

Beer Club's Picks for FEBRUARY



UNITY VIBRATION, MICHIGAN KOMBUCHA BEER--AMERICAN WILD ALE

Ginger

I've never liked Kombucha... Until now. The mix of beer and ginger lightens and freshens it up. It has JUST enough ginger to be fresh and zippy. Clean and fresh, it also settles your stomach. The perfect brunch beer; also great with curry or shellfish. 8%
\$13.99 / 4 pack
\$4 / 12 ounce

Bourbon Peach

Rich and full, with definite fruitiness from the real peach. There's a strong aroma of cooking spice from the bourbon influence gives it weight. Fresh lemon curd rounds it out with a fleshy, soft texture. You will never notice the alcohol, it's so fresh. Awesome with pork or anything with salsa. 8%
\$13.99 / 4 pack
\$4 / 12 ounce

VICTORY, PENNSYLVANIA

One of the first craft breweries in the US, Victory turns 20 this month!

Moon Glow Weizenbock

It's a wheat beer, but forget light and fruity--the flavors are rich, smooth, and malty. Crisp strawberry and lime notes lift the baked bread spice heaviness. Refreshing, soft, and delightfully easy to drink. Amazing with brats or chili. 8.7%
\$8.99 / 4 pack

Prima Pils

This Pilsner is in a classic crisp German style, with just a touch more in the hops department. Fresh and full, it's balanced too, with a super clean finish and just a touch of herbs. A new world classic. Try it with seafood or cheese straws. 5.3%
\$9.99 / 6 pack

This month, beer club gets 3 bottles each of Victory beers, plus 2 bottles each of Unity. Vibration Kombucha beers! Plus, wine club members who are also members of beer club get 10% off all beer purchases! (Please inform us at checkout to ensure discount)

**ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM**

LE CREUSET "SUPPER CLUB"

We draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.

CHEESE CLUB!

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-4 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well.

HAVE YOU NOTICED OUR NEW SELECTION?

One of my industry newsletters this month carried the headline: "Why it's time for wine wankers and the industry to get over themselves." We at Shiraz have long believed what was in this article, which is that wine talk can sometimes be a little overwhelming for people.

To that end, we now have a different organization for our wines: everything is by taste profile, instead of by the grape varieties involved.

To make it easier for you to shop, we can now point you toward the style you enjoy! We also have an increased number of tasting notes on the shelves to help you shop, with even MORE on the way.

GEORGIA PRODUCTS ARE EASIER TO FIND!

We have created a shelf for Georgia food products and a special section for Georgia beers--now if you are looking for something local, it's easier to find than ever! The cheeses in the cheese case are all marked by state so Georgia is easy to locate there also.

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
TASTING WILL STAR THE WINE CLUB PICKS!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR FEBRUARY

This month's featured food item is Southern Straws old-fashioned cheese straws. A great snack, appetizer, or addition, it is something great to have in your pantry. Try it as part of an aperitif display with olives and almonds, or dip it in chili jam. I love it served with tomato soup instead of a grilled cheese sandwich. Or try it on a salad instead of croutons for that same great crunch without the work. How about your favorite veggie casserole with these crumbled on the top?! Some extra ideas are below.... Enjoy! Both owners of the company are UGA grads, and it is a Georgia grown product. Southern Straws are just \$5.99 a bag, and come automatically in this month's wine club.

Emily's recipe here was featured in Cooking Light and is great with cheese straws on top:

"Emily Garrison (a different Emily G), owner of Athens, Georgia's Shiraz Fine Wine and Gourmet praised the sauce for its abilities to transform ordinary dishes into something deeper and surprising. She actually shared a delicious chili recipe with us. Berbere, beer and lots of beans— yes, it was delicious. And it yielded around three quarts, (hello lunchtime leftovers!)."

WHITE BEAN-BERBERE CHILI

1 tsp olive oil
1 pound ground turkey or venison
4 cloves garlic, diced
1 onion, diced
2 Tbsp flour
5 Tbsp Emily G's Berbere
1 tsp black pepper
1 tsp salt
1 bottle beer
28 oz. can diced tomatoes
2 c low sodium vegetable or chicken stock
3 cans, various white beans, drained (I used garbanzo, cannellini and navy beans)

Heat a large pot on medium heat. Add the olive oil and meat, then brown for about 10 minutes. Halfway through browning, add the garlic and onions. When the meat is done, add flour to the drippings and whisk thoroughly. Add the Berbere sauce, pepper, salt and beer to loosen up the meat and roux. Cook for 15 minutes.

- See more at: <http://simmerandboil.cookinglight.com/2014/11/17/food-finds-emily-gs-berbere-and-turkey-chili/#sthash.zRnhYvQX.dpuf>

CHEESY FAUX FRIED CHICKEN

1/2 chicken, cut into pieces
1/2 cup vinaigrette (or make your own: 1 Tbsp mustard, 2/3 vinegar, 1/3 oil, 1 tsp. herbs)
1 5 oz bag Southern Straws cheese straws
2/3 cup panko crumbs
Cooking spray

Marinate chicken in vinaigrette for at least 30 minutes and up to 3 hours. Preheat oven to 425 F. Crush the cheese straws in a ziplock bag with a rolling pin, add panko crumbs, and shake. Spray a baking sheet with oil and either shake the chicken in the bag or roll it in the crumbs. Bake 35-40 minutes if bone in, or 30-35 minutes without bones.



GO DIGITAL WITH US!

Facebook: Shiraz Athens, our fan page, will have information on sales, specials, and events, as well as one FB only sale each week

Twitter: Shirazathens has quick notes of things that are coming, what Emily's trying, and wine article links

Instagram: Shirazwineandgourmet has lots of ideas of what to make for dinner with our fish, meat, and bottled food items, as well as pictures of wineries and vineyards

Youtube: Shirazathensga has great new recipes and wine tips coming! Lots of easy to follow recipes inspired by wineries around the world with pairings are on the way!

Grapier Wit: our blog, will have constant updates from now on with information, pictures, and stories. Links will be in our Friday weekly emails!

Our website, www.shirazathens.com, is also getting a facelift to better serve you!