

PRODUCT SPOTLIGHT

This month, we're bringing back a favorite hot sauce: Half Moon Bay's Iguana Deuces! These portable and distinct hot sauces are easy to carry everywhere and have amazing flavors. Mix with butter for an amazing fish or chicken "buffalo" sauce; put into your favorite crab or artichoke dip; add to a peach-tomato salsa and make fish tacos! We have 4 different hot sauces: tropical pepper sauce, jalapeno pepper sauce, smoky chipotle, and red habanero. The "deuces" are 2 for \$5. They're so much fun to play with!

AUGUST CHEESE CLUB

BEEHIVE CHEESE, UTAH

Truffle Hive

This limited-edition cheese is made with smooth Irish cheddar that is marbled like a cow's spots with thinly sliced black summer truffles. It's then rubbed with honey and truffle salt for extra flavor. The result is a mild, mushroomy cheese that is truly unique. It's semi-soft, aged for 6 months, and full of umami. Buttery and meltable. It is killer with a french dip sandwich! And it's a striking addition to a cheese board. \$5.99 / 4 oz

Pour Me A Slice

Beehive Promontory cheddar aged with Basil Hayden's bourbon. Smooth, creamy, and has a little of that sweet and spicy bourbon at the end. Super limited - our friend Pat, the owner, swears it's amazing so I couldn't resist! Put it with pecans and salami, or make a grilled cheese sandwich. Awesome on sliders or grated on grilled veggies. \$5.99 / 4 oz

Seahive Promontory aged with local honey and Utah sea salt-it's the summer answer to Barely Buzzed. Altogether savory, fresh, and clean, it is the perfect topping for a salad. Try a kale salad with a bo-querone, olive oil, and lemon juice dressing topped with seahive! Or make the best spinach artichoke dip ever. \$5.99 / 4 oz

Fresh Ricotta

This is a brand new project that is winery only, but we got a limited amount for you! The freshest ricotta you can think of-put it with raw zucchini squash or tomatoes; dollop on top of pasta; bake in a frittata; drizzle with honey and serve with bread. It's fluffy and light, with a delicate, clean flavor. \$8.99 / 8 oz

This month, cheese club will receive all 4 cheeses from Beehive plus Georgia Sourdough sea salt crackers, Georgia "Blue" Salami with Asher Blue cheese from Sweetgrass, AND Verdant Kitchen Ginger Preserve with lemon! That's \$56 worth of cheese and goodies this month! Georgia Sourdough crackers are \$5.99 Verdant Kitchen Ginger Preserves are \$13.99 Spotted Trotter "Blue" Salami is \$8.99

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SHIRAZ'S RECIPES FOR AUGUST

This month's featured food item is Tamarindo Bay Pepper Sauce from Half Moon Bay Trading Co. It's a nod to a Jamaican pepper sauce--think worcestershire with pineapple, molasses, and onions mixed in. I just had sirloin in half steak sauce and half red wine, and it was stellar, but it's great with pork chops or mushrooms too. Mix it in with ground turkey for a savory burger or as a delicious steak sauce. Killer with mushrooms and also great with fries (or zucchini fries). It's a good savory glaze for hearty fish on the grill. Tamarindo Bay is only \$6.99, and is automatically included in this month's wine club.

FRIED FISH SAUCE

4 ounces of cream cheese, room temperature

- 3 Tbsp sour cream
- 1/2 cup Tamarindo Bay Pepper Sauce

A few drops of hot sauce

Whisk or puree all ingredients together. Keep cold until serving, and put with shrimp cocktail, fried fish, or breaded shellfish.

SAVORY CHICKEN WINGS

Jumbo Springer Mountain chicken wings Tamarindo Bay Pepper Sauce

Bake wings at 350 degrees F. for 30 min, remove from oven and put into a large bowl. Cover wings with enough sauce to wet every inch of the wings. Return to oven and bake for 6 more minutes.

STEAKHOUSE RIBEYES

2 18 oz ribeye steaks, bone-in if possible 1 Tablespoon salt salt and pepper to taste

1 Tablespoon butter

Tamarindo Bay Pepper Sauce

Salt the steaks liberally with the Tablespoon of good salt. Let rest in the refrigerator overnight, up to 12 hours. Let rest at room temperature for 10 minutes. In the meantime, preheat the oven to 400 F and heat a cast-iron or other heavy oven safe pan on medium high. Pat the steak dry and sprinkle with salt and pepper. Cook the steak until browned and crisp, about 3 minutes. Add the butter, turn the steaks again and nestle them together, and transfer to the oven. Cook until a thermometer measures 120 for medium rare, about 10 - 12 minutes. Let the steak rest for 10-15 minutes before serving. Serve with Pepper Sauce and any vegetables or other sides you're craving.



