



Chocolate Linzer Hearts

Makes: 3 dozen cookies

1 cup butter, softened
½ cup sugar
1 teaspoon vanilla
2 eggs
1 cup hazelnuts, toasted, skinned and
ground
½ ounce semisweet baking chocolate,
finely chopped
2 ½ cups Gold Medal® all-purpose flour
1 ½ teaspoons ground cinnamon
½ teaspoon ground nutmeg
½ cup raspberry jam
1 ounce semisweet baking chocolate,

melted

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky). Heat oven to 375F. Roll one-fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch heart-shaped cookie cutter. Cut small heart shape from center of half of the 2-inch hearts if desired. Place on ungreased cookie sheet. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies: top with cutout heart cookie. Drizzle with melted chocolate. Let stand until chocolate is firm

Recipe courtesy of Betty Crocker

Down on the Farm



Aah February. Spring is just around the corner, and it's the time of year when we unabashedly celebrate two of God's greatest creations: love and chocolate! So whether you have a sweetheart or are just in the mood for a bit of Godiva, go on and have fun. And speaking of all-things romantic, we've included a special deal on dimmers, to set the mood so to speak, as well as a recipe your kids are going to love.

Isn't It Romantic?

A piece of advice for the month of February for all of our male readers. The 14th is VALENTINE'S DAY. Mark it on your calendar, stick it on a post-it on your desk or even write it on your hand. Whatever it takes, do not forget. To help you get started, we're listing a trio of top romantic restaurants around town. Make your reservations now because space fills up fast.



Circa

The coolness factor at this downtown restaurant is off the charts and the food is to die for. Start your meal with the appetizer sampler. Choose any three for \$8

Napa Cafe

This East Memphis hidden gem was awarded "best atmosphere" by Memphis Magazine, and the food is equally as good. Try the special V-Day menu.

Grace Restaurant

Located in midtown, Grace features a cozy dining room and an elegant salon. Chef Ben Vaughan designs his menu around seasonal ingredients and the freshness shows. Our vote? Seared Diver Scallops.

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Mark your calendar for April 25th and join us at Shelby Farms Park for the mid-South's largest Earth Day celebration. We'll be manning a booth, passing out information on our "green" programs and raffling off prizes. The day will be filled with music, food and lots of games for the kids. Stay tuned to our next newsletter for additional information.

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Be a Dimwit

They can fill a room with light or set the mood for a romantic evening. But that's just two good reasons to install dimmer switches. Our team at Above and Beyond has come up with a few more.

- 1. Want to get your spouse in the mood? If they are budget minded, lower the lights and softly say, "Dimmer switches can reduce our electricty required for lighting by 20 percent." Nothing like saving a few bucks to get his/her engine running!
- 2. Dimmer switches mean you won't have to clean your baseboards as often. No one will see them!
- 3. Stuck in the house because of bad weather? An indoor game of Marco Polo is just a dimmer switch away.

Share the Love

C'mon. Show us some love! We are in the midsts of planning our next "Wave" event, and we need your help. <u>E-mail</u> us and let us know where you would like to see us waving and displaying a smile-generating Good Morning banner to greet motorists as they drive by. It's all in fun and an attempt to put a smile on the faces of the back-to-work crowd.



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