



## HOLIDAY HOURS DURING THE WEEKS OF THANKSGIVING & CHRISTMAS 2024:

Open 11-7 Mon - Wed - Closed Thurs - Sat  
Thanksgiving week

Open 11-7 Mon - Sat  
the week before Christmas

## SAVE THE DATE FOR OUR HOLIDAY OPEN HOUSE 2024:

Friday - Sunday, November 15 - 17  
details to follow

### MOUSE TRAP

#### What do I do with Double Gloucester?

- it's in the authentic Disney magical grilled cheese!
- put on a roll with ham and tomato with onion or bacon jam
- use in macaroni and cheese
- melt and serve over broccoli!
- put it on top of burgers
- cut it into cheese biscuits
- make an omelette and serve with bacon

### GLOUCESTER AND ALE

- 6 oz Gloucester cheese, preferably double
- 1 teaspoon real mustard
- 4 ounces dark ale
- 4 slices hearty bread

Arrange the cheese slices in the bottom of a large ovenproof dish, and spread the mustard over the top of them. Pour in enough brown ale to just cover the cheese. Cover with foil, then bake at 375 Fahrenheit for about 10 minutes. Meanwhile, toast the bread. Pour the warm ale and cheese over the toast and serve immediately.

### RECIPES:

This month's featured food item is Bruce Julian Craft Beer Brittle. It's peanut brittle cooked down with awesome craft beer for even more flavor. Eat alone; sprinkle over ice cream; add to brownie batter; add to chocolate chip cookies...

Put it with apples and cheddar for a fancy cheese platter!

Top any coffee, chocolate, vanilla, or caramel dessert (cake, brulee, etc) with crumbles.

Craft Beer Brittle is \$7 per tin, and is automatically included in this month's wine club!

### PEANUT BRITTLE BLONDIES

- 1 1/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cups packed light brown sugar
- 1/3 cup butter
- 1 egg
- 1 1/2 cups crushed peanut brittle
- 1 teaspoon vanilla

Heat oven to 350°F. Grease glass baking dish; lightly flour.

In a bowl, mix flour, the baking powder and salt; set aside. In a saucepan, cook brown sugar and butter over medium heat, stirring, until butter is melted. Remove from heat and cool slightly. Add the egg and beat. Stir in flour mixture. Stir in peanut brittle and vanilla. Press dough in baking dish.

Bake 15-20 minutes or until golden. Cool completely in pan on cooling rack. Cut into squares.

### FANCY SNACK MIX

- 9 cups assorted cereal (non-sugary, like chex)
- 1 cup peanut brittle, chopped
- 2 cups pretzels and assorted nuts
- 6 Tablespoons butter
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons almond or peanut butter
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder

Pour cereal and pretzels into a large bowl. Heat butter and brittle for 30 seconds and stir until melted through (might take a second 30 seconds). Mix in peanut butter until blended. Add all other seasonings to butter and pour over the cereal blend. Put large bowl in a microwave and heat on high for 6 minutes, stirring thoroughly every 2 minutes. Toss again and cool slightly. Add nuts and serve, or cover and save for up to 5 days.



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## EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

### Altosa La Posada Airen 2015 Castilla-La Mancha, Spain

A rich, solid wine full of citrus peel and blood orange flavors. This Airen chameleon is all about structure, with a brothy, deep texture and a finish of grapefruit and tart stone fruit. What a mouthful of deep flavor. It's the perfect match for a simple roast chicken, smoked seafood, grilled salmon, and squash gratin.

**\$15.99**

### Domaines Barone de Rothschild Lafite D'Aussieres 2021 Corbieres, France

#### Cabernet & Syrah

An elegant, smooth wine with deep berry flavor. Nutty and rich, it has spicy currant and just a whiff of smoke. Black tea and figs and olives round out the dark fruit with elegance. Perfect with any mediterranean style meals--braised meats, roasted root vegetables, herbed chicken, and smoked game are perfect.

**\$22.99**

### Mureda Syrah 2020 La Mancha, Spain

This is actually the largest grower of organic grapes on all of Spain! A silty, dark wine full of mulberry, cassia, and pepper. Deep and dark, with a lot of warmth. It's brooding and heavy with herbal, grassy, juniper notes mixed in with the currant adds interest. Put it with anything thrown on a grill. Extra good with peppers, onions, and steaks.

**\$14.99**



### This Month's Feature:

#### Hermitage de Combas Syrah 2007

#### Vin de Pays de Cotes de Thongue, France

It's got more a Northern Rhone feel to it, with a stony yet briary aroma. It's nice and earthy, with a classic Syrah underbrush tone to it, along with blackberry and black currant. Sage, bacon, and eggplant notes lie under the dark, dark fruit. Fennel seed and spicy peppercorn are on the finish. Lots of sediment is here... decant! Great with game birds, aged cheeses (especially with goat milk), and elegant cuts of beef.

**\$29.99**

**Wine Club deal of the month = \$9.99!**

**Wine Club case deal = \$80! (cash or check only!)**

## UPCOMING EVENTS



### SATURDAY, OCTOBER 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

### SATURDAY, NOVEMBER 2

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



### Hostens Picant Rose 2014

#### Bordeaux, France

60% Cabernet, 40% Cab Franc

Bright and tight seriousness of minerals and strawberries leading into a meaty, hefty, masculine palate of wine. It is full of earth, ginger, and orange peel. I love proof that a well-built rose can truly stand the test of time. Try this one with spring veggies like leeks and garlic scapes and strawberries. Chicken and pork are outstanding.

**\$21.99**

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

## Wine Club Cru Level RED!



### Parparoussis Oenofilos 2019

#### Peleponnese, Greece

Agorgitiko and Mavrodaphne

This wine is perfectly elegant, with it's massive flavors of blueberry and earth balanced with the delicate notes of watermelon and strawberry. I rarely comment on legs but the wine has massive grip for how pretty it tastes. Silt and dried fruit have the dustiest lightest tannin. Drinks well above it's price too. Roast vegetables, poultry, beef, and especially lamb are ideal.

**\$34.99**

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

## Wine Club Cru Level WHITE!



### Goosecross Chardonnay 2020

#### Napa Valley, California

A wine full of baked brioche and butterscotch that rounds out if you can let it breathe... the buttery texture drops off and ends up with a rich, ripe, satisfying apple note. Baked yellow apples and puff pastry in a satisfying crunch of fresh fruit. Make sure you decant it to get its full beauty, and pair it with super savory, salty, or smoked foods to make it stand out.

**\$46.99**

**Cru White deal of the month = \$26.99!**

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

This month, our wine club gets \$61 worth of wine and gifts for only \$55! PLUS, wine club saves \$20 on every feature (and even MORE by the case!), more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

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## FRIDAY, NOVEMBER 15 - SATURDAY, NOVEMBER 16

SHIRAZ HOLIDAY OPEN HOUSE!!!

TASTINGS, DEMOS, ETC

## SUNDAY, NOVEMBER 17

VIP DAY FOR OUR HOLIDAY OPEN HOUSE!!

\$10 PER PERSON RSVP INCLUDES BRUNCH

DETAILS TO FOLLOW