



SHIRAZ'S RECIPES FOR **NOVEMBER**

PRODUCT SPOTLIGHT

One thing we've learned this year is how to practice self-care. Lapcos does it better than anyone else! They're famous for their sheet masks, a Korean trend that brings fast effects, brightening and firming your skin in one quick, simple step. Make your skin glow without a trip to the spa! I've tried a lot of masks from \$5 to \$20, and this is the one I buy for me.

Lapcos masks with red wine or honey serum are only \$4, and \$15 for a pack of 5!

Milk exfoliating and cleansing pads are \$10 for a pack of 5!

Korean facial serum mist is \$10--on sale for \$15 while it lasts!

We all know red wine makes us younger--now you can put it on your face!

NOVEMBER CHEESE CLUB

SWEETGRASS DAIRY, GEORGIA

Lil Moo

Soft and creamy, its texture can best be compared to cream cheese but the flavor is more like mozzarella. Fresh & tangy, it spreads better than butter on warm French bread or layers on a cracker with jam.

\$7.99

Lil Moo with Garlic and Chive

A limited Garlic & Chive Lil Moo! It's perfect to eat with crackers, warm on flatbread, or make a dip.

\$7.99

BEEHIVE CHEESE CO, UTAH

Big Johns Cajun

A spicy, hand-rubbed Promontory cheddar. It has a cayenne base to the rub (the rest is secret!) and the creamy texture is the perfect foil for the heat at the rind! Great on a salad, with fresh fruit or melted on a sandwich.

\$5.99

Ricotta

The freshest ever--put it with raw zucchini or tomatoes; dollop on pasta; bake in a frittata; drizzle with honey and serve with bread. Fluffy and light, with a delicate, clean flavor.

\$8.99

MARIEKE, WISCONSIN

Foenegreek Gouda

Dry, smooth Gouda made here with spices from Holland. It has a warm, nutty note that's like maple from the seeds.

Perfect for a cheese or charcuterie plate--it goes with everything but has its own rich, special flavor.

\$9.99

Bacon Gouda

Some of the world's best gouda... with bacon added. Need we say more? The slightly sweet creamy cheese has just the right amount of real meat.

\$9.99

This month, cheese club members get all 6 cheeses, plus toasted corn crackers and a snack pack of cooked, marinated cauliflower. That's a \$57 value!

This month's featured food item is Terrapin Ridge Farms Apple Horseradish Jam. It's a natural match for poached chicken, turkey, or ham, makes a great appetizer over cream cheese, and makes a terrific glaze for salmon--just mix 1 Tablespoon vinegar with 1/4 cup jam. We also have some recipe suggestions below. Apple Horseradish jam is only \$7.99, and is automatically included in this month's wine club.

APPLE GRILLED CHEESE SANDWICH

- 2 slices sourdough bread
- 1/4 cup baby greens
- 2 T. Terrapin Ridge Farms Apple & Horseradish Jam
- 4 slices fresh apple
- 2 ounces cheddar cheese
- 2 ounces brie cheese
- 2 teaspoons butter

Butter one side of each slice of bread. Heat a nonstick pan on medium. To build the sandwich, put butter side down on one slice, and add jam, arugula, apple, and cheese. Top with the last bread slice butter side up. Sear sandwiches for 5 minutes on each side until golden brown and melty.

APPLE-GLAZED CARROTS

- 8 ounces carrots (about 6), sliced in half lengthwise
- 2 Tablespoons Terrapin Ridge Farms Apple & Horseradish Jam
- 2 Tablespoons white wine
- 1 Tablespoon unsalted butter

Steam carrots for 10 minutes. Meanwhile, heat a saucepan on medium. Heat butter and white wine, then add jam until it melts together. Add carrots and 2 tablespoons water and cook the carrots in liquid for 20 minutes, turning the heat down if necessary to prevent jam mixture from burning. Carrots should caramelize well. Serve hot.

TURKEY TIME IS HERE!

ORDER YOUR TURKEYS NOW FOR THANKSGIVING! WE GET THE WORLD'S BEST TURKEYS!

Bell & Evans is known for all-natural birds from diet of grain & herbs. They are air chilled instead of dunked in ice water, which means that you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey! The birds come in these sizes: 8-10 pounds; 10-12 pounds; 12-14 pounds. Just \$4 a pound.

Whole turkey breasts: 4-8 pounds each, \$5 a pound.

