



## SHIRAZ'S RECIPES FOR **AUGUST**

### PRODUCT SPOTLIGHT

This month, we're bringing back a favorite hot sauce: Half Moon Bay's Iguana Deuces! These portable and distinct hot sauces are easy to carry everywhere and have amazing flavors. Mix with butter for an amazing fish or chicken "buffalo" sauce; put into your favorite crab or artichoke dip; add to a peach-tomato salsa and make fish tacos! We have 4 different hot sauces: tropical pepper sauce, jalapeno pepper sauce, smoky chipotle, and red habanero. The "deuces" are 2 for \$5. They're so much fun to play with!

### AUGUST CHEESE CLUB

#### BEEHIVE CHEESE, UTAH

##### Truffle Hive

This limited-edition cheese is made with smooth Irish cheddar that is marbled like a cow's spots with thinly sliced black summer truffles. It's then rubbed with honey and truffle salt for extra flavor. The result is a mild, mushroomy cheese that is truly unique. It's semi-soft, aged for 6 months, and full of umami. Buttery and meltable. It is killer with a french dip sandwich! And it's a striking addition to a cheese board.

\$5.99 / 4 oz

##### Pour Me A Slice

Beehive Promontory cheddar aged with Basil Hayden's bourbon. Smooth, creamy, and has a little of that sweet and spicy bourbon at the end. Super limited - our friend Pat, the owner, swears it's amazing so I couldn't resist! Put it with pecans and salami, or make a grilled cheese sandwich. Awesome on sliders or grated on grilled veggies.

\$5.99 / 4 oz

##### Seahive

Promontory aged with local honey and Utah sea salt—it's the summer answer to Barely Buzzed. Altogether savory, fresh, and clean, it is the perfect topping for a salad. Try a kale salad with a boquerone, olive oil, and lemon juice dressing topped with seahive! Or make the best spinach artichoke dip ever.

\$5.99 / 4 oz

##### Fresh Ricotta

This is a brand new project that is winery only, but we got a limited amount for you! The freshest ricotta you can think of—put it with raw zucchini squash or tomatoes; dollop on top of pasta; bake in a frittata; drizzle with honey and serve with bread. It's fluffy and light, with a delicate, clean flavor.

\$8.99 / 8 oz

This month, cheese club will receive all 4 cheeses from Beehive plus Georgia Sourdough sea salt crackers, Georgia "Blue" Salami with Asher Blue cheese from Sweetgrass, AND Verdant Kitchen Ginger Preserve with lemon! That's \$56 worth of cheese and goodies this month!

Georgia Sourdough crackers are \$5.99  
Verdant Kitchen Ginger Preserves are \$13.99  
Spotted Trotter "Blue" Salami is \$8.99

This month's featured food item is Tamarindo Bay Pepper Sauce from Half Moon Bay Trading Co. It's a nod to a Jamaican pepper sauce—think worcestershire with pineapple, molasses, and onions mixed in. I just had sirloin in half steak sauce and half red wine, and it was stellar, but it's great with pork chops or mushrooms too. Mix it in with ground turkey for a savory burger or as a delicious steak sauce. Killer with mushrooms and also great with fries (or zucchini fries). It's a good savory glaze for hearty fish on the grill. Tamarindo Bay is only \$6.99, and is automatically included in this month's wine club.

### FRIED FISH SAUCE

4 ounces of cream cheese, room temperature  
3 Tbsp sour cream  
1/2 cup Tamarindo Bay Pepper Sauce  
A few drops of hot sauce

Whisk or puree all ingredients together. Keep cold until serving, and put with shrimp cocktail, fried fish, or breaded shellfish.

### SAVORY CHICKEN WINGS

Jumbo Springer Mountain chicken wings  
Tamarindo Bay Pepper Sauce

Bake wings at 350 degrees F. for 30 min, remove from oven and put into a large bowl. Cover wings with enough sauce to wet every inch of the wings. Return to oven and bake for 6 more minutes.

### STEAKHOUSE RIBEYES

2 18 oz ribeye steaks, bone-in if possible  
1 Tablespoon salt  
salt and pepper to taste  
1 Tablespoon butter  
Tamarindo Bay Pepper Sauce

Salt the steaks liberally with the Tablespoon of good salt. Let rest in the refrigerator overnight, up to 12 hours. Let rest at room temperature for 10 minutes. In the meantime, preheat the oven to 400 F and heat a cast-iron or other heavy oven safe pan on medium high. Pat the steak dry and sprinkle with salt and pepper. Cook the steak until browned and crisp, about 3 minutes. Add the butter, turn the steaks again and nestle them together, and transfer to the oven. Cook until a thermometer measures 120 for medium rare, about 10 - 12 minutes. Let the steak rest for 10-15 minutes before serving. Serve with Pepper Sauce and any vegetables or other sides you're craving.

