

Beer Club's Picks for MARCH



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

JACK'S , GETTYSBURG, PENNSYLVANIA

From a family who has grown apples for 50 years!

Jack's Original

This is so fresh and clean! It is juicy and refreshing, with tight, crisp flavors of green apple skin.

Bring on the warm weather!

\$9.99 / 6 pack

Helen's Blend

Named for the 100-year-old family matriarch, this is super juicy cider. It is like baked Rome apples. A little fuller than the original.

\$9.99 / 6 pack

STOUTS!

What could be better for St. Patrick's Day than stout? Also, mix them half and half with cider for something brilliant

Guinness Stout

The original! Do I really need to describe this stout to my Irish friends? (join us for a Guinness party on March 16)

\$14.99 / 8 pack

Samuel Smith's Organic Chocolate Stout

A different variety of stout, this is sweeter in the sense it tastes like a chocolate bar is melted into the beer. Theobroma cacao nibs add an extension of beautiful flavor for the serious beer-lover

\$10.99 / 4 pack

SHIRAZ'S RECIPES FROM OUR YouTube Channel

CHRISTMAS BISCUITS AND GRAVY

3 cups self-rising flour
1/4 cup sugar
1/2 cup unsalted butter cut in 1/2 inch pieces
1/2 cup shortening
1 1/2 cup buttermilk
1 pound ground sausage
6 Tablespoons flour (plus more, if needed)
4 cups milk (plus more, if needed)
1 1/2 Tablespoons Bourbon Barrel Foods bourbon smoked pepper

Preheat oven to 375 F. Combine flour, sugar, butter, and shortening until crumbly. Stir in buttermilk until the dough holds together. Turn out onto a surface covered with flour, and roll or knead to 1 inch thickness. Fold dough over and roll again to about 1 inch thickness. Cut into 3/4 inch rounds, and reroll until all the dough is used. Place on an ungreased cookie sheet and bake for 28 minutes. Meanwhile, make the gravy: Cook sausage and drain off the fat. Sprinkle in flour and stir to coat sausage. Gradually add milk until gravy is the consistency you desire. If needed, add more flour (thicker gravy) or milk (thinner gravy). Add bourbon smoked pepper to taste and serve over the biscuits or on the side.

*tip: No buttermilk? Use regular milk and add 1 Tablespoon vinegar.

APPLE PIE WITH CHEDDAR CRUST

Crust

1 1/2 cups all-purpose flour
1 stick butter
8 ounces Cheddar or Dubliner cheese
3 T. cold water

Filling

1 1/2 pounds green apples
1 1/2 pounds red apples
1/2 cup sugar
1 t. ground cloves, allspice, or nutmeg
1 T. polenta or cornmeal
1 egg, beaten

Sift the flour and combine with butter til crumbly. Add cheese and enough water to make dough that leaves the bowl clean. Wrap dough in plastic wrap and chill for 30 minutes. Meanwhile, core, peel, and quarter apples and cut into thin slices into a bowl. Preheat oven to 425 F. Take half the pastry and roll out for a 9 inch dish. Trim and line the pan; sprinkle with cornmeal. Pack the apples into the pie dish and sprinkle with sugar and spices over each layer. Roll out the rest of the dough and lay the crust over the top. Cut slits in the crust and brush all over with the egg. Sprinkle with Bourbon Smoked Sugar for some extra flavor. Bake for 10 minutes at 425; lower temp to 375 F for 45 minutes. Serve warm or cold.

****check out these two recipes in action on [youtube.com/shirazathensga](https://www.youtube.com/shirazathensga)****

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 a sampler pack of smoked spices from Bourbon Barrel Foods. It includes Bourbon Smoked Pepper, Sea Salt, Paprika, and Sugar. The Bourbon staves impart a more intense flavor, so you can: roast veggies and they taste grilled; add salt or sugar for a bacon-like flavor; add a huge punch of flavor to soups or stews; rim a cocktail glass for a signature drink. All four can be combined for a hefty spice rub—perfect for grilling. These spices are so flavorful and versatile they're bound to become staples in your home. The gift set is \$8.99, and is automatically included in this month's wine club.

SMOKY MAYO

1 cup mayonnaise
1 Tbsp Bourbon Smoked Paprika
1/4 tsp hot sauce
Pinch garlic powder
2 Tbsp olive oil

Mix olive oil, garlic, and paprika and stir. Blend into mayo and hot sauce.

p.s. This is a great sauce for crab cakes as well as sandwiches.

GRILLED BANANAS WITH SMOKED SUGAR

1/2 banana per person
Bourbon Smoked Sugar

Cut the banana in half and then lengthwise. Sprinkle with Bourbon Smoked Sugar and let sit for 5 minutes to absorb the flavor. Preheat grill to low and grill bananas peel side up for two minutes. Turn and grill peel side down for three minutes. Enjoy!



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FACEBOOK: for an exclusive weekly deal, pictures of events, and notices

YOUTUBE: every week, stay tuned for a recipe or cooking/ wine pairing tip

**ASK US ABOUT WINE CLUB!
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