EMILY'S WINE CLUB SELECTIONS FOR **AUGUST**

Terre Rouge Fiddlegown Viognier 2016 Rice-Macdonald Vineyard Sierra Foothills, California

A wine all about texture. It's sandy, with dusty tannins on the finish. Loads of slightly tart stone fruit with floral notes and a hint of spice. It's French in style, with a masculine tautness. There's a brown butter toasted almond note on the lingering finish. Amazing with blackened shrimp, summer squash, any asian noodle dish, or a lightly spiced tagine.

92 points, Editor's choice = Wine Enthusiast **\$21.99**

Cavaliere d'Oro Terre Siciliane Rosso 2017 Sicily, Italy

50% Cabernet, 50% Nero d'Avola

The winery air dries 20% of the grapes before making the wine, so it's Nero d'Avola in a Ripasso style! It has dark chocolate, juicy raspberry, fig, and plum notes. It's intense and hearty with all that delicious black fruit to round it out. Deep and juicy, this is an Italian wine that is perfect for people who don't always like Italian wines. It's so thick and jammy that it's a great match for meat on the grill, red sauces, tacos and salsa, and roasted game. The perfect fit for southern BBQ.

\$14.99

Wine Club deal this month = \$7.99!

Maxwell Little Demon 2014 McLaren Vale, South Australia 70% Cabernet, 30% Merlot

We are thrilled to have Mark Maxwell's wines back in the US! His "little demon" has notes of blackberry and cherry jam, with hints of earth and a anise-perfumed spice. There's a hint of toasty oak on the finish, with cassis, black currant, and some vanilla. Dark and structured, it is the perfect wine to have with anything on the grill. My favorite thing about this wine is it's so good young most people don't give it a few years in the cellar, but you'll be rewarded for us getting one that has even silkier tannins!

\$19.99

See us for library releases from Maxwell while they last: Silver Hammer Shiraz 2013 \$21.99 Ellen Street Shiraz 2012 \$39.99 Lime Cave Cabernet 2012 \$39.99 Where's Molly Rose, featuring Ceilidh \$19.99--our price \$9.99 with Maxwell wine purchase

This Month's Feature:

Ariousios Ariousia Chora 2017 Chios, Aegean Islands, Greece Assirtiko and Athiri

Bold, flavorful, and masculine, this is a bright, focused wine with super racy acidity and a punch of backbone toward the finish. As minerally as it is upfront, with stones and chalk everywhere, it has a touch of oily texture at the very end. A great food wine with seafood, try something with a little sweetness to it, like crab or scallops, for something really special. Also great with summery veggies like eggplant, okra, and tomatoes. Bonito tuna nicoise? Yes, please! Salads? Cream soups? All of

^{it.} \$19.99 Wine club deal of t

Wine club deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$64 worth of wine and food! PLUS, save even more on extra bottles, roses, and cru--including half off this month's featured wine!!

Wine Club Cru Level WHITE!

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Ovum Suspension Muscat 2016

Eola Springs Vineyard, Eola-Amity Hills, Oregon

A bone-dry muscat?? Yes, indeed! This wine is absolutely beautiful in its balance and precision. It has citrus rind and white flowers, with a oily undercurrent of oranges and pears. The honey scent with a white pepper lift at the end completes a glass of wine I just want to drink again and again. This winery prides itself on a sense of place with minimal intervention, and nature shines through perfectly. Put this wine with sushi, crudo, and fresh seafood... or salad, fruit, and a sunny day. It will thrill you.

\$29.99

Wine Club Cru Level RED!

Fitapreta A Touriga Vai Nua 2019 Alentejano, Portugal

100% unoaked Touriga Nacional

This is the "naked king"--the primary grape grown in Portugal, in an unadulterated, pure form. Bold and bright, with boysenberry, blackberry, and black currant--it is a tad briary but much more of the ripe clean mulberry fruit flavor than too much earthy style. Decanted or day two, it is smooth soft and even, with a minerally backbone. Super drinkable, it is rich with a touch of pepper at the end. Long, with cooling fruit. Put this with BBQ or a rich sauce and it will explode with flavor alongside it.

\$24.99

50% of the profits of this wine in August will go to restaurant relief via the Giving Kitchen!

Rosé of the month

100% Xinomavro

Okay, so this is one of my favorite roses of all time. Just a hidden gem of a region and a grape people don't know, and one of the most delicate, intriguing wines I've found. Clean, but masculine at the same time. A wine that is about power rather than fruit. Strength with a delicate freshness and aromas of prosciutto and lemon peel, and a length that is insane. I drink this wine with the most delicate things, like scallop crudo, or with something huge, like a hefty rabbit dish. Either way, it shows up. Hurry--before I drink it all.

\$27.99

Rose club deal of the month = \$14.99!

UPCOMING EVENTS



All upcoming events are cancelled until further notice.

Shiraz is still open Tuesday - Friday 11 - 7 and Saturday 1 - 7

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