



## SHIRAZ'S RECIPES FOR JANUARY

This month's featured food items is Hoff Original BBQ Sauce. Put it on meatballs, grilled chicken, or a burger. Dip fries, toss wings, drizzle on meatloaf, or roll it into a burrito. Not to mention it's amazing on ribs or pulled pork, of course--and I'm a big fan of it on tofu or mushrooms. Hoff Original BBQ Sauce is \$8.99 a bottle, and is automatically included in this month's wine club.

### BBQ SHRIMP

- 2 lbs. royal red shrimp
- 2 tablespoons Olive Oil
- 1 bottle Hoff Original BBQ Sauce
- 12 slices premium crispy bacon (optional)
- ¼ cup chopped fresh parsley

Put bacon slices on foil lined baking sheet and place in 350 degree oven until crispy.

Remove from oven, drain on paper towels, crumble and set aside. Place oil in heavy bottom saucepan over medium high heat; add shrimp and stir, moving shrimp to sides of the pan. Pour BBQ Sauce in the middle of the pan. Sauce will quickly begin to caramelize. Fold the sauce and shrimp together in the pan for about 3 minutes until shrimp are thoroughly cooked but being careful not to overcook. Serve over creamy grits. Top with parsley.

### PULLED MUSHROOM BBQ SANDWICH

- 2 Tbsp butter
- 1 pound whole mushrooms
- 2 cups shredded cabbage
- 1/2 cup salad or slaw dressing
- 1 cup Hoff Original BBQ sauce
- 4 hamburger buns

Heat a large pan on medium. Cook whole mushrooms in butter for 20 minutes until darkened but not burned. Let them cool and then shred with a fork. Mix dressing and cabbage together to make slaw.

Toss the mushrooms in BBQ sauce and assemble the sandwich: bun, slaw, mushrooms, and the other bun.

### BBQ CHICKEN PIZZA

- 1 package Shiraz & Dr Pete's quick rise pizza dough
- 2 tablespoons olive oil
- 1/2 cup Hoff Original BBQ Sauce
- 2 cups shredded chicken
- 1 cup shredded hard cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup sliced red onion
- drizzle of balsamic vinegar (optional)
- chopped fresh cilantro (optional)

Prepare pizza dough according to directions, letting it rest 20 minutes. Preheat oven to 450 F. Roll out pizza dough and put on a pizza stone or sheet pan. Spread BBQ sauce on dough, starting in the center and pushing out in a circular motion, leaving a small edge. Top with chicken, cheese, and onions. Bake for 20-25 minutes, until as crisp as desired. Top with balsamic and cilantro and serve hot.

## PRODUCT SPOTLIGHT

The new year seems like a great time to join our Wine Club.

Our wine club is \$50 a month, and though it's a guarantee to get \$50-\$65 of wine and food, sometimes we break the budget--this month, members get \$68 of delicious product!! We work constantly to make sure that our wine club isn't just the best deal in Athens, but anywhere around! FAQ about our clubs are on our website, [www.shirazathens.com](http://www.shirazathens.com) or ask us -- or our club members! The first Saturday of every month is dedicated to a tasting of the 3 wine club wines, the food item, and the club feature. It's only \$5, but it's free for members--just another perk of the club. We were the first in town to start a wine club, and we are still the best!

## JANUARY CHEESE CLUB

This month, cheese club members are able to pick their own goodies from the fridge and shelves!

Choose \$60 of cheese and food items, including our special section of healthy snacks we've marked down for the new year!

## VALENTINE'S SURF & TURF AVAILABLE FOR PICK UP FEB 10, 11 & 12 DINNER FOR 2 ONLY \$50, TAX INCLUDED!

- 12 ounces fresh seafood
- 8 ounces prime grade beef
- 2 potatoes au gratin
- 8 ounces organic vegetables
- herb compound butter to top dinner
- flourless chocolate cake with candied berries

**RSVP EARLY TO ENSURE YOUR PERFECT DINNER.**

## OSTERIA VALENTINES WINE DINNER MENU

- Caprese appetizer
- Cranberry, walnut, & goat cheese salad
- Choice of ravioli: duck with saffron butter or goat cheese and apple with balsamic butter
- Choice of dessert to share: tiramisu or panna cotta

Wine pairings with each course plus prosecco during reception

# Shiraz

675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

## EMILY'S WINE CLUB SELECTIONS FOR JANUARY

### Remo Farina Soave Classico 2018 Veneto, Italy

85% Garganega, 15% Trebbiano

Full, velvety, and full of yellow plum and nectarine, it's overt in nature without overwhelming the palate. With notes of waxy orange peel, dried herbs, and white pepper, it is a perfect winter white. Just enough minerality to balance the juicy texture makes it a great match for soft cheese, grilled fish, and poultry. It's also a good aperitif or appetizer wine... I love it with brie and salami.

