

Beer Club's Picks for NOVEMBER



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

GREEN FLASH SAN DIEGO, CALIFORNIA

West Coast IPA

4 bold hops have a fresh, piney lemon scent. Refined but full, the deep golden color has malt and hops to match. A great example of a west coast IPA and Green Flash's flagship beer. 7.3% \$9.99 / 4 pk

Hop Head Red IPA

98 = rate beer
Softer hops than some IPAs but more than the average red beer—making for a nice compromise. A slight caramel maltiness rounds out with a bold, crispy finish.
\$9.99 / 4 pk

2 AUTUMN BREWS

Wychwood, England Hobgoblin Dark Ale

Strong by English standards, but not American at 5.2%. It has a deep caramel undertone and a cookie-ish crunch—but the finish is bitter, hoppy, nutty and dry. Perfect for cooler weather!
\$9.99 / 6 pk.

McAuslan Brewing, Canada St. Ambrose Oatmeal Stout

A richer, chewier, denser beer. It is super coffee-laced, with notes of smoked bacon. It has serious flavors of smoke and salt, with a really dry, firm finish. Delish!
\$9.99 / 4 pk.

TOP 5 ROSÉS FOR THANKSGIVING

1. Hexamer Spatburgunder 2010 \$19.99

100% Pinot Noir, and the most delicate salmon-colored Rose ever.

2. Alois Lageder Lagrein 2011 \$16.99

100% Lagrein. A bold, minerally cherried fruit offering from Northern Italy.

3. Peique Rosado 2011 \$13.99

100% Mencia, juicy and full. Lip-smacking and rich.

4. Acustic Rosat 2011 \$16.99

A blend of Grenache and Carignane. Bigger structure and elegance.

5. Domaine du Vieux Chene Cuvee Friande 2011 \$12.99

100% Grenache, with a firm tea leaf tannin for backbone.

CHANGES AT SHIRAZ!

Saturdays: the first Saturday of the month, we will continue to do a wine tasting of all the wine club wines and the feature for only \$5 (fee waived for wine club members).

Every other day, including Saturdays, we will be pouring 8 wines by the glass! That's right, 8! In a temperature-controlled, portioned, preserved machine for your enjoyment. Taste anything from 1 to 6 ounces, with a variety of wines offered ranging from \$7.99 to \$179.99! Taste anything you'd like - with a way to taste before you buy like never before.

We are truly pleased to show off our newest addition, a way to taste under ideal conditions!!!

Available starting Saturday, October 13, 2012

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE
TASTING WILL STAR THE WINE CLUB PICKS!**

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

SHIRAZ'S RECIPES FOR NOVEMBER

This month's featured food item is BR Cohn Blood Orange Olive Oil. Toss sweet potato fries in it and bake; rub a pork chop in it, dust with salt and pepper and saute; mix with honey and soy sauce for a fantastic coating for chicken, mushrooms, or tofu; make a vinaigrette with orange juice and vinegar (great for an autumn salad!); cook fish in it for extra flavor; I try any of the recipes below. BR Cohn is only \$13.99, and is automatically included in this month's wine club.

MARINATED OLIVES

8 ounces assorted pitted olives
4 Tablespoons BR Cohn Blood Orange olive oil
2 Tablespoons lemon juice
2 Tablespoons fresh thyme
3 cloves garlic, minced

Drain olives and pour all other ingredients over the top. Marinate overnight in the refrigerator and let warm to room temperature an hour before serving. Serve over feta cheese; chop and serve on toast points; or dice and serve over fish. See our youtube channel, shirazathensga, for our olive recipe this month!

ZESTY GREEN BEANS

1/2 pound green beans
2 tablespoons blood orange olive oil
1 tablespoon grated orange zest
1 tablespoon sea salt

Steam beans over boiling water for 4 minutes. Dunk in icy water to stop the cooking and keep the beans crisp. Toss the beans in olive oil and sprinkle with salt and orange zest.

Serves 2

BLOOD ORANGE SHRIMP CANAPES

2 pounds Large Shrimp, peeled and deveined
Juice of 2 Oranges
1/4 cup BR Cohn Blood Orange olive oil plus
3 Tablespoons
3 Tablespoons butter
Salt and Black Pepper

Marinate shrimp in orange juice and orange olive oil. Meanwhile, make relish. While relish chills, Heat a large pan on medium high heat. Place a medium bowl inside a larger bowl filled halfway with ice. Add 1 Tablespoon each of olive oil and butter at a time, and cook the shrimp in batches. Each time, add shrimp and sprinkle with salt and pepper. Cook for 2 minutes on each side and then place in cold bowl to avoid overcooking. When all shrimp is cooked, chill the smaller bowl.

FOR RELISH:

1/2 jar Rick's Picks Phat Beets
1 Granny Smith Apple, skin on
1 Tablespoon Lemon juice
1/2 teaspoon ground Ginger
1 Tablespoon Balsamic vinegar
2 Tablespoons fresh Parsley

Chop beets and apple roughly—if using a food processor, chop separately to keep colors vibrant. Mix saved orange juice, lemon juice, ginger, and vinegar in a bowl and add beets and apple. Toss to coat; chop parsley and toss lightly. Chill until ready to serve.

When ready to serve, chop shrimp roughly and toss in relish; put a heaping spoonful of the mixture on a toast point or pita chip. Enjoy with a glass of sparkling wine or Gruner Veltliner.

**ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM**