

**SEPTEMBER 2022**www.shirazathens.com**SHIRAZ'S RECIPES FOR SEPTEMBER**

This month's featured food item is your choice of a bloody mary mix, tropical tiki mix, or any of our different fruit shrub drinking vinegars. Toss in some booze to a pre-mixed shrub for an old-school cocktail, or just add seltzer or sparkling water for a tart, gulpable non-alcoholic fruit drink (use ginger ale instead if you like a sweeter home-made soda). They add a seasonal flavor boost to bourbon, club soda, and even marinades and salad dressings. Besides the best bloody mary when you add tomato or clamato, Skip's is a terrific steak marinade. Or get one of our favorites, Hot Ruby Cranberry & Citrus Cider! These mixes range up to \$25 each, and are included in this month's wine club. Extras are only \$5 each (exception: extra Skips are \$10 each)

FALL GRAIN PILAF

1/2 cup tart fruit vinaigrette
6 oz. wild rice mix or fonio grain
1 Tbsp olive oil
1 apple, chopped
1 cup celery, chopped
1/2 cup red onion, chopped
1/2 cup raisins
1/2 cup chopped pecans, walnuts, or almonds

Prepare rice or grains according to directions on package. Saute apple, celery, and onions for about 5 minutes until tender. Stir in raisins and nuts and cook an additional minute. When grains are cooked, combine all ingredients and dress with vinaigrette.

SEPTEMBER CHEESE CLUB
SWEETGRASS DAIRY, GEORGIA**Lil Moo Original**

Creamy, spreadable cows milk cheese. It's like cream cheese but made with whole milk instead of cream. It's great plain or whipped. Try it on avocado or fruit toast or mix it with olive oil, lemon juice, and parmesan to make a dip you can top with fresh veggies. Mix with a little whipped cream and top or stuff pastries or waffles.
\$7.99

Garlic & Chive Lil Moo

Like the original but oh, so savory! Put it on a cheese plate, make super croutons, or toss in pasta to coat the noodles. Rub potatoes with oil, sprinkle with salt and cut a lit in the top, and roast at 425 for 50 minutes. Stuff with the cheese.
\$7.99

FUN FLAVORED CHEESES**Marieke Summer Fields, Wisconsin**

A blend of garlic, rosemary, and thyme infuses this aged gouda for an intensely flavored but somehow fresh and clean cheese. It is the ultimate savory, garlicky, super savory cheese. Perfect just with hearty crackers, the maker shaves it over salads.
\$6.99

Deer Creek Rattlesnake, Wisconsin

3 year aged Cheddar infused with tequila and habanero peppers. It's spicy, sweet, tropical and hot. It's smooth at the front, but it has a kick to it. It's great with coffee drinks in cheese-laced brunch dishes, and any mexican favorites.
Make dips or sprinkle over chili or tacos!
\$8.99

Beehive Cheese Big John's Cajun, Utah

A cayenne and celery seed blend gives a great little punch of heat to a creamy aged cheddar. It's the perfect cheese for burgers or grilled cheese sandwiches. Perfect on a charcuterie plate drizzled with honey.
\$5.99

This month, cheese club gets all 5 of our featured cheeses, plus a box of Georgia Sourdough cheese crackers and a jar of Potlicker Kitchen pineapple habanero jam. That's \$63 worth of food!

TART FRUIT VINAIGRETTE

freshly squeezed lime or lemon juice
Hudson Standard shrub
chopped shallot or onion
extra-virgin olive oil
sea salt and freshly ground black pepper

Put 2 parts each shrub and olive oil in a jar with a lid. Add 1 part lime or lemon. Add onion, salt and pepper to taste. Tighten the lid and shake vigorously. Dress any fall salad.

QUICK PICKLED ONIONS

1 onion, thinly sliced
1 bottle Hudson Standard shrub

Fill a jar, mug, or cup with onions. Shake shrub well and pour over onions until they're fully covered. Cover and refrigerate for 10 minutes. Perfect for salads, sandwiches, or burgers. Can also be slow cooked for more mellow caramelized onions in any dish. Try on a charcuterie platter or with smoked fish.

Skip's Mix Shrimp Tacos

1 Tbsp butter
8 oz large raw shrimp, deveined and head off
1 tsp Hoff's dirty dust seasoning (or Old Bay)
Skip's Mix Bloody Mary mix
1 whole lime
tortillas and fillings (see below)

Heat a pan on high heat, add butter and soften. Add shrimp. Sprinkle seasoning on top add several dashes of Skip's Mix after shaking well. Squeeze lime on top after 2 minutes and drop them in. Pull Shrimp when pink and serve on small corn or flour tortillas with slaw! Optional: add cilantro, pickled onion, and sliced avocado.

VACATION IN A GLASS

1 banana
1/2 cup St Augustine tropical tiki mix
1/2 cup orange juice
1 cup any kind of milk
1 scoop ice cream

Blend together and enjoy!
Make without ice cream as a smoothie.
Add 2 shots of rum for a boozy dessert for 2.

