

Become a

BIRTHDAY CLUB MEMBER AND HAVE A BIRTHDAY TREAT ON US!

That's right... we are starting back on our birthday gift promotions and all those who join our birthday club will receive a birthday coupon from us during the month of their birthday. If you choose to dine in with us

we'll buy your whole meal up to a \$12 value! If you want to take it with you will give

Dine in with us and we'll buy your **ENTIRE MEAL** up to \$12 value

Take it with you and we'll give you **\$5 off your ENTIRE ORDER**

You \$5 off your entire order. So next time you're in join our birthday club or send us

an email at maager@peppercornz.com

and let us help you celebrate being YOU!

(Not valid for delivery orders)



www.peppercornz.com

Present this coupon and receive a **FREE** soda or cookie with your next order

Dine in/Pick Up Only
Cannot be combined with another offer
Expires 1/31/07

In the words of our customers:

"We order from Peppercornz almost every day because of the wide variety, fresh quality ingredients and great service." ~ *L. Quattrucci - Weymouth*

"I love Peppercornz. I've tried many entrees and everything is delicious. The pizza is the best I've ever had." ~ *D. Delahunt - S. Weymouth*

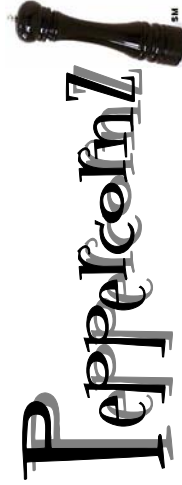
Download our full catering and restaurant menus on our website

www.peppercornz.com



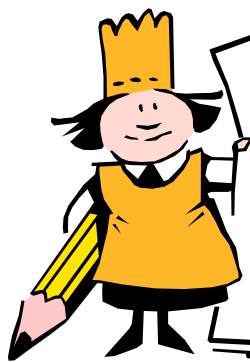
"Never eat more than you can lift"

~Miss Piggy



435 Columbian Street, So. Weymouth, MA 02190

Name
Business
Address
Town, MA Zip



The Peppercornz Press

January 2007 / Vol. 1

We wanted to make sure we kept in touch with all our important clients so we've decided to send you a newsletter each month to let you know what's going on here! We'll inform you of new menu items, special events or anything else we think you'll be interested in.

If you have any ideas for content, please send us an email or let us know next time you're in! We want this to be something you look forward to receiving each month!



Happy New Year!
Wishing you and your family a wonderful 2007!

Join our Frequent Diner Club!

Every time you come in and order \$5 or more, you'll get credit towards money saving coupons that can be used for either catering or regular menu items. Every \$100 in regular menu purchases gets you a coupon worth \$5 off your next order! Sign up today!



Recipe of the Month

This Christmas Eve, like every Christmas Eve I can remember, my family celebrates the Feast of Seven Fishes. We serve at least seven different kinds of fish prepared in many different ways. This year we had 10 different kinds allowing everyone to have a choice as to how best satisfy the seven fish requirement. I brought a Venetian Seafood Salad that I saw prepared on one of Food Network's Christmas Specials with Giada DeLaurentis and Mario Batali. It was so light and delicious I thought I'd share it with you. *(FYI... I skipped the octopus increasing the other seafood by a little to make up for it. The octopus just seemed like way too much work for me!)*

For seafood & poaching liquid:

- 1 celery stalk
- 1 medium carrot
- 1 small onion, halved
- 1 bay leaf
- 3 tablespoons freshly squeezed lemon juice (about 1 lemon)
- 1 teaspoon kosher salt
- 2 quarts water
- 1 pound cleaned calamari, cut into 1-inch-thick rings
- 1/2 pound sea or bay scallops, foot removed
- 1 pound medium to large shrimp
- 1 pound octopus

For the salad:

