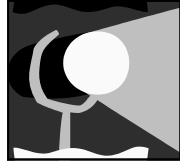


# THE Peppercornz Press

March 2009 — April 2009 / Vol. 18

Well it's been a few months since our last newsletter and much has happened during that time! The holidays were very busy with many catering, private functions, our first wine dinner in January, and our first cooking class in February, just to name a few. We are very happy with the success we've been fortunate to enjoy and owe a great deal of thanks to all of you a for that! We hear many sad stories every day about the many businesses that have had to close their doors and we feel quite fortunate to be thriving. We truly believe we are poised for the long road ahead and will continue to work hard to make sure that you stay with us on our journey.



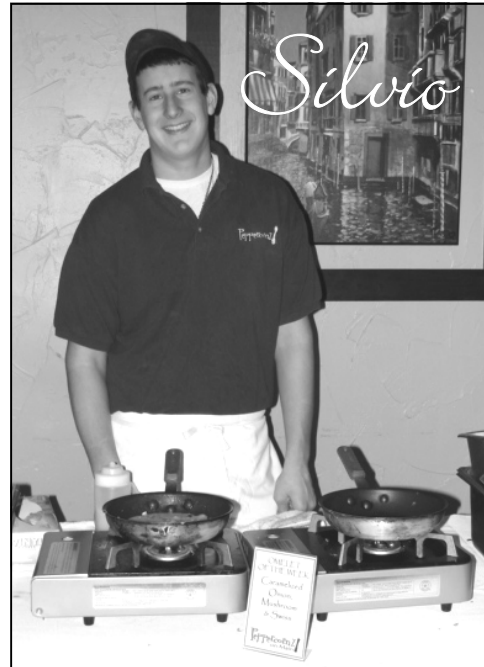
## EMPLOYEE SPOTLIGHT

Those of you who were frequent diners at our Columbian Street location, should be very familiar with this month's employee spotlight. Silvio has been with

Peppercornz for 3 years and now that we have expanded to our new location, he is usually behind the scenes taking care of business in the kitchen...except during our *Sunday Brunch!* Silvio is our Sunday omelet chef and makes the best omelets any of us

have ever had! On other days, if you order a pizza, calzone, salad or sandwich, chances are you'll enjoy the product of Silvio's work. He takes a great deal of pride in his work and it shows.

Silvio is one of those kids you'd want your kid to hang out with. He's kind, ambitious, **very** dependable, responsible and respects those around him. I'm not just saying that because he's related to me, (3<sup>rd</sup> cousin, in case you're wondering), it really is true! Silvio lives with his parents and two younger brothers in Braintree. When he's not at work he's very focused on his freshman studies at UMass Boston where he's working towards a business degree. While not completely sure which direction that will take him, he thinks he'd like to pursue something with carpentry. And while it will be a bittersweet day



when Silvio leaves the restaurant and moves on towards his dreams, all we can say is if he builds things with the same love he puts into his omelets, the world can look forward to some beautiful work ahead. Thanks for being a part of our Peppercornz Family, Silvio!

## RECIPE OF THE MONTH Gram's Cookies

Makes 8-10 dozen knots or 10-12 large initials

### Ingredients:

- 2 cups sugar
- 1 cup shortening
- 6 eggs
- 1 tsp vanilla flavoring\*
- 2 tsp lemon flavoring\*
- 6 cups flour
- 2 Tbsp baking powder

Hard Boiled Eggs (optional)

