



PRODUCT SPOTLIGHT

We are pleased to present the Salad Sac!! This has been a staple in the store for years, and for good reason. These fabulous cloth bags keep your vegetables super fresh. Rinse a head of lettuce and toss it in to keep it crisp and green for two weeks. Or chop an entire salad and put it in a bag for three days. Tomatoes ripen naturally in the bag. They work for everything, including mushrooms. I've put all my refrigerated vegetables in one for over a decade! (actually, I currently have 3) Just wash and reuse if they get dirty. They come in white and green, and I recommend getting one of each so it's easier to find all your veggies. These also make amazing gifts. Salad Sacs are \$12 each, or 2 for \$20.

JULY CHEESE CLUB

Our monthly cheese club makes a great way to stock your fridge with the most interesting cheeses that Shiraz has to offer. For \$50 per month, Emily hand selects an array of 3-5 cheeses, at least one spread, charcuterie or snack, and a cracker or flatbread. Members get more limited selections and lots of seasonal specialties. It is also a gift you can mail! Payment for 6 or 12 months in advance is an option to save money on cheese club as well.

This month, cheese club members are able to pick their own goodies from the fridge and shelves! Try something you've had your eye on! Choose \$60 of cheese and food items - anything you want to make your own cheese and charcuterie plate - for \$50 or less (depending on membership). \$5.99 / 100 grams. This month, cheese club gets all four featured cheeses, a pack of marcona almonds, and a box of Effie's new Almond Biscuits. That's \$60 worth of food!

SHIRAZ'S RECIPES FOR JULY

This month's featured food item is Doux South Mean Green Tomatoes. Sliced green tomatoes pickled with sweet onions, tumeric, and chile flakes, it is the perfect mix of sweet, tart, and savory/spicy. You can serve these straight on a platter, chop them into salads, or make fried green tomatoes! My favorite BLT includes thick cut bacon, heirloom tomatoes, and a fried green tomato too. They are fantastic in a fish taco instead of relish for that crispy zip. Dice and serve on chili or hot dogs. Add to a cold pasta salad, use in tuna salad, or put it in deviled eggs. Also great in potato salad, baked on pizza, or on simple grilled fish and rice. Mean Green Tomatoes are \$9.99, and come automatically with this month's wine club. **Want to make classic fried green tomatoes?

For Wine Club - this month you can get 25% off Fried Green Tomato batter mix and secret sauce too!**

THOUSAND ISLAND SAUCE

1/4 cup Mean Green Tomatoes, chopped
 1/2 cup mayonnaise
 1/4 cup ketchup

Mix all ingredients together. Top burgers or hot dogs or use as a dip or dressing.

PEACH FRIED CHICKEN

4 chicken breasts, pounded flat with a mallet
 1/2 jar Doux South Mean Green Tomatoes, chopped roughly
 3 ripe peaches, peeled and chopped roughly
 1 Tablespoon Doux South liquid
 1/2 c. extra virgin olive oil
 1/2 c. flour
 salt, pepper, cayenne, and basil to taste

Pour liquid over peaches and tomatoes in a small bowl to make fruit chutney. Heat oil in a frying pan on medium-hi heat. Cut flattened chicken into strips. Mix flour and herbs and dredge the chicken in the mixture. Fry the strips, browning on all sides, for about 6 minutes. Remove from oil onto paper towels to drain. Serve with chutney over the top.

TOMATOES AU GRATIN

8 slices Doux South Mean Green Tomatoes
 Pepper to taste
 Nutmeg to taste
 Flour
 Olive Oil
 1 c. Parmesan or other cheese, grated

Roll tomatoes lightly in flour. Brown in olive oil, season with salt, pepper, and nutmeg, and pour into a thick, ovenproof dish. Cover with cheese and brown in the oven at 350 until cheese melts and browns, about 10 minutes.

CRUSTED GREEN SALMON

4 pieces 6 oz salmon fillets
 1 apple, sliced very thinly
 1/4 cup horseradish
 1 cup Mean Green Tomatoes, packed tightly
 1 cup reserved Mean Green liquid
 1/2 cup white wine
 salt and pepper to taste

Preheat oven to 450 F. Mist a baking pan with olive oil. Layer apple slices in 4 portions, and top each with a piece of salmon. Season fish with salt and pepper and top evenly with horseradish. Bake 8 minutes; meanwhile, make tomato sauce: combine tomatoes, liquid, and wine in a blender and pulse until frothy. To serve, divide sauce among shallow bowls and place salmon in the center. For an extra treat, add a dollop of crème fraiche.

