

THE Peppercornz Press

December 2008 — January 2009 / Vol. 17

Well if you're like us, you can't believe that the end of the year is here! It seems like just yesterday we were considering moving locations and now we've been happily busy in our new home for almost 4 months! We're very thankful we've had a great year and are very excited about what lies ahead for us. Thanks to you we have had a hugely successful opening and have not looked back. We close this year knowing that while it was scary, we made the right choice even as these tough economic times take their toll around us. Thanks to you and our amazing staff, we're doing very well and are thrilled to welcome in the new year—and all the excitement and challenges it brings (beginning with our first Wine Pairing Dinner). From all of us at Peppercornz on Main, we wish you the Happiest and Healthiest Holiday Season and a prosperous 2009!



Holiday caterings ...

Get your orders in early for Holiday Catering!

Christmas Eve Day is our busiest day of the year and you don't want to be one of the few I have to tell that I am **TOO BOOKED** to take your holiday order. It happens every year when people call me one or two days before and can't understand why I have to say no! Unfortunately we do our best to meet even those last minute folks, but often they don't end up with what they were hoping for. So don't be that person! With our new location and greatly expanded client base, we are looking forward to a very busy season. So get your orders in early! You'll be glad you did!!

Wine Pairing Dinner

Peppercornz on Main is thrilled to offer a variety of special dinners in 2009

Beginning with our first Wine Pairing Dinner in January, you'll enjoy a 5 course meal complete with a wine for each course. Learn about the different grapes and the aging processes that give each wine its unique taste and style.

Our first dinner is Sunday, January 25th from 6pm - 9pm. Space is limited so get your reservation in early.

A non-refundable deposit of \$15 per person is required to hold your spot. Call now, 781-331-9931, to reserve your seat. \$60 per person and includes food, wine and other non-alcoholic beverages.



RECIPE OF THE MONTH Seafood Cioppino

Recipe of Giada De Laurentis

Ingredients

- 3 tablespoons olive oil
- 1 large fennel bulb, thinly sliced
- 1 onion, chopped
- 3 large shallots, chopped
- 2 teaspoons salt
- 4 large garlic cloves, finely chopped
- 3/4 teaspoon dried crushed red pepper flakes, +more to taste
- 1/4 cup tomato paste
- 1 (28-ounce) can diced tomatoes in juice
- 1 1/2 cups dry white wine
- 5 cups fish stock
- 1 bay leaf
- 1 pound manila clams, scrubbed
- 1 pound mussels, scrubbed, debearded
- 1 pound uncooked large shrimp, peeled and deveined
- 1 1/2 pounds assorted firm-fleshed fish fillets such as halibut or salmon, cut into 2-inch chunks

This Christmas Eve, like every Christmas Eve I can remember, my family will celebrate the Feast of the Seven Fishes, also known as La Vigilia. It is a meatless meal that consists of, typically, seven different seafood dishes.

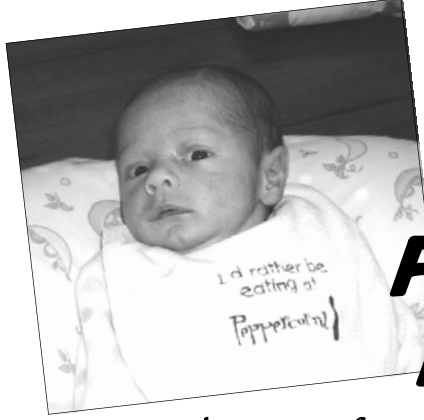
There's all kinds of theories on why there are 7 fish and not some other number, but I never spent too much time worrying about it. What I am sure of, however, is that this event will be at my Parents' house. This is the one holiday event that Mom likes to host. Each year I like to bring some kind of new dish to the event and this year I think I'll take an item right off our menu which is truly one of my favorites... Cioppino. We actually adapted our recipe from one I love from The Food Network's Giada DeLaurentis.

Her recipe is wonderful in that it is relatively simple to make but has amazing flavor. So give it a shot, and maybe this will be the beginning of a new family tradition for you!

Directions: Heat the oil in a very large pot over medium heat. Add the fennel, onion, shallots, and salt and sauté until the onion is translucent, about 10 minutes. Add the garlic and 3/4 teaspoon of red pepper flakes, and sauté 2 minutes. Stir in the tomato paste. Add tomatoes with their juices, wine, fish stock and bay leaf. Cover and bring to a simmer. Reduce the heat to medium-low. Cover and simmer until the flavors blend, about 30 minutes.

Add the clams and mussels to the cooking liquid. Cover and cook until the clams and mussels begin to open, about 5 minutes. Add the shrimp and fish. Simmer gently until the fish and shrimp are just cooked through, and the clams are completely open, stirring gently, about 5 minutes longer (discard any clams & mussels that do not open). Remove bay leaf. Season the soup, to taste, with more salt and red pepper flakes. Ladle the soup into bowls and serve.

Newest Member of the Peppercornz Family



Welcome
to the World

Evan Frederick McCray

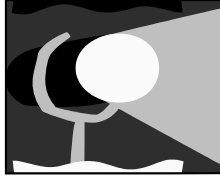
The son of Bartender
Keith McCray and his wife Kristen

Evan was born October 29th at 10:13 p.m. at South Shore Hospital. Mom's first meal after coming home was the Peppercornz cheese lasagna with meatballs. Dad says, the Amano Primitivo wine helped get him through a break in the early labor.

Congratulations to the very proud parents!

Holiday Party Booking

We have a few slots left for holiday luncheon, dinner or cocktail events in our private function room. Give us a call if you need a space to celebrate the holiday season! For more details check our website at www.peppercornz.com



EMPLOYEE SPOTLIGHT

Vikki

Hostess by night, cook by day and chauffeur all the rest of the time.

That's the reality for this month's spotlighted employee, Vikki! You've all been greeted by her at one point or another, but what you don't know is that the food you so enjoy when you visit may in fact have been prepped by her earlier that day!

Every day Vikki comes in for a few hours and helps us slice and dice and make and bake or anything else we need. She's also been getting pretty good on the lunch sandwich station helping us fill the orders for our lunch crowd! But when she's not helping us at the restaurant, she tells us she feels like she spends all of her time on the road.

Vikki and Jim, a Weymouth Fire Fighter, are high school sweethearts that have been married for 18 years. They both grew up in Dorchester and moved to Weymouth to raise their 3 very active children of 9, 12 and 14 years - James, Katie and Stephanie whose sports and school activities easily keep the mileage building on the family van.



Vikki is part of the crew we happily inherited from the previous restaurant and we feel very fortunate to have her on board. So next time you stop in, say a special hello to Vikki and let her know you appreciate all she does for us... because we want her to stick around for a very long time.

I've been on a diet for two weeks and all I've lost is two weeks. ~ *Tottie Fields*

Peppercornz!

on MainSM

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www.peppercornz.com

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Don't Miss Our First
Wine Pairing Dinner
on January 25th
ONLY LIMITED SEATING
Make your Reservation
TODAY!

