

CAPONE FOODS

FRESH PASTA AND SPECIALTY FOODS

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SUMMER 2004

One Potato, Two Potato

PAPAS CRIOLLAS. My friend Cesar Salgado, manager of Dali restaurant, told me about these wonderful, golden buttery nuggets, produced in his native country of Colombia. They sounded so good, I decided to give them a try. He was right, and I have been cooking POTATOES for about a month. If memory serves me right, the last time I became this excited about something, there was little, if any, food involved, and certainly no potatoes.

Last week I served them to a large, jovial (more than two mimosas each) group of women that had gathered for a party at my house. The potatoes were the most popular part of the meal, after the filet mignon and the lobster croissants, of course.

I like them so much, I decided to include them in our "take home meals" selection. I still don't know how I am going to prepare them, but I guess I better hurry up and come up with something soon because this newsletter is going to print in a couple of days.

Hmm, let's see ... Should I bake them or broil them? Flake or fry them, mash or mold them ... Check out the freezer, see if I made the deadline.

One potato, two potato, three ...



Papas Criollas - Golden Potatoes

What's New

Besides the Golden Potatoes, we are also making large, "family-size" entrées. Each of the dishes below can feed 8 to 10 people and is best heated in a conventional oven (though a microwave will do in a pinch). They cost 24.00 each ... except for this summer, when they are on special (see below).

TRADITIONAL CHEESE LASAGNA: Traditional but not ordinary. Layers of fresh pasta, plum tomato and basil sauce, whole-milk ricotta, and Romano and Provolone cheese.

EGGPLANT DINNER: This might be the tastiest "eggplant parm" you've ever had. Thin eggplant slices cooked in olive oil and breadcrumbs and layered with Provolone and Romano cheeses, our plum tomato and basil sauce, and some very secret spices.

Family-size homestyle entrées. Golden Potatoes.

MUSHROOM NAPOLEON: We spent a lot of time developing this dish. Layers of fresh pasta, mushrooms, shallots, garlic, and parsley in a mushroom-flavored bechamel sauce, covered with an Asiago-breadcrumb topping. A mushroom lover's fantasy.

VEGETABLE LASAGNA: Summer vegetables mixed with caramelized onions, red bell peppers, and spinach in a mushroom-flavored cream sauce and topped with a thin layer of our plum tomato and basil sauce and Asiago-breadcrumb blend. Looks stunning and tastes even better.

Special Offer

Golden Potatoes ... maybe you've heard about them somewhere. On special this summer for 6.95, regular price 7.95.

We're offering the four family-size gourmet entrées above for 21.00 each — that's 3.00 off the regular price. Pick up a couple for your next large gathering of family and friends.

Featured Customer

Crescent Ridge Dairy

The dairy that delivers” is how the Crescent Ridge Dairy, in Sharon, MA, bills itself. Owned by the Parrish family, CRD continues the lost custom of delivering milk (from hormone-free cows) in glass bottles to customers’ doorsteps. But they go way beyond milk. There are 31 categories of specialty products, from the Dairy’s own award-winning ice cream and frozen yogurt to Oakdale Farms meats to Hot Pockets to ... you guessed it, Capone’s pasta. They carry our Cheese Lasagna, Eggplant Dinner, Ravioli (cheese, wild mushroom), and Stuffed Shells. “Crescent Ridge customers have been enjoying local



Way beyond milk...

quality products since 1932, and with the addition of Capone Foods, the tradition continues,” said Merchandising Manager Dan Harvey. You can set up an account and place your order on CRD’s web site, which is easy to use. They make deliveries in a fleet of refrigerated trucks to more than 80 towns surrounding Sharon, including greater Boston. If you’re visiting Sharon, stop by the Crescent Ridge Dairy Bar (established in 1968) and choose from 31 flavors of ice cream made with farm fresh cream. Mmmmm. The dairy bar is located at 355 Bay Rd., Sharon, MA 02067. Tel: 800-660-2740. Or go to their web site at www.crescentridge.com.

Have You Heard of This?

Piave Cheese from the Belluno area of northern Italy is fast becoming a favorite with our customers. It has an intense, full-bodied flavor which gets more pronounced as it ages. It is considered a hard cheese, yet it has a unique, smooth, soft texture. 11.75/lb I hear it’s excellent melted over baked Golden Potatoes.

We have found a good substitute for the very popular Crismona balsamic vinegar, which is no longer being shipped to the U.S. Marinella 8-Star balsamic is sweet and strong flavored, with a subtle hint of acidity. A good deal at 5.95/500 ml bottle.

What’s Cooking

Nancy’s Lemon Linguine with Shrimp

Serves 4

Nancy, the soprano opera singer from Charlestown, has been shopping at Capone’s for close to 20 years (she was only 10 years old when she first came to the store). She needed a quick recipe for a last-minute dinner guest. Together we came up with this dish.

- 1 1/4 lb lemon linguine
- 12 large shrimp, peeled and deveined
- 2 tbsp good quality olive oil (like Capone’s brand)
- 2 large shallots, chopped
- 1 tbsp fresh chopped garlic
- 1 tbsp capers, well rinsed
- 3 tbsp chopped flat-leaf parsley (save about 1 tbsp for garnish)
- 3/4 cup white wine
- 2 tbsp lemon juice
- 1 pint Capone’s chicken stock (cold)
- 1 tbsp flour
- salt and pepper to taste

1. In a large pot, bring 5 quarts water and a tbsp salt to boil.
2. In the meantime, heat oil in a frying pan and cook shrimp for about 1 1/2 minutes on each side. Remove shrimp and keep covered. To the frying pan on medium heat add shallots and cook for about 3 to 4 minutes (add more oil if needed). Then add garlic, parsley, and capers for 2 more minutes. Add wine to deglaze pan. Keep cooking to reduce by half (about 3 to 4 more minutes).
3. While the sauce is reducing, mix the flour into the cold chicken stock, then add to sauce. Heat until thickened and add lemon juice, salt, and pepper. Turn off heat and add the shrimp to the sauce.
4. Cook the pasta in the boiling water according to the directions on the package. Separate the pasta onto 4 plates and add 3 shrimp per dish. Top with the sauce and remaining parsley. Serve immediately with a salad and some nice, crunchy bread from Clear Flour Bakery.