



SHIRAZ'S RECIPES FOR **OCTOBER**

This month's featured food item is Marieke's "Erwin the Mustard Man" Mustard Dill Dip Sauce. This sauce, made in Holland, was so good that our friends at Marieke Gouda brought it in to the USA to pair with their cheese! I went to a food show this year where it was my favorite out of hundreds of delicious things. So easy and versatile, you can put it just on a cheese plate or any sandwich as a spread, it's also a great dip--for pretzels, apples, chicken fingers, kielbasa, eggrolls... the list is endless! Or marinate chicken, top pork, or put on roasted vegetables. It's delicious! More recipes ideas follow below... Mustard Dill Dip Sauce is only \$7.99 a jar, and is automatically included in this month's wine club.

MINI GRILLED CHEESE SANDWICHES

1 baguette, in 16 diagonal slices
1/3 c. Mustard Dill Dip Sauce
1 1/2 c. white cheddar, fontina, etc.
extra virgin olive oil

Preheat oven to 250 F. Brush olive oil on one side of each baguette slice and put oil side face down on a plate or cutting board. Divide mustard evenly among 8 slices; divide cheese among other 8 slices. Assemble sandwiches. Heat 1 t. olive oil over medium heat and cook all sandwiches 3-4 minutes on each side.

GLAZED BAKED HAM

1 smoked ham (6-8 pounds)
1 c. Mustard Dill Dip Sauce
2 T. dark rum or bourbon (optional)
if no liquor: add water

Preheat oven to 325 F. Place ham, fat side up, in roasting pan and pour an inch of water into the pan. Roast for 1 1/2 hours. Meanwhile, mix other ingredients and set aside. Remove pan from the oven and generously brush mixture over the ham. Put back in the oven and continue to brush more glaze over ham every 10 minutes for about another 30-40 minutes.

GLAZED POTATO SALAD

1 pound potatoes, cut into 1 inch chunks
12 oz. green beans
8 oz. cherry tomato
1/2 cup Mustard Dill Dip Sauce

Bring water in a small stockpot to a boil; add 1 T. salt and potatoes. Boil, uncovered, for 10 minutes. Add beans and boil 6 more minutes. Drain potatoes and beans in a colander and then put them in an ice bath. Drain again and add cherry tomatoes and Mustard Dill Dip Sauce. Toss well.

MUSTARD DILL VEGGIE SKEWERS

1 eggplant
3 mushrooms
2 bell peppers
8 brussels sprouts or artichoke hearts
1/2 c. Mustard Dill Dip Sauce
1 Tablespoon olive oil
pinch each dried thyme & rosemary

Cut vegetables into 2-3 inches and toss them with olive oil to coat. Heat grill to low and put veggies on skewers. Grill until vegetables are tender (this can also be done on a sheet pan in the oven). Brush liberally with mustard sauce. Serve with couscous or rice

Blend together and enjoy!
Make without ice cream as a smoothie.
Add 2 shots of rum for a boozy dessert for 2.

PRODUCT SPOTLIGHT

We have Handed By bags in stock for a limited time! This amazing brand makes handbags and totes in beautiful designs and fashionable colors out of 70% recycled plastic. The bags are handmade and of superior quality, while being ethically produced with the smallest possible footprint on the environment. They're also guaranteed to be free of child labor, but instead are made by hand by women working from their own homes or in group gatherings with friends. The wear and tear is impressive! Use them for a handbag or tote, going shopping, or as a weekend bag.

Our Handed By purses, shopper, and large totes are in popular fashion earth tones and range from \$75 - \$150. Come check them out for yourself and see why we're so excited about them!

OCTOBER CHEESE CLUB FACE ROCK, OREGON

Vampire Slayer

The ultimate garlic-laced cheddar. This has been a staff favorite for years, and we're celebrating it for Halloween this year! Don't worry... garlic is really good for your health! (bwah-ha-ha) Make it a centerpiece for your guests this season. It's wickedly delicious.

\$7.99

12 month Monterey Jack

Their goal is to make the best, and well done! This isn't your mother's jack... it's a meltable, super enjoyable, more umami style cheese than they had. So great with sandwiches, quesadillas, or even without heat on a charcuterie platter.

\$7.99

TILLAMOOK, OREGON

Farmer's Collection Extra Sharp Aged White Cheddar

Notes of custard and roasted nuts - it's so slick and smooth. A bold take on white cheddar, perfect with ripe fruit, salame, dark chocolate, and crackers.

\$6.99

Farmer's Collection Smoked Black Pepper White Cheddar

Notes of hickory smoke and butter stud this bold cheddar. Fruit, olives, and rosemary are the perfect pairings for this cheese.

\$6.99

SIANO, NORTH CAROLINA

Burrata

The best mozzarella you've ever had! Ooey, gooey, and ripe, it melts right in your mouth - or on your plate! This cheese will make anything fresh and rich at the same time. A natural match for tomatoes.

