



SHIRAZ'S RECIPES FOR **OCTOBER**

PRODUCT SPOTLIGHT

We have just released our new e-commerce site, www.shirazathome.com! While this is primarily so that we can extend our reach to those out of town or in other states, we will be extending any sales or specials from that site to our customers here. Anything that you see online is available for pick up at the store as well! Local delivery options coming soon.

We will have limited edition items and special sales on the new site, but rest assured: everything is still available to our local customers. Keep up with us on the site or on instagram at shirazathome for our never-ending rotation of great things. Now you can shop with us at any time of day from your own home!

OCTOBER CHEESE CLUB

TILLAMOOK, OREGON

Morning Star Extra Sharp Cheddar

Tillamook made this as a celebration of their 110-year anniversary. It's aged over 3 years. Named after a ship that launched the success of the winery, it's a special tribute to Oregon. They have long been a favorite of mine for grilled cheese sandwiches!

\$6.99 / 7 oz

Smoked Black Pepper White Cheddar

It's not smoked cheese—it has hickory smoked spice added. The pepper makes it pretty on a plate, but it tastes great too. The light spice is a splendid contrast to the creamy white cheese. Tillamook added more new cheese in the past 4 years than the last 40!

\$6.99 / 10 oz

TWO CHEESES FOR OUR VIRTUAL TASTING

REYPPANAER, HOLLAND

Wyngaard Affeine Truffle

One of my favorite goudas with real summer truffles added. It's a wonderful richly spiced cheese. Aged 10 weeks, it's got lots of flavor without being heavy. Serve alone on a cheese plate or put it with Pinot—it's a star of our November 6 tasting.

\$8.99 / 5 oz

VERMONT CREAMERY, VERMONT

Bijou Aged Cheese

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. Great cold with a duck salad and amazing warm with strawberries and balsamic.

\$9.99 / pack of 2

This month, cheese club members will receive all four cheeses, plus a fresh lemon curd, Goodson espresso spiced pecans, and Craize guava flavored corn crackers. That's \$55 worth of goodies!

Craize gluten-free crackers are \$3.99

L'Epicurien lemon curd is \$9.99

All Goodson pecans are \$7.99

This month's featured food item is Georgia Grinders nut butter. It's so much better than processed butters with sugar and oil added! Make the best PB&J ever; spread some on a bagel; replace tahini when you make hummus. Try an almond butter chicken, onions, apples, and lettuce in a pita, or add cinnamon and honey for healthy "frosting." replace marshmallows in smores; add bacon and banana for a sandwich; or try any of the recipes below. It's been a staple at the store and at my house for 8 years! The nut butters range from \$6 to \$15--have your choice of \$10 off any of them! We have 8 different varieties available.

ALMOND SESAME NOODLES

- 8 oz. thin pasta, cooked al dente and drained
- 1/4 cup soy sauce
- 4 Tablespoons almond butter
- 2 Tablespoons balsamic vinegar
- 1 Tablespoon sesame oil
- 1 cup shredded red cabbage
- 1 1/2 cup shredded carrots
- 1 cup sliced green onions
- 1 Tablespoon toasted sesame seeds or pepper flakes

In a large bowl, whisk together soy, almond butter, vinegar, and sesame oil. Add pasta, cabbage, carrots and green onions. Toss to coat noodles thoroughly with sauce. Sprinkle with sesame seeds or pepper and serve.

BROCCOLI SALAD WITH ALMOND DRESSING

- 2 Tablespoons chopped dates or raisins (try rayzys wine grapes)
- 1 Tablespoon chopped fresh ginger
- 2 cloves garlic, chopped
- 1/2 teaspoon salt
- 1 jalapeno pepper, seeds removed
- 1/2 cup almond butter
- 1 1/2 Tablespoons lemon juice
- 1/3 cup water
- 2 heads broccoli, cut into florets and lightly steamed
- 1/2 cup shredded carrots 1 red bell pepper, cut into thin strips

In a blender or food processor, purée dates, ginger, garlic, salt, and pepper until blended well. Add almond butter, lemon juice, and water and puree until smooth. Transfer dressing to a large bowl, add broccoli, carrots, and red pepper and toss well. Cover and chill for 30 minutes to 3 hours. Serve cold.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR
OCTOBER

