

# Shiraz

FINE WINE & GOURMET

www.shirazathens.com

MARCH 2018

## PRODUCT SPOTLIGHT

We are excited to have Garlic Twisters back in stock. Mine is one of my 5 favorite things in my kitchen and it gets use daily! A miracle worker, it cuts garlic into whatever size you choose with ease and is a snap to clean. Besides being indispensable for copious amounts of garlic, it's amazing for ginger root, peppers, and herbs too. Only \$25 each, and they last forever! Amazing as a gift too. Everyone should have one of these.

## MARCH CHEESE CLUB

### A NEW FARM FOR US: GOAT LADY DAIRY, NORTH CAROLINA

Snow Camp

A cow and goat combo, it's made like a baby brie. Delicious and creamy, I put this with olives and have the best snack ever. \$8.99

Smokey Mountain

Goat cheese that is applewood smoked, giving it that rich bacon flavor. This is a great cheese on its own, or to use when cooking. \$9.99

### GARLIC, ANYONE??

#### FACE ROCK CREAMERY, OREGON

Vampire Slayer Garlic Cheese Curds

A delicious garlic cheddar in that semi-firm state that makes us crave them like no other. Amazing when you want to melt them, like poutine, grilled cheese, or quesadillas. \$7.99

#### LE BONNE VIE, GEORGIA

Garlic Herb Chevre Log

A beautiful fresh goat cheese studded with fresh garlic and lots of herbs. No spring day is complete without some fresh chevre! And this is extra pretty, because it's about 3 times regular size. \$8.99

#### CABOT, VERMONT

Garlic Herb Cheddar Parchment Bar

One of our fave creameries, Cabot turns out some serious cheddar. And this one has a lot of flavor - for a cheese plate or on a sandwich. \$5.99

*This month, cheese club will get all FIVE of these specialty cheeses, plus Robert Rothschild Raspberry Honey Mustard and 2 bags of Savory Saltines. It's a \$55 value!*

**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 MARCH

This month's featured food item is Slather Brand Slatherin Sauce. It's good on almost anything--the perfect sauce to have in your fridge for anything that needs a little more flavor. Their signature dish is shrimp and grits (amazing!), and it's a great addition to roast chicken, pot roast, pork, or simmered tofu. Make it a sauce for enchiladas or 3 bean salad, or throw it in the slow cooker for tonight's dinner. Check out [www.slatheriton.com](http://www.slatheriton.com) for more recipe ideas from chef Robin. Slatherin Sauce is only \$8.99 a jar, and is automatically included in this month's wine club.

## SLATHERED SPECIAL MEATLOAF

This is one of my personal favorite comfort foods. I played with meatloaf for years--but this combo of the trench, the cheese, and the sauce flavoring is amazing.

- 1/2 pound lean ground beef
- 1/2 pound ground pork
- 1/2 pound ground turkey
- 3/4 cup bread crumbs
- 1 small onion
- 4 egg whites
- 1/4 cup romano or pecorino cheese, grated
- 1/4 teaspoon thyme
- 1/4 teaspoon nutmeg
- 1 cup crushed tomatoes
- 1/2 jar Slatherin Sauce
- 2 cups ricotta cheese
- 1/4 cup fresh parsley, basil, and or tarragon, chopped

Mix all ingredients except the last 3 and pack into a loaf pan. (if you don't have a loaf pan, it can be formed and put over aluminum foil on a baking sheet) Make a large trench in the center of the loaf. Bake at 350 F for an hour. Add ricotta to trench and bake another 20 minutes; remove from oven and put on a serving dish. Pour Slatherin Sauce over the top and sprinkle with fresh herbs.

## PIMENTO CHEESE GRITS

- 6 cups water
- 1 1/2 cups stone ground grits
- 4 oz. cream cheese, cream, or broth
- 4 tablespoons butter
- 8 oz. sharp cheddar cheese

Bring water to boil in heavy-bottom stockpot. Slowly add grits, stirring constantly. Reduce heat to low and continue stirring to prevent grits from scorching. Once grits have started to thicken continue cooking over low heat for another 30 minutes, stirring frequently. Add remaining ingredients and continue cooking for about 10 minutes until cheese melts. Season to taste with salt and pepper. Keep covered and warm until ready to serve, adding water as needed to maintain creamy consistency

Serves 4 - 6

## STUFFED COLLARD GREENS

- 16 collard leaves the size of your hand
- 1/2 pound lean ground beef
- 1/4 cup chopped peppers
- 1/4 cup chopped onion
- 2 cups Slatherin Sauce
- 1 cup cooked rice
- 1 Tablespoon hot sauce
- 1/2 cup cheese, shredded

Boil the collards for 5 minutes to soften. Cook beef, peppers, and onion in a skillet until meat is brown and drain off the fat. Stir in half the Slatherin sauce, rice, and hot sauce until warm. Preheat oven to 350 F. Divide the stuffing among the leaves and roll them: overlap 2 leaves slightly in the middle, add 2 T. of filling, fold sides in first and then roll down the middle. Put in a baking dish and cook, uncovered, for 30 minutes--add sauce and cheese for the last 10 minutes.

Serves 2

## SLATHERED SHRIMP

- 2 lbs. royal red shrimp
- 2 tablespoons Olive Oil
- 1 bottle Slather Brand Foods Original Slatherin' Sauce
- 12 slices premium crispy bacon (optional)
- 1/4 cup chopped fresh parsley

While grits are cooking, place bacon slices on foil lined baking sheet and place in 350 degree oven until crispy. Remove from oven, drain on paper towels, crumble and set aside.