\$6.99

This month, cheese club members will get all 5 of the featured cheeses, plus a wine jam and sourdough cracker - that's \$55 worth of food!



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EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

Boundary Breaks Ovid Line North Riesling 2020 Seneca Lake, Finger Lakes, New York

From 70 acres on the east of Seneca Lake comes this complex but crisp white. It's full of lemon-lime citrus, with a fresh and briny palate and just enough roundness to keep the acid in check. It has notes of tropical fruit on the mid palate but has a tight thread of acidity running throughout to keep it lean and crispy. Super pleasant and easy to drink, fresh and bright. Put this wine with shellfish, Asian food, soft cheese, or - seriously - absolutely anything.

\$17.99

Benaza Mencia 2017 Monterrei, Spain

Garnet colored and unoaked, it has scents of flowers, cocoa, and red berries. Light alcohol and an easy drinkability make the red fruit and blueberry, tinged with chocolate, delicious and a good bistro wine. Dubbed a cross between Cotes du Rhone and Burgundy, it has a deep nose with currants and anise, and a sweet tannin finish of clean floral and red cherry. It's great with fish on the grill, cheese, appetizers, and even steaks. Anything with soy sauce is welcome.

\$17.99

Chateau Saint-Roch Old Vines Red 2019 Rousillon, France

65% Grenache, 35% Syrah

Old vines (40-80 years) and a mix of old French oak and concrete give this wine a very rounded, soft, full profile. Light, fresh, and more fruit driven, it has cherry, blueberry, and spice with darker notes like chocolate and black cherry to finish it off. A hint of black olive and bitter chocolate at the finish gives it a crisp snap. Put it with grilled meat or vegetables, hard cheeses, or pork loin with mustard sauce.

\$17.99



This Month's Feature:

Vinisterra Pies De Tierra 2017

Baja, California (Mexico)

65% Syrah, 35% Tempranillo

Dark and briary, with a low acid, smooth tobacco-laced chewy texture. Smoky and buttery, it's full of red raspberry, ripe cherry, and chocolate. The finish is all ash, pencil, and blackberry. This is an elegant but masculine wine, meant to put with blue cheese burgers, tuna on the grill, eggplant, or anything with tomato sauce. It makes a great wine reduction too!

\$34.99

Wine Club deal of the month = \$19.99!

UPCOMING EVENTS



SATURDAY, OCTOBER 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

FRIDAY, OCTOBER 7

STARTING AT 12 NOON

Our first Food Truck Friday!!

The Fresh Truck from Atlanta will be here offering a range of great lunch options, from healthy to hearty! Lobster rolls, angus beef cheese burgers, veggie burgers, and coconut chicken will be on the menu--along with gluten free and keto friendly options...

Please come and support us as we try to do a monthly lunch option (with wine, sodas, and water indoors)

At Shiraz in the parking lot

Rosé of the month



Naipes Guinote Rose 2019

Navarra, Spain

100% Grenache

The true Spanish garnacha rose, full of ripe red fruit. This one has strawberry, currant, and cherry. It is ripe and intense, with tons of color and tons of fruit too. I like the notes of watermelon and orange that lie around the rim, adding complexity to this bold, juicy example of a rose. It's great with fried chicken, all cheeses, barbecue, and spicy food as well.

\$16.99

Rose Club deal = \$9.99!

Wine Club Cru Level RED!



La Rasina Inez Rosso de Montalcino, 2014

Tuscany, Italy

100% Sangiovese

A classic Brunello maker puts this wine out for only 30 dollars, making them my heroes. The wine is perfectly balanced, with cherry, cranberry, licorice, and violets too. Figs and dried nuts on the finish make it an even better wine to pair with food. I love this with anything: roasted; with balsamic vinegar; involving game; with root veggies; with pasta in tomato sauce.

\$29.99

Wine Club Cru Level WHITE!



Domaine de la Touraize Les Moulins 2017

Arbois, Jura, France

66% Chardonnay, 34% Savagnin

From one of the very first 6 AOCs in France/ in the world! Bone dry, with brilliant, dry acid and racy minerality, this wine is a standout from the Jura. It has notes of pear, apple, and peach. It's tense, clean, and beautiful, showing all the limestone of the region. Put it with shellfish, fish, or salads. Any fresh and clean appetizer or dinner will do, though.

\$49.99

Cru White deal = \$29.99!

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$50!

PLUS, wine club saves \$15 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales

SATURDAY, NOVEMBER 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SUNDAY, NOVEMBER 13

WINTER WHITES TASTING

Taste wines that will change your mind!!! Try well over \$400 worth of whites, from Furmint to Riesling to Gruner Veltliner and more. 12 super limited wines for the everyday or special occasion We'll also have a cheese and charcuterie platter to snack on as you taste.

1:00, 2:30, and 4:00 seatings

1:00 open only to wine club members

\$40 per person

RSVPs necessary; seats while available

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