



SHIRAZ'S RECIPES FOR **APRIL**

UGA GRADUATION IS MAY 8!

CHECK OUT SHIRAZ FOR A GREAT COLLECTION OF GIFTS FOR GRADS! SOME OF OUR FAVORITE FOR HIGH SCHOOL GRADUATES INCLUDE RECHARGABLE FLASHLIGHTS, FIRST AID KITS, MULTI TOOLS, AND KEYCHAIN FOBS FOR SAFETY; AND WE HAVE UGA ORNAMENTS, COASTERS, TRINKET TRAYS, AND ALSO ATHENS MEMENTOS FOR THOSE LEAVING COLLEGE.

MOTHERS' DAY IS MAY 10!

DON'T FORGET ABOUT ALL OF THE GREAT COOKWARE, SPA BASKETS, AND OTHER BEAUTIFUL THINGS WE HAVE FOR MOM! WE HAVE A VAST ARRAY FOR ANYTHING IN THE HOME, AS WELL AS DELICIOUS FOOD; YOU CAN ORDER FRESH THINGS FOR MOTHER'S DAY BRUNCH, LUNCH OR DINNER TO PICK UP ON MAY 7, 8, OR 9 AND WE WILL TAKE SPECIAL ORDERS THROUGH 3 P.M. ON MAY 6 TOO!

CHEESE CORNER

Eggplant dip: I'm thinking about mini/tapas cheese plates. Both are great foods that are interactive and thus great for parties. Shiraz can put together a cheese plate for you. But don't be intimidated to make one yourself. Also, here at Shiraz you have an educated cheese monger to help guide you through it! There are many ways to prepare your cheese plate. You can select cheeses that have different flavors (goat's milk, sheep's milk, cow's milk) or textures (soft, hard, semisoft). You can also select cheeses that follow a theme like Italian or Spanish - inspired. Or perhaps you could select cheeses that pair with the specific wine. When you do put together the cheese plate the next step is deciding on what will you plate the cheese. Place the cheeses from lightest flavor to strongest going clockwise or left to right – the logic here is to not overwhelm your taste buds. Don't forget garnishing for extra flair. Seasonal fruits, dried fruits, nuts, olives, citrus and breads all add to the flavor and to the beauty. Don't forget the cured meat and tinned seafood as well. Enjoy!

This month's featured food item is Growee Garlic Eggplant Dip. Our newest find in great food for the store, it's also a Georgia made product! It's gluten free, nut free, and dairy free—and no gmos! It's great on its own, but I love it on a flatbread. Warm it to put with cheese and crackers and spoon it onto a rice bowl with vegetables. It's great on simple grilled fish (or grilled chicken!) Try it on a sandwich or cheese plate, or in one of our recipes below. Be sure to try our other flavors: dill pickle, red pepper, spiced mango, and my favorite—curry zucchini. Growee garlic eggplant dip is only \$10.99, and is automatically included in this month's wine club.

LAMB CROSTINI

1 pound lamb shank, cooked
1 loaf baguette or ciabatta
Good olive oil
Growee garlic eggplant dip
Feta or other crumbled cheese
1 lemon, in wedges

Cut the bread into 3/4 inch slices, brush or drizzle with olive oil, and grill or broil until golden brown. To assemble, spread toasts with eggplant dip, sprinkle with cheese, and then top with lamb.

INDIAN POTATOES

1 lb. red potatoes
4 green chili peppers
salt & pepper to taste plain
lowfat yogurt
Growee Indian-inspired dip of your choice

Cook the unpeeled potatoes in salted water. drain, peel, and dice. Finely dice the peppers, and mix the 2 together. Season, and top with yogurt and veggie dip. Serve hot or cold. (This recipe also works really well with sweet potatoes)

SALMON GROWEE

6 Tbsp Butter
1 Shallot, chopped Fine (or spring onion)
½ c Growee Eggplant dip
¼ c heavy cream or milk
½ c dry white wine
1 pound salmon, steelhead, or char
2 Tbsp dirty dust or paprika
½ cup chopped fresh herbs (optional)

In a sauté pan melt 2 Tbsp butter and cook the shallots until soft, about 4 minutes. Add the wine and bring the mixture to a boil. Let all liquid cook away. Add the eggplant dip and cream. cook until slightly thickened and then salt and pepper to taste. Keep warm in pan. Heat a heavy skillet on medium high and melt half of remaining butter. Cook fish, sprinkling with half of the seasoning for 2 minutes and then turn the fish over. Douse with remaining seasoning and more butter if needed, about 2 minutes. Fish should be medium rare and will cook to medium as it rests. Put fish on a platter, top with sauce, sprinkle parsley over the filets and hit with a squeeze of lemon juice.

