



## PRODUCT SPOTLIGHT

I love fashion, but my job requires me to wear comfortable shoes. So I only buy from a select 3 or 4 special shoe companies in my closet.

One of my favorites in the Charleston Shoe Company. They make everything from sandals to slides and wedges to ankle and even rain boots. They make shoes in leather, suede, and vegan leather, but are best known for a stretchable cloth fabric that naturally conforms to and cushions the foot. They're machine washable too, meant to tread on any surface, including cobblestone streets. I love to travel with them, to wear them... and all the compliments I receive with them on my feet. They are super comfortable, and super cute too! We have our first ever trunk show this April, where you can try on shoes and pick out whatever styles and colors you want. See why I love these shoes so much! (See Upcoming Events)

## APRIL CHEESE CLUB

### BEEHIVE CHEESE, UTAH Red Butte Hatch Chile

Beehive starts with Promontory, a parm-cheddar type rubbed with any spices desired... this one has extra of the milder peppers marbled throughout as well. It has just the right kick to be interesting but not only about the heat. Put in quesadillas! Also available in curds.

\$5.99

### Queen Bee Porcini

Brand new from our friends at Beehive! It starts as Promontory and is rubbed with porcini mushroom powder. This gives a great umami feel, and has become a favorite already for grating over pasta or broiled chicken or fish. So much flavor that melts simply into any recipe.

\$5.99

### POINT REYES, CALIFORNIA

#### Original Blue

For over 20 years, the farm has been making a perfectly creamy, sweet but peppery blue without a rind. I use it everywhere, including cheese boards, sandwiches, and melted into dips. It's a fairly famous cheese—for good reason.

\$8.99

#### Toma

A versatile, semi-hard, farmer style Alpine type cheese. It is a great cheese to ground a cheese board or melt onto a sandwich or burger. Creamy with a hint of tart grassy texture, it is perfect to snack on, to grate on risotto, or pair with peach compote.

\$8.99

#### Toma Truffle

So endlessly accessible that there are special versions, including my fave: the truffle. With the buttery, rich texture as a backdrop for Umbrian black truffles, it has mushroom and fresh strawberry flavors. Perfect to pair with spring's best fruit—coming soon!

\$8.99

This month, cheese club members receive all 5 featured cheeses, plus Rustic Bakery cocoa nib almond cherry crackers and Terrapin Ridge Apple Maple Bacon Jam. That's \$55 worth of food!

## SHIRAZ'S RECIPES FOR APRIL

This month's featured food item is Regina's Farm Kitchen Peach Vanilla Bean Spread. A company founded in Georgia by a trained chef, her concoctions are interesting (and I see a LOT of food!) and delicious. They're super easy to use, too. Take Peach Vanilla: it's perfect on our peach biscuits (\$7) or toast, over ice cream or oatmeal; but so savory a charcuterie plate is awesome... and just the start. Man, is it good on a ham sandwich! Or put on baked brie, in bread pudding, or mix with a couple tablespoons whiskey for a cake, berry, or cheesecake topping. Try a trifle with cake or graham crackers, whipped cream, jam, and fresh fruit for a simple dessert after it chills for 2 hours. Or try any of the recipes below. Peach Vanilla Bean Spread is only \$11.99 a jar, and comes automatically in this month's wine club.

### GEORGIA FRENCH TOAST

- 4 large eggs
- 1/2 cup milk
- 1/2 t. salt
- 1 t. vanilla extract
- duck fat spray
- 8 pieces bread (in 1-inch slices)
- 1 cup cream Cheese
- 2 T. Honey
- 4 T. Regina's Farm Kitchen Peach Vanilla Bean Spread

Heat a skillet over medium-low heat and spray lightly with fat. Beat the first 4 ingredients in a shallow bowl and place one slice of bread in at a time, turning to coat well with egg mixture. Place pieces side by side in the skillet, turning as they brown lightly. In a separate bowl, combine cream cheese and honey. Serve two pieces of toast to each guest, topping with a quarter cup of cheese mix and a tablespoon of preserves. Serves 4.

Want it extra savory? put bacon in between the slices of french toast.

### VANILLA BELLINIS FOR A PARTY

- 1 cup Regina's Farm Kitchen Peach Vanilla Bean Spread
- 2 cups water
- 2 bottles Prosecco (or other sparkling wine)

Chill Cava, etc. Simmer jam and water for about 10 minutes, until it's well mixed and melted down. Cool well. Mix drinks in a 1 to 2 ratio of jam blend to bubbly.

### PEACH GLAZED CHICKEN

- 2/3 cup Regina's Farm Kitchen Peach Vanilla Bean Spread
- 1 Tablespoon olive oil
- 1/4 cup vinegar
- 1 Tablespoon soy or worcestershire
- 2 Tablespoons honey
- salt and pepper to taste

Roast a whole chicken or cook thighs or wings in the oven per usual. Baste the chicken before putting in the oven, and at least 3 more times. Toss remaining sauce (separate it—about 1/4 should be left) with rice or grains, steamed veggies, dried fruit and / or nuts for a pilaf to die for. Or use that extra to glaze carrots. I do both!

### THE WORLD'S BEST PB&J

- 3 slices bread (I love multigrain)
- 2 Tablespoons peanut or almond butter
- 1 Tablespoon unsalted peanuts, split in half
- 2 Tablespoons Regina's Farm Kitchen Peach Vanilla Bean Spread
- 1/4 cup sliced fresh peaches

Heat a nonstick pan on medium high. Spread peanut butter on one slice of bread. Top with peanuts. On a second slice of bread, smear the jam. Top with fresh fruit. Top the jam and fruit bread with the nut butter side facing up, and finally with the third slice. Sear / warm / melt the sandwich for about 3 minutes on each side (butter optional) and serve. Slice into triangles.

