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Summer 2025

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In This Issue...

- What to Know About Auto Accidents
- Slow Down for Summer: Keeping Children Safe Outdoors
- Recipe of the Month - Lemon-Pepper Grilled Rib-Eyes

What to Know About Auto Accidents



If you've been in a **car accident**, your adrenaline is high. Maybe you're hurt, and you're certainly stressed. Most people know the basics: exchange information, document evidence, call the police. That said, what you *don't* know can impact your health and your ability to recover compensation. And when it comes to [car accidents](#), mistakes are both common and costly.

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Slow Down for Summer: Keeping Children Safe Outdoors

Warm weather means more kids are on the road! We'll soon be seeing an uptick in [bikes](#), scooters, skateboards, and outdoor play as school routines wind down. That goes hand in hand with more local driving for errands or activities, and when you add in family vacation travel, you've got *a recipe for busier, riskier roads*.

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Have you or a loved one been a victim of a [DUI](#), [car](#), [truck](#), or [motorcycle accident](#), [dog attack](#), or injured by a [slip and fall incident](#)? If so, [Tiemann Law Firm](#) can help. Our experienced [personal injury attorneys](#) will fight for the compensation you deserve.

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LEMON-PEPPER GRILLED RIB-EYES

Look for good marbling when you get your rib-eyes, which means it has a good distribution of fat throughout.



Ingredients:

For the lemon-pepper seasoning:

- 3 Tbsp. freshly cracked black pepper
- 2 Tbsp. kosher salt
- 2 Tbsp. grated lemon zest, dried for 1 hour
- 2 tsp. garlic powder
- 2 tsp. mustard powder
- 2 tsp. onion powder
- 1 tsp. sugar

For the steaks:

- 8 boneless rib-eye steaks (about 1 inch thick)
- Kosher salt, to taste
- 1 Stick salted butter, melted

Preparation:

1. **For the lemon-pepper seasoning:** Stir together the pepper, salt, lemon zest, garlic powder, mustard powder, onion powder and sugar in a small bowl.

2. **For the steaks:** Preheat a grill to medium high. Season the steaks lightly with salt and rub the lemon-pepper seasoning on both sides. Brush the steaks liberally with the melted butter.

3. **Grill the steaks** 1 minute 45 seconds, then rotate the steaks 90 degrees. Cook 2 minutes, then go ahead and flip the steak over to the other side. After 1 minute 45 seconds on the second side, rotate 90 degrees and finish cooking for 2 minutes, or until the steaks reach 115° to 120° on an instant-read thermometer (the steak will continue to cook slightly after you've removed it from the grill). This is medium rare—my favorite. Remember, you can always throw a steak back on the grill if it's too red for your taste but you can't undo it if it's overcooked!

Recipe courtesy of [thepioneerwoman.com](#)



CORN SALAD



Add a delicious side to your steaks!

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