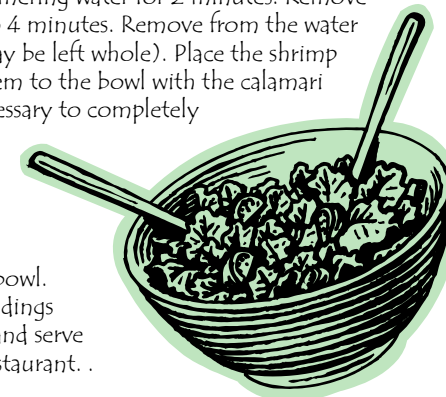
- 1 cup julienned tender celery
- 1 cup julienned carrots
- 1/2 cup seeded and julienned red bell pepper
- 1/2 cup seeded and julienned yellow bell pepper
- 1 scallion (white part only), julienned
- 2 tablespoons chopped fresh parsley leaves
- 2 tablespoons chopped fresh basil leaves
- 2 large garlic cloves, finely chopped
- 6 tablespoons freshly squeezed lemon juice (about 2 lemons) or lime juice (about 3 limes)
- 1 tablespoon white wine vinegar
- 1/2 cup extra-virgin olive oil
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 6 to 8 cups baby lettuce minutes.

Recipe Summary
Difficulty: Med.
Prep Time: 20 min.
Cook Time: 1 hour
Yield: 6 to 8 svgs

Recipe courtesy Joan Tropiano Tucci and Gianni Scappin with Mimi Shanley Taft, Cucina and Famiglia: Two Italian Families Share their Stories, Recipes, & Traditions, William & Morrow, 1999 ~ Recipe Summary: Difficulty: Medium Prep Time: 20 minutes Cook Time: 1 hour Yield: 6 to 8 svgs ~ Episode#: EISPO1 Copyright © 2006 Television Food Network, G.P., All Rights Reserved

Recipe Preparation Instructions: To poach the seafood, you will need a large saucepan fitted with a colander insert. In the bottom of the pan, combine the celery, carrot, onion, bay leaf, lemon juice, salt, and water. Bring to a boil. Place the calamari in the colander and cook in the simmering water for 2 minutes. Remove from the water, transfer to a large bowl, and set aside. Place the scallops in the colander and cook until opaque, about 3 to 4 minutes. Remove from the water and transfer to the bowl with the calamari (large sea scallops may be cut in half horizontally after cooking; bay scallops may be left whole). Place the shrimp in the colander and cook until pink, about 3. Remove from the water. Peel, devein, and cut in half horizontally, adding them to the bowl with the calamari and scallops. Remove the colander from the pan and place the octopus directly in the saucepan, adding more water if necessary to completely cover. Bring to a boil. Reduce the heat and gently simmer until tender, about 40 to 50 minutes. Transfer the octopus to a bowl and rinse under cold running water until octopus is completely cooled, about 5 minutes. Use your fingers and a small paring knife to remove the outer skin. Discard the hard mouth and head sac. Cut the tentacles and octopus on the bias into 1-inch pieces and add to the bowl with the other seafood.

To prepare the salad, toss the julienned celery, carrots, bell peppers, scallion, parsley, basil, and garlic together in a serving bowl. Add the seafood and toss. Add the lemon juice, vinegar, and olive oil and toss well. Season with the salt and generous grindings of pepper. Arrange 1 cup of lettuce on each serving plate. Top with equal portions of the seafood and vegetable mixture, and serve immediately. This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant.



Sign up for a Williams-Sonoma Cooking Class!

Come join Linda as she teaches a 2 hour cooking class at the Williams-Sonoma South Shore Plaza.

Choose either:

Mon., Jan. 8th 7 – 9 pm – Healthful Cooking

or

Sun., Feb. 11th 9 – 11 am – Sunday Brunch

Call the store now to reserve your space... seats are \$40 but are limited and fill up fast! And just for attending you can enjoy a **10% discount** on all your purchases that evening after the class

Call now: 781-356-0515!