PULLED MUSHROOM SANDWICH

2 Tbsp butter
 1 pound whole mushrooms
 1 slice red onion (soaked in water)
 1 cup BBQ sauce
 4 slices Mean Green Tomatoes
 4 hamburger buns

Heat a large pan on medium and melt butter. Cook whole mushrooms for 20 minutes until darkened but not burned. Let them cool and then shred with a fork. Toss the mushrooms in BBQ sauce and assemble the sandwich: bun, mushroom mix, drained onion slices, tomato slice, and the other bun.

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR JULY

Lavau Cotes du Rhone Blanc 2015 Rhône Valley, France

40% Viognier, 60% Grenache Blanc

A beautifully rich wine, full of vanilla and cream. Super smooth, with notes of passionfruit and custard, ending with layers of pear and white fruits. Opened longer, it is ripe and even more even and long. It's a great wine for fish, poultry, and all sorts of cheese. Delightful on its own, it's also amazing with salads and squash dishes.

\$14.99

a Shiraz exclusive

Viu Manent Carmenere Reserva 2009 Colchagua Valley, Chile

Very smooth for a Carmenere, it is full of blackberry, mulberry, and blue fruit. Juicy and smoky, 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

a Shiraz exclusive

Dante Robino Bonarda 2012

Super earthy, deep and dank. Ginger, dark chocolate, and tar are weighty with lots of sediment in the dark black fruit. Sharp and tangy on the full-bodied palate of blueberry and blackberry, it smooths out with inky, earthy, smoky heaviness. It's a perfect wine for meat on the grill. But any red meat will do--or any vegetables on the grill.

\$13.99

a Shiraz exclusive



This Month's Feature:

Vouni Panayia Plakota 2018

Paphos, Cyprus, Greece

61% Maratheftiko, 39% Mavro

A dusty, dusky, brooding wine. Notes of orange peel, prune, and plum lead into fleshy red fruit with a long finish. It is really balanced with dark fruit laced with a deep, soft backbone of blackberry sage tea. Beautifully dark - makes is a great red to put with lighter foods for summer, like salmon on the grill or a pulled mushroom sandwich. Grilled octopus - yes indeed!

\$24.99

Wine Club deal of the month = \$14.99!

a Shiraz exclusive

UPCOMING EVENTS



CLOSED FOR JULY 4TH HOLIDAY

FRIDAY, JULY 1 - WEDNESDAY, JULY 7

SATURDAY, JULY 9

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Rosé of the month



Painted Wolf Ros Pinotage Rose 2020

Swartland, South Africa

Red cherry and strawberry notes are full on the nose but lean and crisp on the palate. This rose has EVERYTHING--it has that touch of saltiness, the richness of umami, and a light floral balance to the aroma too. It's my new favorite rose for ribs or bbq cheeseburgers, but it's also great with shrimp salad or a cucumber salad.

\$14.99

a Shiraz exclusive

Wine Club Cru Level RED!



Dianella Il Matto 2013

Tuscany, Italy

100% Sangiovese

It is intense ruby red with a hint of brick from bottle aging. The nose has a floral bouquet of bright violets with notes of red and black fruit, sweet spice, tobacco and licorice. Full wine, with a dense and velvety tannin. It's complex with a balanced acidity that makes it a great match for food. Surprisingly good with fried green tomatoes, and wonderful with pasta, charcuterie, or pizza too.

\$29.99

Cru Red deal of the month = \$19.99!

a Shiraz exclusive

Wine Club Cru Level WHITE!



Auvigue Macon Villages 2018

Macon, Burgundy, France

This is my kind of Chardonnay! The limestone soil shines through its golden color. The floral notes have a hint of hazelnut, and good length. Soft and fleshy, it has a classic baked yellow apple note, with quince and stones again at the end. This wine is ideal with a simple roast chicken or with fish or firm cheese.

\$24.99

a Shiraz exclusive

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$50!

PLUS, wine club saves \$10 on every feature, plus an extra discount on all mixed cases!

SATURDAY, AUGUST 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SUMMER OF RIESLING

June 23 through September 21 at Shiraz, with the tasting bar, wine tastings, and everything else We will be featuring at least 2 Rieslings by the glass every day now through the end of the summer! Join us as we celebrate the best grape in the world!! Specials to follow... stay tuned to Facebook and Instagram*

KEEP SEPTEMBER 21 CLEAR ON YOUR CALENDAR*

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