



SHIRAZ'S RECIPES FOR **MAY**

PRODUCT SPOTLIGHT

We are thrilled to introduce Olive Orchards of Georgia olive oils and balsamic vinegars. We have a wide assortment of them--brand new this month! We have a whole line... and they are all delicious!

Don't miss the rest of our "local" section either!!!

What a great way to shop local... while you're shopping local!

MAY CHEESE CLUB

SARTORI, WISCONSIN

Bellavitano Gold

This is the original medal winner from Sartori... Dry and crumbly, with tons of texture. Buttery on the finish. American made Parmesan? Yes, please! Shave it over salads or pasta for that extra something.
\$5.99

Bellavitano Raspberry

The nutty cheese is soaked in a tart raspberry ale. The result is a hazelnut and brown butter richness with a crispness from the berries. Basically the fruit balances the salt instead of being the main flavor.
\$5.99

VERMONT CREAMERY, VERMONT

Bonne Bouche

a Valencay-style ash-ripened goat cheese - more like a brie in style, not goat-y at all. It is ripened 10 days, is creamy and clean, and gets more rich and intense if you let it age a little more. Amazing with Rose or Champagne, it's also good with chocolate, almonds, fruit, or honey.

Oh--this is my FAVORITE cheese made in the USA
\$9.99

Smoky Pepper Jelly

Chevre Killer with cured pork, almonds, and honey--plus bubbly! The jelly adds a richness that makes it stand out on any plate or with a recipe. I love it on chicken tacos. Make a flatbread or crumble it over a salad. Try it over pancakes with some fresh strawberries.
\$4.99

Bijou

It starts mild and elegant, and gets more complex and sharp while it ages. The classic recipe is to slice in half and toast on bread, then serve with salad. Or put fresh with a salad, nuts, or fruit. It's great with a duck salad. And amazing warm with strawberries and balsamic.
\$8.99 / pack of 2

This month, cheese club gets all 5 of the featured cheeses, plus their choice of raincoast crisps crackers AND their choice of Emily G's jams. That's \$53 of food!

This month's featured food item is the Tapas Sauces from Spain Salsa Mojo Picon. A beautifully balanced sauce, it is slightly spicy and full of flavor. It's crafted of tomatoes and roasted red peppers, along with spices from the Canary Islands. I have put this on almost everything, from eggs in the morning to a turkey burger to my fish tacos to sweet potato fries. Mix it with yogurt or creme fraiche (or sour cream) for the perfect creamy/ tangy topping ever for tacos. It's amazing with chicken sausage and ham. I love it with shrimp and grits, and all sorts of grilled vegetables. Salsa Mojo Picon is only \$4.99 a jar, and is automatically included in this month's wine club.

Love the Mojo? We also have these: Salsa Verde (parsley and garlic), Sevillana (lemon, wine, and potatoes), Chimichurri (lemon, honey, and pepper), Salsa Brava (tomato, pepper, and chili), and Alioli (garlic and lemon). Easy recipes include fish and rice, potatoes, and shellfish. If you want to make authentic, restaurant-quality tapas at home, these are going to be your new favorites!!

MUSSELS IN GREEN SAUCE

2 lbs clams
1 cup white wine
Tapas Sauces Salsa Verde

Rinse the shellfish. Put in a saucepot and add wine; add enough water to barely cover the clams. Boil the shellfish for 6 minutes, until they open, with 1 inch of water and 1 inch of wine. In a large frypan, add clams, half a jar of salsa verde, and enough of the cooking liquid to form a sauce. Cook about 3 minutes, until the sauce thickens slightly. Serve with bread and a bottle of Txakoli.

ZUCCHINI "FRIES"

4 zucchini, quartered lengthwise
1 cup panko or breadcrumbs
1/2 cup Sartori Gold or other parmesan
1 tsp paprika
1/2 cup flour
2 eggs
fresh chopped herbs to garnish (optional)

Preheat oven to 425 F. Put parchment or a baking rack on a baking sheet and coat either with nonstick spray. Combine breadcrumbs, cheese, and paprika in a bowl and set aside. Put flour in a bowl and mix with salt and pepper to taste. Beat the eggs in a 3rd bowl. In batches, dip the zucchini in flour and shake off the excess, coat in egg, and press to coat in the panko mixture. Put on the prepared baking sheet and roast for 20-25 minutes, until crisp and browned. Top with herbs, if you like, and serve warm.