# Shiraz

675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

## EMILY'S WINE CLUB SELECTIONS FOR APRIL

### Nortico Alvarinho 2020 Minho, Portugal

From tiny plots bordering Spain, this Albarino comes from the best region for it in Portugal. It has no CO2 like so many Vinho Verdes, which gives it a richness and structure, putting it a step above. Textural with peach and white fruit and a kick of minerality and grapefruit peel, its low alcohol and balance of wet stones and tropical fruit make it a perfect match for seafood.

**\$15.99**

### La Torre Chianti DOCG 2014 Tuscany, Italy 100% Sangiovese

It's a classic that gets prettier with a little age. Smooth red fruit full of raspberry, cherry, and strawberry. There is a cucumber and citrus freshness to the finish that keeps it well grounded but still bright. It is a softer style Chianti, perfectly suited to appetizers, soups, and poultry dishes.

**\$14.99**

### Domaine Sarrail Rouge 2014 Carcassonne, France 80% Cabernet Franc, 20% Cabernet

This smooth and soft wine from southern France is easy to drink, yet complex. Black fruit laced with lemon peel and hints of earth is nicely knit with elegance. 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. A classic with mushrooms, cured meat, and hard cheese.

**\$21.99**

**Our price = \$14.99**



### This Month's Feature:

#### Pilizota Plavina 2016 Dalmatia, Croatia 100% Plavina

A really pretty wine with lower alcohol and a softer tannic structure. Fresher, softer red berry, with a nice balance of earth and bitter chocolate has some blackberry richness to it. The finish has smoky black raspberry and a whiff of ash. It is a great wine for you pinot noir and zweigelt fans. Perfect with game, poultry, and roasts, among other things. Try it for Easter dinner!

**\$21.99**

**Wine Club deal of the month = \$15.99**

## UPCOMING EVENTS



### SATURDAY, APRIL 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

### SUNDAY, APRIL 17 IS EASTER

Don't forget to order your provisions!

## Rosé of the month



### Oro Bello Rose of Pinot Noir 2019

Foster Vineyard, Russian River Valley, California

A pretty, fresh glass bursting with strawberries and a saline backbone. Bold and zippy with almost a Gruner style of bright acidity, it has notes of grass and tangerine on the finish. Green strawberries are a dream in flavor that pair with goat cheese, crab meat, game birds, and lobster.

**\$18.99**

**Rose deal of the month = \$13.99**

## Wine Club Cru Level RED!



### La Torre Chianti Reserva DOCG 2011

Tuscany, Italy

100% Sangiovese

A pretty reserve from a winery we're featuring this month. A super duty earthy wine, it is almost chewy with herbal dark red fruit and notes of prune fruit and sweet oak tannins. Dark, ripe, and big, it rounds out nicely. It is deeply silty and has aromas of barnyard. Put it with braised meats like osso buco or pork cheeks, or with classic lasagna.

**\$29.99**

**Cru Red deal of the month = \$19.99!**

## Wine Club Cru Level WHITE!



### Weszeli Riesling Loiserberg 2017

Kamptal, Austria

Nothing gets me as excited for spring as a nice chilly glass of Riesling! This organic winery has the single vineyard known for gneiss soil (my favorite pun) picked last because it's so cold there--the result is a low alcohol, super mineral-laced wine. Minerals, wet stones, salt, and white fruit finish with slate and spice. It's an edgy, intensely dry, acidic white that cuts like a knife through rich food but is delicious on a patio alone.

**\$27.99**

**Cru White deal of the month = \$19.99!**

## Wine Club is the best deal in town!

This month, our wine club gets \$65 worth of wine and food for only \$50! PLUS, wine club saves \$6 on every feature, plus an extra discount on all mixed cases!



## SUNDAY, APRIL 24

A trunk show and girls' afternoon out with Charleston Shoe Co!

Private Party 12 - 4 p.m. at Shiraz (RSVP at 706 208 0010)

Come in and sample Spritzers, Sangria, and Sandals! Bubbles and Boots!

Try on shoes, have fun brunch drinks, and enjoy great snacks. Order any shoes and take them home OR have them drop shipped to your door! Plus we'll have select sales within the store for things to put with your fabulous new shoes!

\$10 to RSVP gets your first drink and an appetizer plate; extra drinks only \$5 each plus 5 minute massages by Lane Greens for only \$5

See "Product Spotlight" for more on this awesome shoe company!

## THURSDAY, MAY 5

A tasting and demo with Regina of Regina's Farm Kitchen!

3 - 6 p.m. at Shiraz

Drop in and see these new terrific jams and sample Mom's day ideas free of charge

## SATURDAY, MAY 7

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

## WEDNESDAY, MAY 11

A party and tasting with Ole and Obrigado!

It's our first party in over 2 years so we're going big!!!

5 - 7 p.m. at Shiraz

4 p.m. early admission for cru wine club members

12 wines from our favorite Spanish & Portugese importer, including 4 hard-to-find, high end offerings!

A buffet of Spanish tapas, including croquettes, seafood with specialty sauces, tea sandwiches, and a vast Spanish cheese platter.

Special guest from Ole Nicolas Quinones will be here too!

Only \$30 per person, all-inclusive

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010