**\$13.99**

### Campagnola Ripasso 2014

Veneto, Italy

100% Rondinella

A pretty, rich wine. For the level of depth I was impressed that it wasn't pruny at all, just full of tobacco and cigar. It is earthy and peppery, with dark, brooding flavors. Purple fruit and cranberry are accented by briary mushrooms and earth with a note of spice on the finish.

Just the right amount of ink and grit make this a perfect wine to pair with braised meats or vegetables, dark chocolate, or red wine-sauced dishes.

**\$24.99**

**Our price = \$19.99**

### La Grave de Bertin Reserve 2013

Bordeaux, France

70% Merlot, 20% Cab Franc, 10% Cabernet

A clear, clean, lean style of dry red with notes of black currant, blackberry, and black cherry. Smoky and silty, it is masculine, but the finish is deep and brooding. It has a lot of life left in it yet! Mothy, firm, with that silt coming through on the long finish. Put this wine with root vegetables, pizza, or a charcuterie board or cheese plate.

**\$19.99**

**our price = \$14.99**



### This Month's Feature:

Ernesto Catena Tahuan Cabernet 2017

Mendoza, Argentina

Dark and spicy, briary aromas with blackberry and mulberry lead into flavors of raspberry and a smoky, savory element. Black cherry and currant are balanced with tart acidity and crispness of firm tannin. The finish is a little more inky, with the dark fruit accented by sweet herbs, paprika, and bitter chocolate. It's a good all-around wine to drink by itself or put with any cold-weather dishes.

**\$16.99**

**Wine Club deal of the month = \$11.99!**

**JANUARY 1-7**

**CLOSED FOR INVENTORY**

REOPEN SAT, JANUARY 8 AT 11 A.M.!

**NORMAL HOURS RESUME JANUARY 13**

OPEN THURSDAY, FRIDAY, AND SATURDAY  
11 AM - 7 PM

**Facebook:** Shiraz Athens

**Twitter & Instagram:** Shirazathens

**www.shirazathens.com • 706-208-0010**

## Rosé of the month



### Tarantas Bobal 2018

Valencia, Spain

This organic wine has a super deep color - in fact, it's almost red. Full and hefty, with rich texture, it has juicy, jammy red cherry flavor. The rich fruity flavors are balanced by a light earth, smoke, and brown cooking spice. Full and creamy on the finish, it's a great rose for cooler weather. Drink it with game, salads, paella, or just cheese, pate, and olives.

**\$12.99**

**Rose Club deal of the month = \$8.99!**

## Wine Club Cru Level RED!



### Aranjuez Tannat 2018

Tarija, Bolivia

In true Tannat form, the color is black as night and so opaque you can see your reflection in it. But it isn't as intense as some... doesn't punch you in the face. Instead, it has extremely deep, smooth, inky notes of blueberry, blackberry jam, huckleberry, and cassis. It has a long, deep finish with plenty of integrated tannins. A beautiful expression of masculine wine. Put it with prime rib or BBQ anything!

**\$24.99**

## Wine Club Cru Level WHITE!



### Domaine de la Bergerie Les Pierres Girard 2017

Anjou, Loire Valley, France

100% Chenin Blanc

This year's winner of Emily's "white wine for red drinkers" award... it's deep, nutty, and rich. The brothy, heady midpalate has a slight spice to it. The finish has honeyed, peppered dried apricots and green apples. It's structural, full of umami, and is the white wine for beef this winter. Great with smoked fish - or try it with pork or shrimp in barbecue sauce for a treat.

**\$24.99**

### Wine Club is the best deal in town!

This month, our wine club gets \$68 worth of wine and food for only \$50! PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases!

## UPCOMING EVENTS



### SATURDAY, JANUARY 8

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

### SATURDAY, FEBRUARY 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

### FEBRUARY 10-12

Pickups available for Valentines surf & turf packages

### MONDAY, FEBRUARY 14

Wine dinner at Osteria Athena

6 p.m. reception, first course served at 6:30

5 wines and 4 courses, all-inclusive

\$100 per couple

call us for reservations at 706 208-0010