Place oil in heavy bottom saucepan over medium high heat; add shrimp and stir, moving shrimp to sides of the pan. Pour Slatherin' Sauce in the middle of the pan. Sauce will quickly begin to caramelize. Fold the sauce and shrimp together in the pan for about 3 minutes until shrimp are thoroughly cooked but being careful not to overcook.

# MARCH

## Domaine Galevan Cotes du Rhone Blanc 2013 Rhône Valley, France

80% Clairette, 10% Roussanne, 10% Marsanne  
This property is only a mile from Chateauneuf du Pape and it has the classic stony backbone of that area. Lean and super stony with limestone and silt all over the palate, as well as yellow plums and apples. The finish is masculine--all firm backbone. This wine is delicious on its own but amazing with any food you can throw at it. Shrimp and grits with Slatherin sauce, roast chicken or quail, spinach enchiladas... All wonderful.

**\$15.99**

## 11 Pinos Bobal Old Vines 2016 Manchuela, Spain

A delightful ripe, rich berry-laced wine that is full of cinnamon and spice. Purple fruit with cider notes and allspice aromas, along with mulberry and boysenberry juiciness on the finish. Blueberry prevails at the finish. The 80 year vines give depth and breadth to the fruit-forward wine. Put it with bacon-cheddar burgers or any bold, spicy, intense food you serve.

**\$14.99**

## Louis Vallon Petit Verdot 2016 Bordeaux, France

A grape I love that's usually limited to under 10% in a blend. 100% means the qualities are magnified, so this makes me think I'm sitting at a writer's desk. The aromas are graphite and ink exploding out of the glass, with blueberry, blackberry, and black raspberry deep and inky through to the end. This with a burger and fries is a revelation. More traditional pairings are sausage, spicy food, and hard cheeses.

**\$16.99**



### This Month's FEATURE:

## Brandini Barbera 2016 La Morra, Langhe, Piemonte, Italy

A beautiful, medium-bodied, smooth wine with all the flavor of a wine near Barolo that's cold fermented in stainless steel after growing on limestone. Dark cherry and plum, with hints of cocoa and licorice provide a deep but elegant flavor profile. Smooth and pretty, it has stuffing but definitely is on the more elegant, chalky, stony side of the Piedmont.

**\$29.99**

**Wine Club deal of the month = \$19.99!  
(Gets as low as \$16!!)**

## Rosé of the month



## Bridge Lane 2017 by Lieb Cellars North Fork, Long Island, NY

Cabernet Franc, Merlot, Pinot Blanc, Pinot Noir  
#CANS! YESSSSSS! This second label rosé is light-bodied and bone dry. Juicy, bright strawberry and watermelon flavors with brisk acidity and a distinct herbal backbone. Lean, long, and firm on the finish with a little more muscle.

**\$7.99 for .375 ml**

**(Rose club members get a case discount on their rose at pickup every month!!)**

## CRU LEVEL WINES

For club members who upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

## Wine Club Cru Level RED!



## Carmen Carmenere 2014 Maipo Valley, Chile

Elegant and soft, it has black fruit with notes of lime peel and a very tight minerality. Plush as it opens, with a herbal tendency--sweet dried herbs, not green raw ones. The tannin is tightly knit until the wine opens up fully, creating a buttery, spicy, dark and full glass of wine. Extremely creamy, with just a note of cedar on the finish. Amazing with roast chicken, meatloaf, or pot roast. I like it with veggie skewers in slather sauce.

**\$27.99**

**Cru red deal of the month = \$19.99!**

## Wine Club Cru Level WHITE!



## Reholz Estate Pinot Blanc 2016 Pfalz, Germany

This is the reason I love Pinot Blanc. Perfumy on the nose, with hints of green apple and honeysuckle. It is super fresh and bright, which will mellow out with time if you choose to age it (I suggest getting a few bottles). It is frisky and spicy, with floral, grass, and herbs. But behind it all is pear and nectarine that will flesh out over time and make a super complex wine that will rival the best of reds. I'm going to have an aged Pinot Blanc tonight and my Cabs will cry in the cellar.

**\$26.99**

## Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

# Shiraz

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## DIGITAL UPDATES

**Facebook:** Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too

**Twitter:** Shirazathens

**Instagram:** Shirazathens

**www.shirazathens.com**

## UPCOMING EVENTS



### SATURDAY, MARCH 3

Monthly tasting of Wine Club wines  
1-5 PM Shiraz tasting room  
\$5 per person; free for club members

### FRIDAY, MARCH 23

**A Cooking Demo and Book Signing** of *Eat Your Bourbon* by cookbook author and founder of Bourbon Barrel Foods, Matt Jamie  
4 - 7 PM at Shiraz  
Taste an array of food made from cookbook recipes and a flight of 12 wines to match, including Pollo a la Brasa Chicken Wings, Grilled Oysters with Bourbon Brown Butter-Soy Vinaigrette, Bourbon Barrel Beer Cheese, Soy Brined Tea Eggs, and Smoked Pickled Grapes  
\$30 per person, all-inclusive!  
Order an advance copy of the new cookbook (\$40) for \$30 (get it signed at the event too!) Meet Matt also--that's the real treat!  
We will have specials on bourbon barrel foods all night with admission too!

### SATURDAY, APRIL 7

Monthly tasting of Wine Club wines  
1-5 PM Shiraz tasting room  
\$5 per person; free for club members

### THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

**Call us for reservations at 706-208-0010.**

**Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.**