

Peppercornz Press

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One of the greatest things about cooking is sharing with others. Not just the end product, but also recipes, techniques and gadgets. When family and friends enjoy cooking as much as you do, it becomes another special bond that makes life just that much more meaningful. As we celebrate **Mother's Day** this month, think about how we often get recipes passed down from previous generations as well as recipes from friends. This month's *Recipe of the Month* comes from a very close friend who shares Linda's love of cooking and truth be told, could easily win a cook off with her! So, we thought it would be fun to share her recipe for the best quiche we've ever had. Consider this as you plan a Mother's Day brunch to honor the special women in your life. ENJOY!!



Taylor & Linda, Proprietors

Refer Your Company's Catering and We'll Give YOU a Bonus!

That's right. We are on a continuous mission to build our corporate catering business and we know many of you work for companies that have catered luncheon meetings or events. Peppercornz is proud to have a long list of very satisfied corporate clients and if you refer your company to us we'll give you a \$20 gift certificate and we'll send them a 1/2 dozen FREE cannolis when we receive their first catering order! All you have to do is tell them to mention your name when they order for the first time and then give us a call or stop in to collect your bonus!



10 Things M♥M Taught Us!

- 1. ANTICIPATION** "Just wait until your father gets home."
- 2. RECEIVING** "You are going to get it when we get home!"
- 3. MEETING A CHALLENGE** "What were you thinking? Answer me when I talk to you! Don't talk back to me!"
- 4. LOGIC** "If you fall out off that swing and break your neck, you're not going to the store with me."
- 5. MEDICAL SCIENCE** "If you don't stop crossing your eyes, they are going to freeze that way."
- 6. HUMOR** "When that lawn mower cuts off your toes, don't come running to me."
- 7. GENETICS** "You're just like your father."
- 8. WISDOM OF AGE** "When you get to be my age, you will understand."
- 9. THINKING AHEAD** "If you don't pass your spelling test, you'll never get a good job."
- 10. JUSTICE** "One day you'll have kids, and I hope they turn out just like you... Then you'll see what it's like."

PZU

UNIVERSITY
COOKING CLASS

The Month of May is filled with private cooking classes! Call today to schedule a cooking class of your own

Recipe of the Month

Amy's Quiche

Ingredients

- 4 eggs
- 1 3/4 cups heavy cream
- 1/2 tsp nutmeg
- Salt and pepper
- 1/4 lb Swiss cheese, chopped
- 1-2 cups of your favorite filling
- 1 cup mild cheddar or other mild cheese, shredded
- 9" pie crust (I use refrigerated ones that come two to a box and you unfold into your own pie plate)

Prepare pie crust.

Unwrap pie crust according to package directions and place in 9" pie pan or quiche pan. Crimp edges as desired and/or just remove excess with a knife.

Prepare filling

Combine eggs and cream and beat well. Add nutmeg and salt and pepper and combine.

Instructions:

Make quiche: Spread chopped Swiss cheese on the bottom of the pie crust and top with topping of your choice. Add the cup of mild shredded cheese to that and toss loosely with your hands to incorporate the shredded cheese with the filling. Pour the egg mixture into the pan.

Bake at 400° for 15 minutes, open oven and make sure that any filling that has popped through the egg mixture is pressed down under it again... and continue to bake at 325 degrees for about 30 - 45 more minutes. Check after 30 for doneness (toothpick inserted in center should come out clean—no visible liquid egg mixture when pressed). Times may vary depending on your oven... just check every 10 minutes or so after the initial cooking time has elapsed. If the top is becoming too golden before the middle is done, put a piece of foil over the quiche and drop the temperature by 25 degrees and continue cooking until done.



Amy is one of 16 women I have known most of my life. Some of them go as far back as kindergarten (Penniman School in Braintree), others I've known since East Jr. High, a few since Braintree High School and a couple of latecomers from college (okay... still 20 years ago... but who's counting!). We call ourselves "the hens"... a name one of the roosters gave the group over a decade ago. We even created our own logo! We get together often at one of our many "hen parties." These special times continue to create some of the best memories of my life. I wish everyone could be part of such an amazingly supportive and strong group of friends. If so, this world

would be a very different place. This month we honor and give our thanks to all those important women in our lives... and for me, along with my Mother, Sisters and of course, my partner, Taylor... there are The Hens... and they are as dear to me as anyone could ever be.

Peppercornz
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DID YOU KNOW?

... there are only two areas that produce true balsamic vinegars? The consortiums of Modena and Reggio Emilia in Italy. These vinegars are aged from 8-25 years and are aged in a series of up to 7 different varieties of wooden barrels before being bottled.



... honey is the only food that doesn't spoil? Honey found in ancient Egyptian tombs was found to still be edible. If you have some and see it begin to crystallize, just warm the bottle in a hot water bath to make it as good as new! However, the law requires that all bottles have a use-by date.

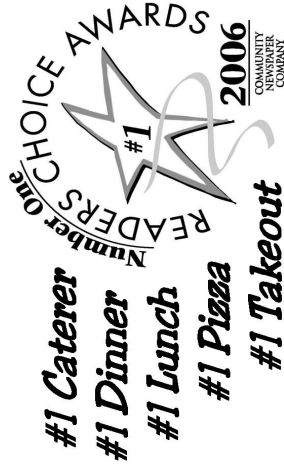
... every pomegranate has exactly 840 seeds? (let us know if you count one some day!)



Our Monthly Drawing Winner
of a \$10 Peppercornz Gift Card is
Jym-Ann Curtis
of Braintree

See what our CATERING customers said about their latest Peppercornz experience:

"Our party was a huge success....a highlight was Amy's Sweet Asian Chicken over White Rice, it serves your description of "amazing flavor" quite well as it received rave reviews from all who were fortunate enough to feast on it. Your merits score top marks on price, quality, delivery and customer service, par-excellence!" ~ Karen & George Graham



Download our full menus on our website
www.peppercornz.com

"We are living in a world today where lemonade is made from artificial flavors and furniture polish is made from real lemons." ~ Alfred E. Newman

PeppercornzSM

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