Delicious with Tapas Sauces Mojo Picon.

PERFECT CHICKEN TACOS

1 lb. chicken of your choice
2 Tbsp spices: garlic, paprika, cayenne, cumin, etc
salt and pepper to taste
6-8 tortillas, warmed
tomato-cilantro salsa or salsa verde
crumbled feta or grated hard cheese
pickled jalapeno slices
Tapas Sauces Mojo Picon
lime wedges, cilantro, and diced onion (optional)

Dust chicken with all the spices, salt, and pepper. Cook in 2 Tablespoons olive oil until browned on all sides and cooked through. Cool and shred chicken. For tacos, fill with chicken tossed in mojo picon salsa. Add salsa, cheese, and jalapenos. Squeeze lime and top with extra toppings if desired.

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

**Spirit of Sushi 2015
 Bordeaux, France
 Sauvignon Blanc, Semillon, Muscadelle**

A well-balanced white that is perfect for fish, thanks to a collaboration of a French winemaker and Japanese sushi chef. It has floral and grass aromas, with honeydew melon, lychee, and pear aromas, and lemongrass on the finish. Any fish is perfect here, but try it with something raw or rare and it shines even more--also amazing with soup or noodles.
\$14.99

**Viu Manent Malbec Reserva 2014
 Mendoza, Argentina**

100 year-old vines and long French oak aging make this a long, firm example of the inky "black wine." Dark berries, cigar box, tobacco, and heft of tannin are intense and masculine. It has a bit of a bite, but it is softened with time or with food. Put this with anything on the grill, any red meat, and anything with Spanish flair. Try steak chimichurri!
\$15.99

**Torremoron Tempranillo 2018
 Ribero del Duero, Spain
 100% Tinto Fino**

One of the best values I know--the average age of the vines is over 100 years old! Pretty, with cherry-laced fruit, floral notes, and hints of cedar and vanilla, it is clean but smoky and spicy on the finish. A true expression of a beautiful area, it leaves your palate wanting more. I especially like it with all manner of tapas--especially ones with pork, potatoes, or beef.
\$13.99



This Month's Feature:

**Burbank Ranch Sangiovese 2013
 Paso Robles, California**

Smoky, with vanilla and heavy red fruit like cranberry and dark cherry. It starts very big, with ripe tannin. Smooth and soft on the palate, it softens up with raspberry and meatiness on the finish. It has a spicy intensity that balances very well with food. Put it with pork, chicken, or game with fruit sauces. Try peaches or oranges and see how the wine softens up! Yes, it's another Burbank--we bought what we could since the winery isn't there any more.
\$29.99

Wine Club deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$50 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!



**Bird Pinot Gris 2016
 Gisborne, New Zealand**

Steve Bird (from Manu) crafted this high-end line to showcase special parcels throughout the country. It's super silty, with some great earthy backbone to it, and the perfect wine to drink alone or with fish or shellfish dishes. Passionfruit is the major juicy component and gives the wine some oomph, but it isn't overdone and ends up elegant on the finish. Altogether linear on the palate, with some lovely tropical notes. Perfect with fish and salsa verde or mussels in green sauce.

\$24.99

Cru White deal of the month = \$14.99!

Wine Club Cru Level RED!



**Bird Big Barrel Pinot Noir 2013
 Southern Whither Hill, Marlborough, New Zealand**

A pretty, feminine red with earthy, smooth black fruit. It has notes of blackberry and sage, with black tea on the finish. It's a lovely, delicate, smooth wine with a firm backbone to balance the red fruits on the palate. It has a lovely balance and notes of underbrush that make it better with food. Put this with heavier fish like salmon, tuna, or amberjack, or grilled vegetables. Everything with an Asian-style marinade is great too.

\$34.99

Cru Red deal of the month = \$24.99!

Rosé of the month



**Pasquale Pelissero "Croce" Rosato 2017
 Neive, Piemonte, Italy
 100% Nebbiolo**

From a tiny garage winery, it's a long, lean, dark, minerally rose. Super structured, a rose for red drinkers, it's ultra-savory and deep. Apricots and citrus peel give it some depth. Woodsy, with cranberry and orange, it is great with game, chicken, and pork. Even big enough to go with red meat... this is excellent with Asian food. Try it with dumplings for a nice surprise.

\$19.99

Cru Rosé deal of the month = \$13.99!

UPCOMING EVENTS



All upcoming events are cancelled until further notice.

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

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010