**I'll be making my personal brine again this year! Which means instead of \$12, it's only \$5 for you if you order a bird! Just add water!!*

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR
NOVEMBER

Laurenz V. Singing Gruner Veltliner 2018 Niederosterreich, Austria

From the heart of Gruner country. It has a lovely fruit-based weight with pears, peaches, and melon, but also the musk and a friskiness I think of with this grape. My notes read: this is going to kill it. Put it with hearty vegetable dishes, stews, and any kind of game.

\$19.99
Our price = \$14.99

Chateau Guilhem Pot de Vin Merlot 2019 Languedoc, France

A ruby/purple color with a smooth, pretty aroma of dark, ripe berries. It opens up with a pretty structure and ripeness, and just a hint of rustic tannin to balance the plum and cherry. What a beautiful wine. And it's ideal with a charcuterie platter, since it's amazing with all kinds of cheese and salami.

\$15.99

Viu Manent Carmenere Reserva 2014 Colchagua Valley, Chile

Very smooth for a Carmenere, it is full of blackberry, mulberry, and blue fruit. Juicy and smokey, it has a note of briar and herbs on the finish. Deeply herbal with a hint of spice and heat and tannin. It's a good food wine, and like all carmenere, it's meant for beef in any form or fashion.

\$13.99



This Month's Feature:

Heron Laely Cabernet 2012 Napa Valley, California

The flagship wine of Laely, the winemaker, who learned to make wine in Bordeaux. Her philosophy is "less is more" and it shows with this beautiful brick wine with plums, cassis, and dark cherries. Cigar and pencil lead, plus hints of vanilla and leather add to the currant and black cherry fruit. Decant it! This will drink for another 10 plus years.

\$31.99

Wine Club deal of the month = \$16.99!

Wine Club Cru Level RED!



Cenay Cabernet Sauvignon 2017 Napa Valley, California

Some of you will recognize this--it's one of my favorite Cabs of all time. The majority of the juice comes from a vineyard with lots of silty extraction, and the result is a natural note of blueberries, cedar, cacao, and coffee. Great backbone and a little cigar spice - put this with an elegant dish and enjoy!

\$34.99

Cru Red deal of the month = \$29.99!

Wine Club Cru Level WHITE!



Scheurmann Riesling 2019 Pfalz, Germany

A beautifully savory wine, more weighty tbut with a hint of brightness. Full of aloe, lemongrass, and green melon, it's rich and almost chewy. The lees are uber present but delicate on the finish, with lime, passionfruit, and tannin. Put this with roast birds or game for a pleasant surprise.

\$24.99

Rosé of the month



Gotas de Mar Rose 2019

Valles de Benevente, Castilla y Leon, Spain

85% Tempranillo, 15% Prieto Picudo

Clean, clear, and very citrusy, it has a little floral texture. Fresh and refreshing, with hints of canteloupe and nectarine. It has a light, peachy, summery finish. I love this with autumn salads! Awesome with goat cheese, beets, fall squash, and even mild Indian dishes.

\$19.99

Our price = \$14.99

For those signed up for rosé club = \$9.99!

Bonus rosé this month

75 Wine Company Hogwash 2018 1.5

Napa Valley, California

What could be better at Thanksgiving than a magnum of dry pink?!? This is the perfect party wine for us because it's serious juice but in a fun format. A timeless wine, crisp but with lovely dried raspberry and rose. Satisfying and delicious. Obviously, it's great with pork... but I love it with turkey too.

\$35.99

While it lasts = \$23.99

Wine Club is the best deal in town!

This month, our wine club gets \$58 worth of wine and food!
PLUS, save even more on extra bottles, roses, and cru--including half off this month's featured wine!!

THE HOLIDAY BOX IS BACK!

We build the perfect case with 12 wines that are perfect for Thanksgiving or any party: Reds, whites, roses, and bubbles too. We have done all the work for you, so you can simply grab anything and any will work perfectly. As always, we've put a huge discount on the box as well. First-come, first serve. No substitutions and cash or check only--more than 40% off!

Only \$200 per box, tax included.

"for every holiday moment... or meltdown" Available starting November 5th!



THANKSGIVING HOURS

NOV 23 - 25 - OPEN 11-7

NOV 26 & 27 - CLOSED FOR THANKSGIVING

NOV 28 - REOPEN AT 1 PM FOR SMALL
BUSINESS SATURDAY

TELL YOUR FRIENDS! WE'RE DOING BLACK
FRIDAY AND CYBER MONDAY ON OUR
E-COMMERCE SITE,
WWW.SHIRAZATHOME.COM

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

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