

Oldest Water Heater Contest!

**IS YOUR WATER HEATER
FROM THE STONE AGE?
Win A **FREE** Water Heater!***



If your water heater is the oldest water heater that Above and Beyond Electric & Plumbing discovers we'll replace it with a

FREE Water Heater!

Everyone Wins! All entrants receive a certificate for \$100.00 off a new water heater! *All entrants must have an Above and Beyond plumber out to their home to inspect the unit in order for the entry to be valid.



But hurry! Contest ends 08/30/2017! Complete the [entry form here](#) or call the office (901) 266-4630 to enter and you could be the lucky winner of a brand new water heater!

Have you met Scott and Curtis, our Plumbers?



We're happy to now offer Plumbing Services as well as Electrical Services.

- Electric, Gas and Tank-less water heater service and Installation
- Kitchen sinks
- Garbage disposals
- Instant hot water dispenser
- Bathtubs, Showers
- Faucet Replacement/Repair
- Toilet repair and replacement

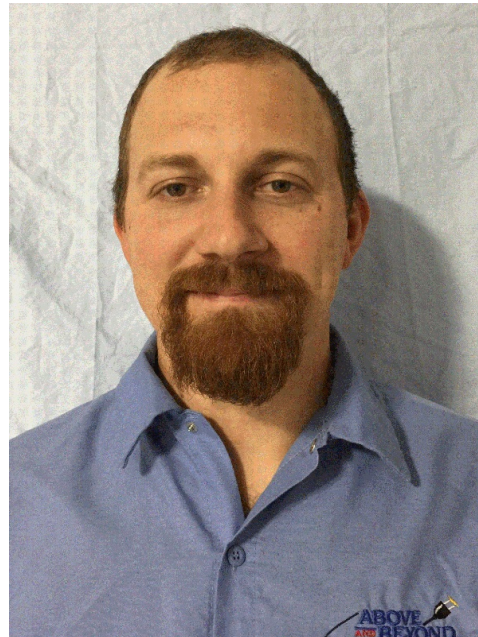
- Water Line Installation

SAVE \$25

**On your First
Plumbing Service
with Us!**

Not valid with any other offers

[learn more...](#)



**Give Us a Call!
(901) 266-4630**

More plumbing services...

- Gas Lines to Grills, Cooktops, Ranges, Lanterns
- Drain Cleaning
- Leak Repair
- Sump pumps
- Bidet toilet seats
- Backflow prevention
- Backup Generators
- Pool house and Outdoor Kitchens, Grilling Stations and Sinks

Grilled Zucchini

Total Time: 0:10; Serves: 2

Ingredients

- 2 large zucchini, sliced into rounds (or into thin strips)
- 1 tbsp. extra-virgin olive oil
- 1 tsp. garlic powder
- 1/4 tsp. crushed red pepper flakes
- 1/2 tsp. lemon zest
- kosher salt
- Freshly ground black pepper
- 1/4 c. balsamic vinegar

Directions

1. Preheat grill on high. In a large bowl, toss zucchini with olive oil, garlic powder, red pepper flakes, and lemon

**Healthy
Go-To
Summer
Side
Dish!**

- zest. Season with salt and pepper.
2. Once grill is hot, carefully use tongs to rub an oiled paper towel over grates to clean.
 3. Using tongs, place zucchini on grill. Cover and cook, 2 minutes. Flip and continue cooking on high, covered, 2 minutes more.
 4. Reduce heat to low, flip zucchini, and brush lightly with balsamic vinegar. Continue cooking up to 1 minute, uncovered. Serve warm.



Jillian Guyette is a food, travel, and lifestyle photographer based in Philadelphia. She blogs at [a Better Happier St. Sebastian](#).



901.266.4630



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