

CAPONE FOODS

FRESH PASTA AND SPECIALTY FOODS

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WINTER 2003-2004



A Long Time Ago

It's Tuesday at 7:30 a.m. My mission this morning is to thicken a mushroom sauce, made from 80 pounds of mushrooms, shallots, garlic, thyme and other spices, that started cooking the night before. As I arrive, the roasted mushrooms have been drained, and the flavorful liquid is almost boiling. To my left, on the stove, a shiny saucepan filled with duck fat and crisp, purple-outlined pink and translucent shallots — a key ingredient in our chicken sausages — begins to sizzle. In the oven, bright orange-colored chunks of butternut squash, destined to become soup, glisten with melted Plugra butter and bake with sliced shallots and a few hands of fresh ginger mixed in. To my right, fresh basil and — guess what? — more shallots are being coarsely chopped for our plum tomato and basil sauce. Finally, behind me, I hear the pasta machine start humming as it extrudes dough to be made into linguine, which, a long, long time ago, was the first thing we ever made. As I walk back to my office to jot down these thoughts, I can't help thinking that at least in our own little food world, we have come a long way, and everything is alright.

What's New

Around the holidays, I don't know what excites our customers more: the special food items we carry, or the fact that we're open on Sundays between Thanksgiving and Christmas. That's right, we'll be open Sundays 10 a.m. to 5 p.m. from November 30 to December 20. Now, about those special items. Highlights include:

Olive oil from Italy: Valli Trapanesi "Falconero" from the estate of Maria Catarina Burgarella Fontanasalsa (say that three times fast) in Trapani, Sicily. Deep, smooth, slightly smoky flavor. (18.95/25 oz.)

Acetum balsamic vinegar in a flask: Be ready for anything—keep a flask of balsamic in your pocket. This one's smooth, rich and complex. (14.95 or three for 39.00)

Bedetti brand torrone from Italy: We have three types of this traditional, honey-and-almond-based Italian nougat: hard (7.75), soft (8.75), and chocolate-covered soft (9.75).

Arborio rice with truffles, polenta with truffles: all the ingredients you need to make a decadent side dish — in one jar. Comes with cooking instructions. An unusual gift for the person who has everything. Arborio, 14.75; Polenta (instant), 13.75.

Green glass dripless olive oil decanter: Hand made in Spain, no two are exactly alike. It looks a little like a classic teakettle, and its spout is perfectly designed to minimize drips. Buy it as is for 9.75, or. fill it with Capone's olive oil (8.00/lb).

**Balsamic in a flask
and other gift ideas**

Special Offer

That butternut squash I mentioned earlier? Baking in the oven with Plugra butter, shallots and ginger? It grew up to become a velvety, creamy soup. We want everyone to know how good our Butternut Squash Soup is, so we're putting it on special for \$3.00/pint (normally 3.95). It sure takes the edge off winter.

Featured Customer

Butcher Boy Marketplace in North Andover, MA, has been around for 40 years, and it shows in the expertise of the people who run it. On an average weekday afternoon, customers stand four deep in fast-moving lines for Butcher Boy's first-class meats, extensive menu of prepared foods and 1,000-bottle wine selection. The knowledgeable, friendly counter help makes everything run smoothly, and the whole store is impeccably clean and well organized. In addition to our fresh pasta and ravioli, a very popular item that Butcher Boy carries is our fresh



Family-owned for three generations

pasta sheets. The sheets can be used to make lasagna, manicotti, ravioli or even your own tortellini. See www.butcherboymarket.com for a full listing of products or, better yet, pay them a visit: 1077 Osgood St. (Rt. 125) North Andover, MA, 01845. Tel 978-688-1511.

Have You Heard of This?

What's the perfect dish for the holiday season? One that's distinctive enough to serve at a dinner party and yet so easy to make you can treat yourself after a long, hectic day of working and shopping. We recommend two items that are not only distinctive and easy to make—they're also traditional holiday foods.

Spinach and Mushroom Strata: This is a savory bread pudding that's perfect for brunch. It has a comforting, assertive taste and a smooth texture, and, best of all, you can microwave it. Serve some just before opening your presents on Christmas morning.

Traditional Bolognese Tortellini: Made with prosciutto, mortadella, parmesan cheese and spices. Cook the tortellini in boiling water, then serve them in a clear chicken broth topped with Parmigiano Reggiano. Have this dish as the second or pasta course in the usual holiday multi-course dinner.

What's Cooking

Not-So-Classic Cheese Lasagna

Use an 8x10 or 9x13 baking dish. Serves 4-6

For filling:

1 3/4 lb	fresh ricotta
8 oz	sour cream
2	large eggs
6 oz	grated parmesan (4 oz for filling, 2 oz for topping)
1 pinch	fresh grated nutmeg
1 pinch	sugar (optional)
1	red bell pepper, roasted, skinned & chopped fine
2 tbsp	chopped fresh parsley
	salt & pepper to taste

For final assembly:

2 pints	Capone's Plum Tomato & Basil Sauce
1 lb	fresh pasta sheets
3/4 lb	sliced provolone cheese (12 slices)

1. Defrost sauce
2. Mix all filling ingredients, except 1/3 of parmesan, until smooth. Place in a pastry bag. (If you don't have a pastry bag, use a heavy-duty food-storage plastic bag.) Cut one corner of bag to make a hole about 3/4 inch wide; this works fine to spread filling. Remember to reserve about 1/3 of the parmesan for topping.
3. Bring 1 gallon of water to boil.
4. Cut pasta sheets in half to fit an 8x10 or 9x13 baking dish. Immerse one sheet at a time in boiling water for about 45 seconds. Remove, run under cold water, shake off excess water and stack pasta sheets on top of each other separated by a piece of plastic film.
5. To assemble lasagna, start with 1/4 of sauce, 1 pasta sheet, 1/3 of total filling and 4 slices of provolone cheese. Do this two more times in the following order: pasta, filling, sauce and provolone. Then top with the last sheet of pasta, remainder of sauce and rest of parmesan cheese.
6. Cover with foil and bake for about 45 minutes to 1 hour at 375 or until temperature in center of lasagna reaches 165 to 170 degrees. Allow to cool and set for at least 1/2 hour before serving.