

Peppercornz Press

February 2007 / Vol. 2

Thanks to many of you for the great feedback we received on our first newsletter. Thanks for taking the time to tell us what you think! As we prepare for the Super Bowl we suggest you consider one of our thick **SICILIAN PIZZAS** for your party. They're one of those things that all ages enjoy. Or if you like to dabble in the kitchen, it's a great day to make a big bowl of chili to go with our tasty **focaccia bread** (recipe below). Whatever you decide, enjoy the game and enjoy this issue!



Taylor & Linda, Proprietors

The ballots are out again for the 2007 Reader's Choice Awards

We appreciate everyone's votes last year and ask that you think of us again this year! For small restaurants like ours the exposure is a critical element to our continued success. Voting ends Wednesday, February 14th so please vote today online at www.townonline.com/choice/ or with ballots that arrive in your local newspaper. Please help us reach our goal again this year! **THANKS FOR YOUR CONTINUED SUPPORT!**



Recipe of the Month

Focaccia Bread

Ingredients:

- 1 pound prepared pizza dough or fresh made that has risen to double it's size (*prepared dough may be purchased from Peppercornz*)
- 1 tablespoon good olive oil (extra virgin is best)
- Salt and Pepper
- Fresh parsley (*about a tablespoon chopped*)
- Fresh basil (few leaves, chopped)
- 1/2 tsp dried oregano
- 1 clove garlic, chopped fine
- 1 Tbsp parmesan cheese
- Cooking spray or Crisco for greasing pan

As the cold months of winter approach, no doubt you'll enjoy lots of soups and stews. One of our favorite complements to these wonderful warm dishes is a basket of fresh **FOCCACCIA BREAD**. We think you'll like this recipe and look forward to hearing your thoughts.

Enjoy and Stay Warm!!

Recipe Preparation Instructions:

- In well greased cookie sheet, stretch pizza dough into a round shape until approximately 10" in diameter (if you have a pizza pan, use that but only stretch about 10" so you have a thick bread)
- Poke holes every few inches all around the dough using a fork
- Brush top of dough with olive oil
- Sprinkle a bit of each spice onto dough being a bit generous with the salt
- Sprinkle parmesan cheese onto dough
- Let dough rest for 15 - 20 minutes
- Place in preheated 400 degree oven for 10 - 15 minutes until golden brown
- Remove and slice, like a pizza or into any shape you'd like
- Serve warm



Focaccia may be made just like pizza with any toppings you prefer. You might try sliced tomatoes or caramelized onions.



HAPPY VALENTINE'S DAY

It's that ever important day of the year when we get to show the special people in our lives just how much they mean to us. Let Peppercornz make that easy for you! Give them a **Peppercornz Gift Card** or maybe a gift certificate for one of our upcoming cooking classes! Just stop in and we'll hook you up!

Have your own Sicilian Superbowl

18" square thick crust, five cheese blend pizza, cut in 16 or 36 pieces for only \$17 + \$3 per regular topping.



Try one of our other great party items in addition to the Thick Sicilian Pizzas including: calzones, chicken fingers, buffalo fingers, spinach artichoke dip, veggie platters, quesadillas, wrap bites and **OUR SIX FOOT SUB SANDWICHES**



Plan ahead, place your orders today

WE WILL BE OPEN ONLY FOR PRE-ORDERED SUPER BOWL CATERING



Restaurant & Catering

www.peppercornz.com

**Money saving
coupon included
with home
delivery of
newsletter**

PEPPERCORNZ UNIVERSITY

Cooking Classes Are Coming!

Many of you know Linda has conducted several cooking classes and demonstrations at Williams-Sonoma (South Shore Plaza). She will continue to do those as they ask but we've also had a number of inquiries about conducting classes at the restaurant.

We'd like to get your thoughts on the subject. Please call or send an email to Linda@peppercornz.com and let us know if you'd be interested in a class. *The classes would be for 6-10 people and would be held on Monday evenings from 7-9 at a cost of \$40 per person* (plus the cost of any beer, wine or soda you may consume). So please, do send us a note and let us know what you think. And, if you fill a class for us, we'll give you a special "host" rate for the evening.

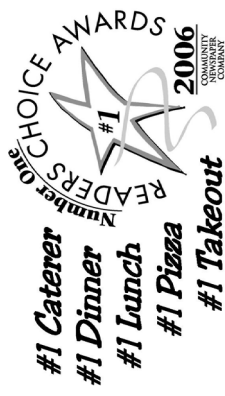


See what our customers say they like most about Peppercornz:

"The Food, the people, the ambiance, all GREAT!" ~ M. Healey, Weymouth

"The catering is the best, always perfect" ~ L. Ciccolo, Weymouth

"Good people, good food." ~ J. Lynch, Braintree



Download our full menus on our website

www.peppercornz.com

"You don't have to cook fancy or complicated masterpieces,
just good food from fresh ingredients" ~Julia Child



435 Columbian Street, So. Weymouth, MA 02190

Place your
**Super Bowl
Orders TODAY!**
(see inside)



Give us your name & address
to have this newsletter mailed
to your home every month!