

## New Way Citizens is Connecting Customers to Our Website

In a day and age when we rely heavily on smartphones, Citizens Energy Group wants to make it quick and easy for you to connect with us. Starting this month, you will begin to see QR Codes in the Connection and soon on your bill. A QR Code, which is a type of barcode, contains a link to online content. After downloading a free QR Code reader from your favorite app store, you'll be able to scan any QR Code, including the ones provided by Citizens.

Scan the QR Code on the right to watch a video explaining how to read your monthly bill. In addition, scan the QR Code on the back of the Connection to watch this month's episode of Chef's Choice.



## Go Paperless and Receive Your Bill Online

Every month, Citizens sends nearly half a million bills through the mail. We can reduce costs annually and benefit our customers with safe, easy and convenient online services available 24-7. Electronic bills come right to your inbox, saving time, energy and paper that would otherwise end up in landfills.

Rather than receiving a bill through the mail, our paperless billing service will send you an email each month with your billing details. You can then pay your bill through your bank, by phone, or our website using EasyPay. EasyPay is free to use and will deduct directly from your bank account. Please visit our website [CitizensEnergyGroup.com](http://CitizensEnergyGroup.com) and click on "Go Paperless" for more information.

GO PAPERLESS.



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FATHER. NATURE ENTHUSIAST.  
CITIZEN. EMPLOYEE.

IndyCitizens.com

GO PAPERLESS.  
GO GREEN.

Sign up for Paperless Billing to start receiving email reminders.

Paperless Billing FAQs

Citizens Energy Savers

- Rebates
- FREE Efficiency Kit
- Student Poster Contest
- Energy Saving Tips

New Sanitary Sewer Permit Process

Frequently Asked Questions about Sewer Permits

Combined Bill Request

Upcoming Board Meeting

Next Board Meeting:  
November 20, 2013

More Information >>

Check Reservoir Levels

Geist  
Morse  
Eagle Creek

Chef's Choice

Watch the show & find recipes

Clean Water for a World Class City

Why Rate Increases are Needed

Site Map

Terms & Conditions

Privacy & Security

Accessibility



# Give the Gift of Warmth

Holiday gift certificates are available through Citizens Energy Group. Call customer service at 924-3311 and receive information on how to make a payment on a recipient's account. Citizens will then send a notice to the recipient on your behalf.

## Winterize Your Home

Winter weather is here and it's time to start thinking about ways to protect your home from Mother Nature. The tips below will save money on your utility bill and safeguard your home's valuable assets.

### Protect Pipes

- Insulate pipes exposed to cold air.
- Make sure the lid on your water meter pit is tight.
- Leave a thin stream of water running when the temperature is below zero.
- Open cabinet doors below sinks.
- Locate your water shut-off valve.

### Heat Responsibly

- Inspect chimney and furnace annually and be mindful that using alternative heating sources incorrectly can be dangerous.
- Check smoke detectors monthly and change batteries every six months.
- If using a space heater, create a three foot safety zone. Keep space heater away from anything flammable like furniture and draperies.
- Don't heat your home with a gas oven. Long-term, continuous use of a natural gas oven can create a buildup of carbon monoxide in your home that can be harmful or even fatal.



## Halibut Cheeks with Pine Nut Gremolata

From Chef Ryan Nelson from The Oceanaire Seafood Room



To see a cooking demonstration of this recipe on Chef's Choice with Citizens Energy Group, go to [www.CitizensEnergyGroup.com](http://www.CitizensEnergyGroup.com) or scan the QR code.

### Halibut Cheeks Ingredients:

24 ounces halibut cheeks  
Kosher salt, to taste  
Black pepper, to taste  
3 tablespoons wondra flour  
2 ounces vegetable oil  
2 ounces white wine  
3 ounces chicken stock  
1 tablespoon minced shallots  
1 lemon, juiced  
½ tablespoon chopped parsley  
2 tablespoons capers  
5 tablespoons whole butter

### Directions:

Season the halibut cheeks with salt and pepper, to taste. Lightly coat the cheeks with the wondra flour. Preheat the vegetable oil over high heat in large skillet. When the oil is hot, almost smoking, pan-sear the cheeks.

Turn them over when the first side is golden brown. Reduce the heat to medium and cook for 6 minutes or until the cheeks are completely cooked. Remove the cheeks from the pan and reserve. Using the hot pan in which the cheeks were cooked, deglaze the pan with white wine and chicken stock. Add the shallots and reduce the liquid by half. Add the lemon juice, parsley and capers. Remove from the stove and immediately incorporate the butter to the rapidly reducing sauce. Season with salt and pepper, to taste. To serve, divide the cheeks among the four plates, creating a mounded attack. Drizzle the sauce on and around the cheeks. Garnish with the Pine Nut Gremolata.

### Pine Nut Gremolata Ingredients:

1 Cup shredded Parmesan cheese  
¼ Cup pine nuts, toasted  
2 Tablespoons chopped parsley  
2 lemons, zested  
Kosher salt and black pepper, to taste

### Directions:

Pre-heat oven to 400 degrees. Spread the parmesan in a thin layer over a sheet pan lined with parchment paper. Bake in the 400 degree oven until golden brown and crispy (10-12) minutes. Remove from the oven and allow the sheet of cheese to cool completely. Break the cheese into small pieces. Mix the cheese with the pine nuts, parsley and lemon zest. Season with kosher salt and pepper.

