

PRODUCT SPOTLIGHT

Gotze tools are essential in the kitchen!

The peeler has been used every day in my house since I got it. Its double blade peels, shreds, or slices back and forth. It converts to a great mandoline too. A second peeler makes the perfect julienne or vegetable noodles in an instant! The attachment even makes garnishes. Gotze can easily take the skin off a pineapple or acorn squash—but is gentle enough to peel a tomato!

The set includes a pair of "scissors", a knife and a cutting board combo to chop food directly into a pot or bowl, saving steps.

Plus twin citrus spritzers to make fruit its own spray bottle with a lime rest. Gotze stainless steel has a lifetime warranty, is easy to clean and dishwasher safe, and never needs sharpening!

Gotze's 8 piece set is \$349. Right now, we have the entire 8 piece set on sale for only \$200!

first 25 sets will get a free \$20 cut resistant glove

just want the original 3 piece set? Get the \$200 box for only \$125 Check out gotzepeler.com for videos and more information and ideas!!

MARCH CHEESE CLUB

BELLE CHEVRE, ALABAMA Original Goat Cheese Spread

The freshest of goat cheeses. Make fancy toast with honey and fruit or use as a sandwich spread instead of mayo for better texture and higher protein. You can also substitute in recipes for cream cheese or ricotta.

\$5.99 / 6 ounces

Roasted Red Pepper Goat Cheese Spread

Lightening up breakfast for good with creamy goat cheese combined with flavorful red pepper for a healthful and perfectly balanced spread.

Add to grits, potatoes, burgers or a BLT sandwich.

\$5.99 / 6 ounces

Southern Belle

Inspired by the Kentucky Derby, this chevre is wrapped in bourbon pecans with mint and a little brown sugar. It is wonderful with fresh fruit, in the center of a cheese plate, or warmed with a baguette.

\$7.99 / 4 ounces

CARR VALLEY, WISCONSIN

Bread Cheese

In Finland they make Juusto, or "cheese bread." This one is oven baked for a browned crusty top, like a grilled cheese without toast. Pop it in your oven or microwave - Serve as a snack alone or or dunked in your coffee for breakfast.

\$10.99 / 10 ounces

Fontina

This rich, creamy Alpine-style cheese is mild and nutty, with a slight earthy and buttery note. Soft, with great meltability. Great on pizza, fondue, soup or as a snack. Makes amazing mac and cheese.

\$7.99 / 8 ounces

This month, cheese club members will receive all 5 featured cheeses, plus a bag of Crunchmaster roasted garlic multi-seed crackers and a jar of Frantoi Cutrera Sicilian Onion Jam. That's \$54 of food!

MARCH 2022

www.shirazathens.com



SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is L'Epicurien Carrot Cream with Spices. The perfect little dip, it's delicious on a pita chip or as a sandwich spread. Put it on toast with a spring salad or add a dollop to a grain bowl. Carrot cream makes a fabulous base for a plate of sauteed spinach with seared scallops or a paprika-spiced fish fillet. Try an appetizer with fresh goat cheese, carrot cream, and a slice of smoked duck breast! Or make one of our recipes below. L'Epicurien Carrot Cream is \$7.99 a jar, and comes automatically with this month's wine club.

LIGHTER EGGS BENNY

2 potatoes au gratin or 1 English muffin, split
2 Tablespoons L'Epicurien carrot cream
2 Tablespoons butter or cream
2 slices good quality ham
2 slices tomato
2 eggs
1 teaspoon vinegar

Bake potatoes or toast the muffin. Meanwhile, make the faux hollandaise: simply melt butter or cream and add carrot cream. Stir well and keep warm. Put 2 inches of water in a small pan and simmer. Add vinegar and put the eggs in a very small bowl, gently turning the eggs into the water, one by one. Use a slotted spoon to remove the eggs and rest on a plate so they aren't watery. When potatoes are ready, assemble: a potato cake (or muffin), then a slice of ham folded in half, a slice of tomato, a poached egg, a sprinkle of salt, and half of the carrot cream mixture. Serve hot.

SPRING SALAD

3 cups fresh spring greens
2 Tablespoons good olive oil
2 Tablespoons citrus vinegar
1 apple, cut in slices
1 avocado, cut in slices
4 ounces fresh goat cheese in crumbles
2 ounces walnuts, chopped roughly
2 ounces dried fruit
handful fresh grapes

Rinse the lettuce well and divide onto plates. Cut apple and avocado and toss in olive oil and vinegar. Spoon, with extra dressing, onto the greens. Sprinkle salads with cheese, fruit, and nuts. Slice a baguette and toast and serve salad with Carrot Cream on crostini slices.

CARROT COCONUT CREAM NOODLE BOWLS

2 cups pasta
2 Tablespoons oil
1/2 medium yellow onion, diced
1 cup green peas
1 tablespoon minced garlic
1 jar L'Epicurien carrot cream
1 cup coconut milk
2 cups chopped fresh spinach
2 tablespoons chopped fresh parsley or cilantro
4 ounces tofu or 8 ounces sirloin steak

If using tofu, press well and toss in soy sauce; if steak, marinate in balsamic vinegar. In a large skillet, add oil on medium high heat. Add diced onion and cook for several minutes, stirring, adding peas and garlic halfway until onions turn golden brown on edges and peas are bright green. Add carrot cream and coconut milk and stir. Boil pasta al dente. Drain but do not rinse. Turn heat on sauce to medium-low and stir in chopped spinach and cooked noodles, stirring until combined. Serve topped with sliced beef or cubes of tofu. Garnish with chopped herbs.

