



## PRODUCT SPOTLIGHT

### The Microwave Donabe

The Japanese Donabe (doe nah bey) has a history of almost 1,300 years. It is an earthenware (clay) cooking pot which is used to prepare everything from hot pot, soup, stew, steamed vegetables, rice and even desserts and many other cooking styles.

Donabe are well known for their infrared heating properties, which keep the nutrients and flavors in the foods you cook. It also keeps in the moisture, preventing the food from becoming dried out. You use less salt and less cooking oils and butters too. Donabe will retain the heat, so you can continue to slow cook your foods even after the donabe has been removed from direct heat, so they are economical too. Slow cooking increases the flavors.

Our donabe is a microwave pot but try cooking with it on direct flame. Barbeque flame works great too! If you like sushi, you'll love the rice cooked in the donabe. I'll bet it will be the best rice you've ever had.

The Microwave Donabe is perfect for 1 or 2 people. It holds about 3 cups of liquid, and its small size can be stored almost anywhere. It can also be used in the oven.

The Microwave Donabe is made of special pottery with a liquid absorption rate of only 0.5%, so there is no need to worry about color transfer or odor transfer. Cooking in a clay pot is much better than cooking in metal cooking utensils, not just for its various health benefits, but also makes it much simpler to cook and improves the quality of the food at the end. The porosity and natural insulation properties of clay causes far infrared heat which thoroughly heats and cooks your food, without drying it out.

## SHIRAZ'S RECIPES FOR JULY

This month's featured food items are from Terrapin Ridge Farms: A specialty food company with wonderful dressings, mustards, jams, dips, and sauces that make anything from a simple lunch to an array of appetizers easy and elegant too. Add to a salad, use as a dipping sauce, or put on a sandwich or wrap to give it more flavor. Drizzle on rice dishes, put on meat skewers, or brush grilled vegetables. Dunk potatoes, top breakfast, and make burgers stellar. Terrapin Ridge bottles are \$5.99 - \$8.99 each, and choose any one to be included in this month's wine club.

### AMBER ALE GLAZED CARROTS

8 ounces carrots (about 6), sliced in half lengthwise  
2 Tablespoons Terrapin Ridge Amber Ale Pineapple Jalapeno Jam  
2 Tablespoons white wine  
1 Tablespoon unsalted butter

Steam carrots for 10 minutes. Meanwhile, heat a saucepan on medium. Heat butter and white wine, then add jam until it melts together. Add carrots and 2 tablespoons water and cook the carrots in liquid for 20 minutes, turning the heat down if necessary to prevent jam mixture from burning. Carrots should caramelize well. Serve hot.

### LOBSTER AVOCADO BLT TOAST

1 slice of fresh bread  
2 slices thick bacon, cooked  
handful of arugula, baby lettuce, or microgreens  
1 tomato, cut into slices  
1/2 an avocado  
Terrapin Ridge roast garlic avo aioli  
1/4 cup lobster meat, cooked

Put lettuce and tomato slices layered on the bread slice. Drizzle with aioli. Then layer bacon slices and slices of avocado and top with chunks of lobster. Enjoy!

### THE ULTIMATE MESSY GRILLED CHEESE

4 slices thick cut French bread  
3 ounces of cheddar, farmers cheese, havarti, etc  
3 ounces Brie  
butter

Terrapin Ridge apple maple bacon jam  
optional: 2 slices of tomato

Butter the outsides of each of the pieces of bread. Place a slice of cheddar cheese on the unbuttered side of 2 pieces of the bread. Spread some of the bacon jam on top of the cheese. Divide the brie between the sandwiches and layer on top of the jam. Place the remaining bread on top of the cheese, buttered side out. Heat a griddle or fry pan over medium-low heat. Cook the sandwiches until golden brown and the cheese has melted.

## **\*\*SAVE THE DATE!\*\*** **SUNDAY, SEPTEMBER 29**

Monthly tasting of Wine Club wines

A Paella Party at Shiraz!

Authentic Spanish Paella

6 classic Spanish tapas

12 different wines from Spain & Portugal

Live music from Terminus Falls

2 - 5 p.m. on the patio (weather permitting)

\$40 per person, all inclusive

Wine Club gets 2 tickets for only \$70!