Boedecker Cellars "Gigi" 2014
Willamette Valley, Oregon
68% Pinot Gris, 32% Gewurztraminer

A great balance of muscle and fruit. Delicate florals and a richness of cooking spice is interlaced with peach nectar and tropical fruit. Structured, full of yellow apple and lavender, and a hint of salt on the finish. Big and structured, it's a great white for pork loin, game, or fowl. I love it with hard cheese, a fruit sauce, or chimichurri.
\$17.99

La Terre Chianti 2014
Tuscany, Italy
100% Sangiovese

A bright and crisp red, with notes of black cherry and lime peel. Focused and clean red fruit make a light, fresh red for the fall. A smooth, medium-bodied wine that is easy to drink and good on its own. It is also lovely with fish dishes, roast chicken, and cheddar cheese. Wonderful with olives and salami.
\$12.99

Bodegas Forcada Flor Baco 2015
La Rioja, Rioja, Spain
90% Tempranillo, 10% Garnacha

Soft, juicy, and medium-bodied, it's a pretty Rioja. Red raspberry and a hint of earth has a punch of orangey citrus at the finish for a little old world bite. Put it with anything from charcuterie plates to bratwurst to pork roast. I love it with anything with truffles.
\$14.99



This Month's Feature:

Domaine Sarrail Rouge 2014
Carcassonne, France

80% Cabernet Franc, 20% Cabernet Sauvignon
Smooth and soft wine from southern France. Black fruit laced with lemon peel and hints of earth is nicely knit with elegance. Some time open reveals more earth, with a cedar chest kind of weight to it. A nice wine with almost anything you could put on the table, or alone.
\$21.99

Wine Club deal of the month = \$11.99!

Rosé of the month



No. 2 de Saint-Martin 2016
Cotes de Provence, France

Tibouren, Grenache, Cinsault, Syrah, & Carignan
This wine is amazingly firm and easy to drink; Structured, with lovely purity of fruit. Strawberry, orange peel, black cherry, and green apple burst from the glass. Clean lines are framed by delicate minerals. Light and bone dry. Perfect with herbed goat cheese, cranberry anything, and grapefruit salads.
\$19.99

Our price = \$14.99!

Wine Club Cru Level RED!



Southern Right Pinotage 2018
Walker Bay, South Africa

Pinotage can be beautiful, and Southern Right is one of the best. A cross between Pinot Noir and Cinsault, it tastes like neither. Classic in its softness, with ripened red berries, plums, and a little bit of woody spice. The tannins are perfectly smooth on the finish, with hints of raspberry and violet. Roasted or grilled meats are a natural match.
\$32.99

Wine Club Cru Level WHITE!



Lang & Reed Chenin Blanc 2017
Oak Knoll, Napa Valley, California

Inspired by the Loire Valley in France, the vines are from the cool banks of the Napa river. Whole clusters and lees stirring give it richness but the acidity livens it. Peaches and lychee with ripe apple have brined lemon honey notes. It will be even better in two years. A great pairing for Asian cuisine, Thanksgiving dinner, or ripened goat cheese.
\$29.99

Wine Club is the best deal in town!

This month, our wine club gets \$56 worth of wine and food!
PLUS, save even more on extra bottles, roses, and cru--including \$10 off this month's featured wine!!

UPCOMING EVENTS



FRIDAY, NOVEMBER 6

Virtual Pinot Noir and Cheese Tasting
led by La Crema wine expert Michelle Schmidt and our own cheese professional, Emily Garrison
6:45pm - 7:15 pm

A study in Sonoma Pinot Noir:
Monterey Pinot Rose with bijou ripened goat cheese and castelvetrano almonds; Sonoma Coast Pinot with Wyngaard truffled gouda cheese and olives; Sealift single vineyard with Kaarst cave aged gruyere and cheddar and crackers.
Admission price includes 4 glasses for individuals and 6 glasses for couples with double the cheese and accoutrements.

\$40 per person. RSVP by Oct 24 and get yours for \$35, or \$60 per couple.
Zoom link given with wine pick up.

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

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010