



## SHIRAZ'S RECIPES FOR **APRIL**

### **INTRODUCING PARKER'S MAPLE!**

I'm not huge on sweets. But I can really get into a really, really good maple syrup. Not the stuff you find in grocery stores, but the goodies your friends smuggle in from a visit to Vermont or Canada, making their bags heavy enough to break. For me, a bottle of the best small-batch was worthy of a coveted spot in the "special occasion" corner of my pantry, to be brought out for birthdays and Christmas when I'd make bacon-stuffed waffles or peach pancakes. Parker's is just this maple syrup. But with it available locally AND at an affordable price, I don't feel like I have to wait for a special occasion to enjoy! It's great drizzled on ice cream, sure, but I love it as a glaze on meat or shellfish with soy and a little spice, or instead of sugar in my zucchini bread. Use it in a nut mix, glaze on bacon (YASSSS), or mix with yogurt and mustard for the perfect dipping sauce. Or my new favorite vinaigrette recipe, on the right. Versatile, sweet, savory, and utterly delicious. Parker's Maple Syrup is only \$7.99 a light-safe tin. I know you'll love it as much as I do!  
\*Bonus: Parker's Maple Cotton Candy is out of this world, and low calorie too. Enjoy it for only \$5 a tub\*

### **APRIL CHEESE CLUB** **JASPER HILL, VERMONT** **Harbison Mini**

Such a gem—and now in a smaller, easier, more affordable size! A spreadable bloomy rind cheese wrapped in spruce bark, it's only available seasonally (but totally worth it). Our friends at Jasper Hill cut off the top rind and simply dunk bread or crackers in the delicious creaminess – it's great with fruit dipped in it too. One of my all-time faves. The CENTER of a great cheese plate.

\$11.99 / 5 ounces

#### **Clothbound Cheddar**

Another truly special cheese, this is one of the greatest American Cheddars of all time (they DID win Best in Show by the American Cheese Society, after all). It is nutty and tangy, with a sweetness on the finish that is most like the best aged Parmesan you can think of. Try it on a charcuterie plate with a drizzle of syrup instead of honey and some salami.

\$9.99 / 6 ounces

### **CYPRESS GROVE, CALIFORNIA** **Purple Haze**

Two ingredients that grow near the creamery, fennel pollen and lavender, and blended into fresh chevre for a savory and fresh disc of pretty cheese. It's great crumbled on a salad, smeared on a crostini, or in a quiche. I always put it next to the fresh fruit on my cheese plate. The creamery puts it next to salami. Why not do both this spring?

\$7.99 / 4 ounces

#### **Lamb Chopper**

Sheep's milk cheese is the rarest in the world, and we get even fewer from the US. But this one is so special, from a collaboration of one of our favorite Netherlands creameries. It's like a white, caramelized, nutty gouda. It's flavors are long but clean, and it is a favorite shaved on salads, put into risotto, and melted on grilled cheese. While a staple, it's really special.

\$14.99 / 7 ounces

This month, cheese club gets all 4 featured cheeses, plus our new fig salami and a box of crackers. That's \$58 worth of food!

This month's featured food is a kit to make your own cheese and charcuterie plate! The perfect cheese plate includes something crunchy, something creamy, something sweet, and something savory. We are giving you pickled tumeric cauliflower, salame, and olives to add with cheese and crackers (plus we have a lot of new awesome jams too). WE'RE ALSO GIVING WINE CLUB 1.5% OFF ALL CHEESE AND CRACKERS DURING THE MONTH OF APRIL HELP MAKE YOUR CHEESE AND CHARCUTERIE PLATES EVEN BETTER!!

Don't forget to add nuts, fruit (dried or fresh), bread, and some salad, and you have dinner!

### **SMOKED TROUT SALAD**

- ¼ onion, diced
- 1 celery stalk, diced
- 8 oz. smoked trout, skin removed, flaked
- ½ cup mayonnaise
- ½ cup sour cream
- 1 Tbsp chopped fresh herbs, your choice
- 1 Tbsp fresh lemon juice
- Salt and pepper

Mix all ingredients together. You can either make this in a rough mix so it's chunky or make it pureed smooth. Serve with chips or fresh vegetables. Also good on a charcuterie plate.

### **MARINATED OLIVES OVER CHEESE**

- 8 ounces assorted pitted olives
- 4 Tablespoons olive oil (I like citrus flavored)
- 2 Tablespoons lemon juice
- 2 Tablespoons fresh thyme or oregano
- 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 or other firm cheese; chop and serve on toast points or dice and serve over fish.

### **MAPLE VINAIGRETTE**

- 2 teaspoons Dijon mustard
- ¼ cup balsamic vinegar
- 1 cup extra virgin olive oil
- ¼ cup Parker's Real Maple Syrup
- 1 tablespoon lemon juice
- 1 clove garlic
- Salt and pepper to taste

Mix all ingredients together except salt and pepper. Refrigerate until using. Add seasoning, shake, and serve on your favorite salad.

### **MASCERATED BERRIES**

- 2 cups fresh strawberries or peaches
- 1/2 teaspoon lemon zest
- 1/2 cup sugar
- 1/2 bottle (250 ml) muscat

Combine all the ingredients and keep in the refrigerator for at least 2 hours or overnight. Spoon it over ice cream, pound cake, french toast, or yogurt... or serve alone or make a parfait. They'll keep in the fridge for 2 weeks or freeze for a year, but I can't resist eating them up!

