onion and sauté until translucent, about 5 minutes. Add the garlic and sauté until fragrant, 1 minute more.

2. Stir in the tomatoes and use a wooden spoon to lightly crush them. Stir in the broth and half-and-half. Add the bay leaf; season with salt and pepper. Bring the soup to a simmer and cook until good flavor develops; 20 to 25 minutes.

3. MAKE THE BREAD BOWLS: Preheat the oven to 400°F. Line a baking sheet with parchment paper.

4. Slice the tops off the loaves of bread. Use a small knife to cut around the inside of each loaf in a neat circle; remove the circle in one piece and reserve.

5. Rub the inside of each bread bowl with ½ tablespoon butter; line each with 3 slices of American cheese. Transfer to the baking sheet.

6. Meanwhile, sliced the reserved bread circles in half horizontally. Butter one side of each piece with ½ tablespoon butter. Place 1 slice of American cheese (torn up if needed to make it fit inside) in between the two slices (battered sides facing outward).

7. Heat a large skillet over medium heat. Cook the sandwiches to the pan. Cook, flipping once until both sides are golden brown, about 4 minutes per side. Transfer to the prepared baking sheet with the bread bowls.

8. Transfer the baking sheet to the oven to keep the grilled cheese sandwiches warm and melt the cheese inside the bread bowls, about 4 minutes.

9. To serve, ladle the soup into the bread bowls and serve with the grilled cheese on the side. Garnish with parsley.

Tomato Soup in Grilled Cheese Bread Bowls



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