### Frosting:

- 1 box (+ cups) confectioner's sugar
- 1/4 cup milk
- Colored sprinkles



### Directions:

1. Grease and flour (or use parchment or silicone mats) cookie sheets and set aside. Preheat oven to 350 degrees.
2. Cream sugar & shortening, add eggs & then flavoring. Sift flour & baking powder & add to egg mixture to make soft dough
3. Remove dough to large board or clean counter surface & fold in small amounts of flour until dough can be rolled & handled easily (too much flour will make hard cookies...dough should be able to just hold it's shape when rolled into long ropes.
4. Roll dough into 1/2" thick ropes as long as would be needed to be manipulated into your letter of choice.
5. Put two ropes side by side and twist the two pieces together many times until the full length is joined in a "braid"
6. Form the letter using this braided rope and place it on your cookie sheet. Once the letter is formed, place a hard boiled egg (shell on) on an area of the letter that will hold it (like the corner of an "L", or the base of the V of an M). and then roll two thin ropes and cut each to criss-cross the egg to bake it securely in it's spot. Bake 10-12 minutes at 350 degrees (cookies do not need to brown on top). Cool on a rack being very careful to support the heaviest section well when removing the cookies from the pan so they do not break with the weight of the egg.
7. After well cooled, mix the frosting and using your fingers, gently frost all over the cookie and the rope baked over the egg. While the frosting is still wet, sprinkle with colored sugars.

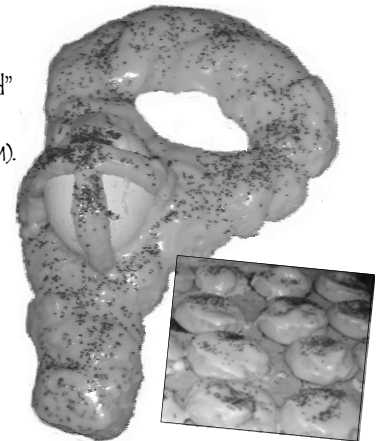
\*Notes: This dough is almost identical to the dough she used for anise cookie knots like shown in the picture. All you need to do is substitute the vanilla flavoring for 1 1/2 tsp anise flavoring. You can also make knot cookies with this dough and frost them the same way!

One of my fondest memories growing up was having Easter at Gram's house. Besides knowing we were going to have tons of delicious food, we could always look forward with anticipation to the Easter egg hunt and our "initial cookie" made by my Grandmother with about as much love as humanly possible, I'm sure.

After we got past the age of 8 or so we were kicked out of the Easter egg hunt and were relegated to the also-fun job of hiding the eggs for the younger kids, but we never outgrew our homemade Easter cookies that were made personally for each one of us.

Now keep in mind, she made these for 29 grandchildren and at one point I figured out that over the course of her life, she had lovingly made over 4300 of these cookies! Talk about cooking with love! Well this Easter I thought it might be fun to offer you a little piece of our family tradition that you are certainly welcomed to take and maybe even start your own.

Just think of the memories your can create in just a few hours a year. Gram's recipe is below... I hand it to you with a full heart and ask only That when you make them, you do so with love.



# COOKING CLASS

## April in Paris

If you missed our class on making raviolis, you can always sign up for our gnocchi rolling class coming up later in the season! But before that we are doing an April in Paris class that will surely have you impressing your next dinner guests! Come and see how to make some traditional French fare and perhaps walk away with some interesting tidbits of culinary information in the process!

The first class filled up quickly so make your reservations very soon to secure your spot.



# Wine Pairing Dinner

## March 29th



Our first wine dinner in January was a huge success and we didn't wait long at all to schedule the next! On the evening of January 25<sup>th</sup>, forty of you experienced a delicious and beautiful five course meal complete with wonderful wines. Our wine expert, Joe Gallagher of Commonwealth Wine & Spirits did a wonderful job of teaching us the subtleties of the different varieties and everyone walked away a little more wine savvy than before.

Our next dinner is Sunday, March 29<sup>th</sup> at 5pm and we will be featuring Tohu Wines of New Zealand.



Again, an amazing five course offering will be presented and a new wine expert will offer his knowledge for your pleasure. Come enjoy the flavors of Spring. Remember, the seating is limited so make your reservation soon!

Fish is the only food that is considered spoiled once it smells like what it is. ~ PJ O'Rourke

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