# Shiraz

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## EMILY'S WINE CLUB SELECTIONS FOR APRIL

### Carlton Pinot Gris 2017

#### Willamette Valley, Oregon

A fresh, zippy style of Gris. It has notes of sea air and grapefruit, along with a floral note, on the nose. Savory flavors of kumquat, tea leaf, and laurel give it a lot of interesting complexity. Fresh, full, but balanced, it gets richer with air but it's nice and crisp when cold. Put it with salads, smoked fish dip, or any seafood. Ceviche, sushi, and fish in cream sauce all work great. Maple glazed shrimp are a revelation.

**\$17.99**

### Coste Motte Cabernet 2018

#### Entre deux Mers, Bordeaux, France

This wine is grown between the two rivers that divide the Bordeaux region. Sometimes an immature wine, this one is integrated, with a lovely herbal balance to the black currant and black cherry fruit. Slightly meaty / beefy, with bold, intense, and bright character. The finish has loads of tannin, with vanilla and oak to flesh it out. Put it with fresh vegetables, grilled vegetables, hefty meats, or dishes in cream sauce. Try it with a stir fry, candied maple BLT, or a cheeseburger for something fun.

**\$11.99**

### The Chook Shiraz - Viognier 2016

#### McLaren Vale & Padthaway, Australia

95% Shiraz, 5% Viognier

Very purple and inky, the richer color comes from the addition of Viognier. Blackberry, plums, and black cherries have a hint of dark chocolate, lavender, and anise. Hints of white pepper and black raspberry are there too. Not super jammy, the finish has just enough tannin and dustiness to balance it out nicely. Try it with burgers or ribs, or anything with barbecue sauce or a maple glaze. Don't miss it with lamb and rosemary or lavender.

**\$19.99**



## This Month's Feature:

### Bodegas Olarra Cerro Anon Crianza Reserva 2002

#### Rioja, Spain

80% Tempranillo, 15% Mazuelo, 5% Garnacha

A beautifully structured Rioja Reserva that has had enough time in the cellar to really show why we like to age them! Brickish color has a yeasty, woody, brown spiced nose. It has soft, pretty strawberry with earth and Asian spices, with a floral, earthy finish. The acidity is still high in this wine, so you should have a year or two to drink it easily. Let it breathe-- it's a little tightly wound at first but is plush with a couple hours. Put it with tapas, charcuterie, or anything simple on the grill. It's a great red wine for fish or vegetable dishes.

**\$11.99**

**Wine Club deal of the month = \$8.99**

## EASTER IS SUNDAY, APRIL 4

See us for a huge array of meat, fish, and vegetables for your weekend and beyond!

**Facebook:** Shiraz Athens

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**www.shirazathens.com • 706-208-0010**

## Wine Club Cru Level RED!



### Yaso 2014

#### Toro, Spain

100% Tinto de Toro

Classic Toro Tempranillo, with a firm backbone and deep flavors. These can be brash or jammy young, so we've aged it for you! Dark, brooding, with a little warmth disguised under its calm exterior. Spicy, with heavy black fruit and dark woody undertones if you have the patience to let it open. Good tannin at the end has a long, filling finish. Classic with lamb and lean beef, it's also great with tomato dishes and hard cheeses. My favorites are sausages with a salad and, of course, paella.

**\$25.99**

## Wine Club Cru Level WHITE!



### Perna Batut Muscat 2008

#### Saint-Jean de Minervois, Languedoc, France

It's been a decade since we put a dessert in wine club, and this is one of the most affable and flexible ones I know. Dried apricots and orange pulp are accented with a dark roasted almond profile. Mouthfilling, it also manages to be fresh with a clean finish. Because it's not so sweet, it's the perfect wine for LIGHT last courses: try it with fresh fruit, apple crumble, sorbet, or cheese. Classic with blue cheese toast or foie gras as an appetizer. Try our macerated berries recipe this month with a chilled glass alongside.

**\$35.99**

**Our price = \$25.99!**

**Cru White price = \$16.99! (while it lasts!)**

## Rosé of the month



### Lavau Tavel 2015

#### Tavel, Rhone Valley, France

50% Grenache, 45% Cinsault, 5% Syrah

This is the only region where ONLY rose is produced, and also the region best known for aging them. The wines are always darker because vignerons leave the skins on longer when fermenting them. This one is full of classic cherry soda and strawberry ripeness with an explosive nose. Firm texture in a backbone of sand and silt follow, with a super dry, very long finish. Juicy, intense, and extremely quaffable, it's the perfect summer wine for red drinkers. It's perfect for anything on the grill, balsamic dressing, olives, and cheese. Try it with brunch for a treat.

**\$18.99**

**Rose Club deal this month = 13.99!**

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

This month, our wine club gets \$61 worth of wine and food! PLUS, \$5 off each feature and extra case discounts too! Want to save even more? Ask us about Cru level wine club!



## HOURS IN 2021

**OPEN THURSDAY, FRIDAY, AND SATURDAY  
11 AM - 7 PM**

To serve you better and also take care of shipping from **www.shirazathome.com**

## COMING SOON...

**EASTER IS APRIL 4**

**MOTHER'S DAY IS MAY 9**

**FATHER'S DAY IS JUNE 20**