



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

This month's featured food items is Hoff Original BBQ Sauce. Put it on meatballs, bratwurst and peppers, or a burger. Dip fries, toss wings, drizzle on meatloaf (my favorite!), or roll it into a burrito. Not to mention it's amazing on ribs or pulled pork, of course--and I'm a big fan of it on tofu or mushrooms. It makes a great sandwich with grilled cheese and pickles too. Hoff Original BBQ Sauce is \$9.99 a bottle, and is automatically included in this month's wine club.

### **BARBECUE PORK CHOPS**

- 1/3 cup Hoff's BBQ sauce
- 1/2 cup fruit jam
- 1 teaspoon mustard (whole grain or dijon)
- 1 teaspoon salt
- 1 teaspoon pepper
- 6 pork chops

Mix first 5 ingredients together. Pour half over the pork chops and marinate for at least 2 hours. Cook pork chops until pink, 165 F, and serve with remaining bbq marinade poured or brushed over the top.

### **BACON BBQ CHICKEN**

- 4 strips bacon
- 4 chicken breasts
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2/3 cup Hoff's BBQ sauce
- 1/2 cup cheese, shredded
- 1/2 cup onions of your choice

Preheat the oven to 375 F. Fry bacon in a nonstick pan until crispy. In the drippings, cook chicken for 3 - 4 minutes on each side. Add all other ingredients and bake in the oven for 5 to 10 minutes. It should be melty!

### **PULLED MUSHROOM BBQ SANDWICH**

- 2 Tbsp butter
- 1 pound whole mushrooms
- 2 cups shredded cabbage
- 1/2 cup salad or slaw dressing
- 1 cup Hoff Original BBQ sauce
- 4 hamburger buns

Heat a large pan on medium. Cook whole mushrooms in butter for 20 minutes until darkened but not burned. Let them cool and then shred with a fork. Mix dressing and cabbage together to make slaw. Toss the mushrooms in BBQ sauce and assemble the sandwich: bun, slaw, mushrooms, and the other bun

## **PRODUCT SPOTLIGHT**

I can get into a really good maple syrup. You know, the goodies your friends smuggle in from a visit to Vermont or Canada, making their bags heavy enough to break. A bottle of the best is worthy of a coveted spot in the "special occasion" corner of my pantry, for birthdays and Easter for special waffles or savory pancakes. 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. We have a new syrup from Runamok--get it in Whistle Pig barrel aged or giftable sparkle bottles!

## **APRIL CHEESE CLUB**

### **BELLWETHER, VERMONT** **Basket Pressed Ricotta**

Yes, this IS the world's best ricotta cheese. One that's more suitable to serve at the center of the table drizzled with olive oil, honey, and/or balsamic than to use in your lasagna (unless we're talking raw veggies stacked up--it's perfect for that!)  
\$9.99

### **Creme Fraiche**

A creamy, milky "cheese before it's cheese" bite. A perfect dollop to finish off your waffles, biscuits, or an omelette. Use instead of sour cream on soup or tacos.  
\$4.99

### **SARTORI, WISCONSIN**

#### **Montamore**

This sweet, creamy and fruity cheese finishes with a tangy bite. It is named for the gorgeous Dolomite mountains above the Sartori hometown of Valdastico, Italy. It melts beautifully! Or serve alone with fruit and crackers.  
\$6.99

#### **Espresso Bellavitano**

Some of our most popular cheeses have coffee added! This is no exception, since the espresso gives it that extra depth of flavor. It's perfect shredded on chili or burgers, and is excellent on a cheese plate.  
\$6.99

#### **Bellavitano Raspberry**

The nutty cheese is soaked in a tart raspberry ale. The result is a hazelnut and brown butter richness with a crispness from the berries. Basically the fruit balances the salt instead of being the main flavor.  
\$6.99

This month, cheese club members get all 5 featured cheeses plus Sartori truffle crisps and Frantoi Cutrera mandarin marmalade. That's \$54 worth of food!