**RSVP EARLY!!**



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## EMILY'S WINE CLUB SELECTIONS FOR JULY

### Schmitt Sohne Dry Riesling 2021 Rheinhessen, Germany

Summer of Riesling is finally here! Emily's favorite party is this 3 month celebration of the crisp, fresh, and vibrant expressions of soil and an embodiment of our love for wine. This is super quaffable, with green apples and 5 alive citrus notes. Put it with appetizers, a salad... or your front porch. It's peachy, so taste it with the last of the year's peaches in a caprese. Smoked fish, summer veggies... try anything.  
**\$13.99**

### Leese Fitch Zinfandel 2018 Sonoma County, California

**80% Zinfandel, 12% Petite Sirah, 6% Merlot, 2% Syrahe**  
Blackberry and briar patch and black raspberry are laced with violet, coconut, clove, and mocha. The finish is leathery, with fig and a subtle chocolate note, leaving a plush full berry jam flavor with no harsh edges. Throw something on the grill and enjoy! The winemaker loves it with a mushroom burger and korean bbq tacos.  
**\$17.99**

### Chozas Carrascal Las 2 Ces Tinto 2015 Utiel-Requena, Valencia, Spain

One of only 17 wineries with a top Pago designation. I've been to harvest on this property (on a nature preserve!) and saw the concrete tank fermentation and short aging in neutral barrels. The dark red color belies soft red fruit and some serious earth. The beefy midpalate has red cherries and balsamic, with a long finish. The winery recommends waiting to drink... so enjoy! Awesome with cheese and charcuterie plates, leafy greens, or braised meats.  
**\$14.99**



### This Month's Feature:

#### Mureda Syrah 2020 La Mancha, Spain

This is actually the largest grower of organic grapes on all of Spain! A silty, dark wine full of mulberry, cassis, and pepper. Deep and dark, with a lot of warmth. It's brooding and heavy with herbal, grassy, juniper notes mixed in with the currant adds interest. Put it with anything thrown on a grill this summer. Extra good with peppers, onions, and steaks.  
**\$14.99**

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

## UPCOMING EVENTS



### SATURDAY, JULY 13

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

### SATURDAY, AUGUST 3

#### Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

## Rosé of the month



### Ogio Sparkling Rose 2022

**Puglia, Italy**  
**100% Primitivo**

Fresh and pretty, with a strawberries and cream fruity note. Pears, melons, and cherry give it some rich flavor with the bright bubbles. Crispy, with red fruit and just a little sparkle. Try it with soft cheese, shrimp, pasta, or chocolate. Great with brunch, especially eggs.  
**\$5.99 / 175 ml**

**Rose Club gets 4 bottles - a \$24 value!**

## Wine Club Cru Level RED!



### Rock Wall Reserve Zinfandel 2014

**Monte Rosso Vineyard, Sonoma County, California**

A deliciously slick, balanced, round and smooth styled and elegant glass of wine. This Zin has a pedigree and it shows. Earth, gingerbread, and rye on the nose has hints of pepper and anise too. Polished through the finish, it has solid blackberry and mulberry fruit, and a cigar box super long finish. Enjoy it with eggplant, mushrooms, bbq... or try pork tenderloin or game too.  
**\$49.99**

**Cru Red deal of the month = \$29.99!**

## Wine Club Cru Level WHITE!



### Saronsberg Viognier 2017

**Tulbagh, Western Cape, South Africa**

A big, ripe, complex mouthful of a wine! The nose is full of buttered popcorn and lavender, with rich stone fruits on the palate. The finish has notes of orange peel and white pepper. It's meaty in texture, with loads of acid and spice to keep it balanced. I'm in love with it with foods with Asian or Indian flair, but try it with simple roast chicken or rice and fish too.  
**\$27.99**

**Cru White deal of the month = \$17.99!**

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

This month, our wine club gets \$56 worth of wine and food for only \$55! PLUS, wine club saves \$5 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks, including our upcoming anniversary party!

**Facebook:** Shiraz Athens

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

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