Montredon Picpoul de Pinet 2022

A greenish golden colored wine with a fresh nose of straw and pear. Flavors of yellow apple, hibiscus, and red berries follow. Bold, summery, and fresh--serve this ice cold. It's a super drinkable porch wine with dancing acidity. Put it with raw or fried seafood, chowders, creamy pasta dishes, and roasted veggies on the grill.

\$17.99

Guicciardini Scorfano Rosso 2021

Maremma, Tuscany
Sangiovese and Alicante

So elegant! It's a dark, inky beauty with smoky violet-laced currants and blueberry fruit. Low tannin, with ginger, orange peel, and greek cherries on the palate. Let it open and it's silky smooth with blue raspberry and ink, juicy and slick but fresh. Low tannins make it a great red wine for fish and fresh herbs from the garden. The early harvest also makes it lower alcohol.

\$16.99

Zorzettig Pinot Nero 2022

Friuli, Italy
100% Pinot Noir

As my importer says, this wine rocks! If you love Willamette Oregon Pinots, this is going to be your jam. Rich and ripe, the flavors of raspberry, blueberry and blackberry practically jump out of the glass. It's soft and voluptuous, with pure berries in a wave of soft fruit laced with purple flowers. Put this with duck, salmon, and mushroom dishes. Excellent with roasted chicken.

\$22.99

MONTHLY FEATURE

Lamadrid Single Vineyard Cabernet 2020
Agrelo, Mendoza, Argentina

A super smooth, juicy, chalky wine. It's full of mulberry and blackberry fruit, with an oh-so-pretty finish of licorice, earth, and mint. Powerful yet elegant, it is perfect with anything on the grill, from charred vegetables to game to steaks. A cab for bbq as well.

\$15.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



SATURDAY, APRIL 4

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

SATURDAY, MAY 2

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

Rosé of the Month

Lavau Cotes du Rhone Rose 2014
Rhone Valley, France
60% Grenache 40% Syrah

A medium-bodied wine, smoother than many CDRs. It's full of orange, red cherry, and raspberry. The finish is dark and pretty with hints of tar. It's a great day 2 wine too: Super smooth and silky, with even more black fruit. Always a match for game or roast chicken, it is delicious with cheese, barbecue, or blackened tuna.

\$14.99



Wine Club Cru Level RED!

Bodegas Roda Sela 2022

Rioja, Spain
89% Tempranillo, 7% Garnacha, 4% Graciano

A steal from the Roda family of wines! Smokey violet and a buttery caramel load the nose. The palate is ripe with chewy dark cherries, raspberries, and plums plus tons of young tannin. The finish is full of gravel and ghee butter. Grilled meats or vegetables, hard cheese, and stews are excellent.

\$29.99



Wine Club Cru Level WHITE!

Keep Wines Delta White 2020
Lost Slough Vineyard, Napa Valley, California
50% Gruner Veltliner, 25% Chardonnay, 25% Pinot Gris

Fresh but grounded--the fresh minerality paired with sur lie aging plus the loamy soil next to stainless steel aging equal the comfort food of summer white wine. Smooth and silty, with stone fruit and brioche toast with a note of lemon on the finish. Try it with shrimp and grits or etouffee, fried fish, or mac and cheese. Also great with summer greens from the garden.

\$31.99 Cru

White deal of the month = \$21.99

Wine Club is the best deal in town!

This month, our wine club gets \$69 worth of wine and food for only \$55! PLUS, wine club saves \$4 on every feature, and an extra discount on all mixed cases. Not to mention early access to sales and tastings. Try cru level - you save even more AND get an extra bottle for only \$25 more!

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