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## EMILY'S WINE CLUB SELECTIONS FOR APRIL

### Tobias Chardonnay 2020 Blue Oaks Vineyard

#### Mendocino County, California

A juicy, heavy, meaty mouthful of big Chardonnay. Buttery, with plenty of oak in the balance. Lots of ash and marshmallow, with a creamy orange dreamsicle finish. I love this wine with mushrooms or broiled chicken. Try it with grilled chicken and corn... or truffle chips!

**\$15.99**

### Brisios Tempranillo 2018 Ribera del Duero, Spain

Fun and flirty, this bright red has an easy, zippy nose, bright and focused. The palate is deeper and duskier, with black currant, cassis, and an inky texture. Long and pretty, it is smooth and soft. Put it with a charcuterie plate or snacks on the patio.

**\$18.99**

### Barossa Valley Estate Cabernet 2019 Barossa Valley, Australia

A classic green bell pepper and blackberry nose are smooth for a young cab. It has a good grip and plenty of tannin, but overall it's very smooth. Black cherry and mulberry add just enough fruit. It is a great fit for steaks or burgers... anything on the grill, really. Try it with our featured BBQ sauce.

**\$13.99**



### This Month's Feature:

#### Vento di Mare Nerello Mascalese 2019

##### Mt Etna, Sicily, Italy

Lightly spiced, with flavors of dark cherry and red lace licorice. It's super smooth and balanced, like a Pinot on steroids. The volcanic soil gives it its richness, making it a perfect wine for people who love Barolo and Burgundy. Try it with anything you'd drink those with, too...

**\$13.99**

**Wine Club deal of the month = \$9.99!**

## UPCOMING EVENTS



### SATURDAY, APRIL 1

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

### FRIDAY, APRIL 14

Shiraz 4 p.m. - 7 p.m.

A mead for cocktail hour tasting with Ben Coffee of Viking Alchemist Meadery.

The first of its kind, we'll serve easy at-home drinks made with these special Georgia award winning meads. We'll also serve fun bar apps.

\$10 per person; \$5 for wine club members

## Rosé of the month



### Dear Mom Oregon Rose

#### Applegate Valley, Southern Oregon

50% Malbec, 50% Syrah

A very dark pink, almost red color is not surprising given the deep wines that make this rich rose. Think Cahors, France and you're on the right track. A rich but super dry mouthfeel of black cherry and blackberry have a brambly and intense scent and structure. Put it with anything on the barbecue... and get some extras for Mom's day!

**\$17.99 / 4 pack**

## Wine Club Cru Level RED!



### Rock Wall Jessie's Vineyard Zinfandel 2015

#### Contra Costa County, California

94% Zinfandel, 4% Carignane, 2% Alicante Bouschet

A 5-day cold soak and malolactic for a creamy mouthfeel give this hefty wine extra richness. It's like a non-sugary adult smore. Flavors of cocoa, black tea, and tobacco round out all the blackberry and black currant fruit. The finish is like a smoky marshmallow with milk chocolate. Put it with roasted meats and other barbecue foods.

**\$29.99**

## Wine Club Cru Level WHITE!



### La Cuvée des Gueux 2021

#### Savoie, France

100% Jacquere

Focused with flowers, sea air, and stone fruit, it is a serious yet juicy interpretation Southern France. A rich and waxy profile has yellow pear and apple, with almonds and nougat... layered with minerals that are so thick they're almost chewy. Balanced, fun, and playful, it is summer in a glass! I would pair this with everything.

**\$24.99**

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

This month, our wine club gets \$59 worth of wine and food for only \$50! PLUS, wine club saves \$4 on every feature - plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! We have a secret private event in March, and members get the exclusive first invites!

### EASTER IS APRIL 9

### MOTHER'S DAY IS MAY 14

### FATHER'S DAY IS JUNE 18

### SATURDAY, MAY 6

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

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