

Beer Club's Picks for SEPTEMBER

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

MONDAY NIGHT BREWING, ATLANTA

Fu Manbrew Belgian-Style Wit

A very unique beer, it is a soft wheat beer made super crisp and spicy by the addition of ginger. Hints of clove and flower add to the zip.
\$9.99 / 6 pack

Drafty Kilt Scotch Ale

Like a true Scottish beer, it has smoked malt (hops were scarce -- this imparts more aroma). A lift of smoke and hint of caramelly sweetness, rich and full.
\$9.99 / 6 pack

NEW BELGIUM, FORT COLLINS, CO

Kick Pumpkin-Cranberry

A collaboration with Elysian Brewing, it's a clean, fresh style beer— with cranberry and a touch of lemongrass. A light tartness is refreshing and palate-cleansing. Pear and a touch of pumpkin finish it off with an earthy note.

\$9.99 / 6 pack

Rampant Imperial IPA

Zippy and bright, this beer has clean, fresh lines for something with this much hop character. Lemon, orange, and lemongrass notes are fresh and plump. The sweet malty texture on the palate is perfectly balanced with bitterness on the finish.

\$9.99 / 6 pack

This month, beer club gets a mixed 12-pack of New Belgium and Monday Night beers, PLUS a box of Grits Bits Jalapeno Cheese crackers-- perfect for having with a beer or two!

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

Did you know that Shiraz can make you gift baskets for any occasion or any budget?

We can custom-make your basket, and even mail or deliver if it has no alcohol!

Tell your friends about our gifts -- we love to do corporate gifts for businesses too!

FOOTBALL WEEKENDS

During football season, Shiraz has you covered! Get a "Snack Attack" Gift Basket for only \$30, stuffed! with beer and snacks for your tailgate!!

Includes Finch's IPA, Rogue Creamery blue cheese popcorn, Willie's hog dust pork rinds, and Classy Delites dip with Stacy's Bagel Chips

**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 SEPTEMBER

This month's food item is Wild Thymes Bengali Tomato Chutney. A combination of Indian and American flavors, it is a simple way to add a dash of flavor to a cheese plate, fish, or a vegetable dish. Try this great condiment on top of okra; with a roast beef and goat cheese sandwich; on cornbread; on a burger; over a vegetable casserole; on an omelet; or make a grilled cheese sandwich on rye and top it with the chutney. High in nutrition and low in calories, Bengali Tomato Chutney is only \$6.99, and comes automatically in this month's wine club.

PROSCIUTTO WRAPPED SEA BASS

2 pieces of sea bass (or other delicate white firm fish)
2 thick or 4 thin pieces of prosciutto
1 Tablespoon olive oil
4 Tablespoons Wild Thymes Bengali TomatoChutney

Heat olive oil over medium heat. Wrap each fish in one large (or 2 small) pieces of prosciutto and place in the olive oil. Fish will be cooked perfectly in the time it takes to brown the ham on each side; be careful in turning the fish so that the meat holds together. Serve with greens and top with tomato chutney

Serves 2

BENGALI CHICKEN

1/2 cup quinoa (or rice)
1 cup water
1 Tablespoon olive oil
2 boneless chicken breasts, cut into strips
1 apple, cut into slices
5 Tablespoons Wild Thymes Bengali Tomato Chutney
1/2 cup zucchini, cut into matchsticks
1 Tablespoon of butter

Boil water and add quinoa. Cover and do not remove lid until quinoa is completely done: Leave on heat for 5 minutes; remove from heat and leave to rest for 20 minutes. Heat olive oil on medium high and brown chicken on both sides. Add apples, zucchini, butter, and 1/2 cup of water and cover; simmer until veggies are softened, about 5 minutes. Serve over quinoa, topping with chutney.

Serves 2

INDIAN POTATOES

1 lb. red potatoes
4 green chili peppers
salt & pepper to taste
plain lowfat yogurt
Wild Thymes Bengali Tomato Chutney

Cook the unpeeled potatoes in salted water. Drain, peel, and dice. Finely dice the peppers, and mix the 2 together. Season, and top with yogurt and chutney. Serve hot or cold. (This recipe also works really well with sweet potatoes)

BALSAMIC CHUTNEY SAUCE COURTESY WILD THYMES

2 Tablespoons butter
1 cup chopped onion
1 cup chicken or vegetable broth
2/3 cup Wild Thymes Bengali Tomato Chutney
2 Tablespoons balsamic vinegar
salt and pepper to taste

Melt butter in a medium skillet on medium-high. Add onion and saute til softened, about 3 minutes. Add broth, chutney, and balsamic and whisk until well mixed. Boil for 7 minutes. Add salt and pepper to taste. Serve over vegetables or any meat or game.

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WINE BLOG: shirazathens.blogspot.com