

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JANUARY 2022

Low & Slow

BRAISING BASICS

+ 3 COMFORT

RECIPES





SQUEEZE
the day!

*Peel your way to happiness
with citrus sunshine!*

Squeeze the day and make your own sunshine with the shining beauty and bright flavor of citrus! Nothing beats the bright flavors (and colors) of these vitamin C vessels amid the winter doldrums. We consider ourselves so lucky to be able to flood our stores with the colorful citrus that is plentiful this time of year!

CALIFORNIA NAVEL ORANGE This is the sweetest you can find, providing ample amounts of vitamin C.

CARA CARA NAVEL ORANGE Among the prettiest citrus with its pink flesh. It's also extremely sweet.

BLOOD ORANGE Originating in Sicily and Spain with nine times the antioxidants compared to a navel, the blood orange has an unmistakable deep red flesh and sweet taste, which makes it a recipe favorite.

SWEET SCARLETTS GRAPEFRUIT The most colorful of all ruby grapefruits, it's grown in Texas where the hot sunny days and cool nights help the Texas reds to become as sweet as they can be.

PUMMELO A very large citrus similar to grapefruit that is a Vietnamese staple used in many dishes. Health benefits include boosting immunity (thanks to that vitamin C), improving digestion, and lowering blood pressure.



Get citrus recipes online, including this Sicilian Citrus Salad! DorothyLane.com/Citrus

SPANISH CLEMENTINE The sweetest you can find! Seedless and easy to peel, it's a popular favorite.

SUMO CITRUS Developed in Japan, these are now grown on family farms in California's San Joaquin Valley. Loaded with vitamin C, this citrus star is easy to peel with low acid levels, making it a great option for sensitive stomachs.

Michelle | Produce Director



Chili Oranges

4 SERVINGS

INGREDIENTS

- 3 each of your favorite oranges (try Satsuma or Cara Cara)
- ½ cup Marcona almonds
- ½ cup cilantro
- 2 Tbsp soy sauce
- 3 Tbsp sesame oil
- 2 tsp Sherry vinegar
- 1 Tbsp DLM Aged Balsamic Vinegar of Modena
- 1-2 Tbsp CinSoy Chili Crisp (to taste)
- Pinch of white sugar

INSTRUCTIONS

Peel and segment the oranges and place in a bowl with the almonds and cilantro. In a smaller bowl, whisk together remaining ingredients and toss with oranges when ready to serve.



Citrus Oven-Poached Salmon

4-6 SERVINGS

INGREDIENTS

- 1½ lbs salmon fillet (or halibut or cod)
- Kosher salt and black pepper
- 2 Meyer lemons, thinly sliced, plus reserve 1 Tbsp fresh lemon juice
- 1 Blood, Mandarin, or Navel orange, thinly sliced
- 6 sprigs thyme, rosemary, oregano, or marjoram
- 1½ cups Vera Jane's Extra-Virgin Olive Oil
- 2 cups herbs, such as parsley, cilantro, dill, or tarragon, roughly picked from the stem
- Maldon Sea Salt Flakes, for serving

INSTRUCTIONS

Pre-heat oven to 300°F. Season salmon with salt and pepper on both sides. Place in a large baking dish with sliced lemons, orange, and thyme. Drizzle everything with olive oil and bake until salmon is just turning opaque at the edges and is nearly cooked through, 25 to 35 minutes. Toss fresh herbs with 1 tablespoon lemon juice and flaky salt. Serve alongside salmon.

A Bird's-Eye View at Panorama Organic Grass-Fed Beef

Innovative thinking has brought together two seemingly very different partners that share a common goal to flock together to ensure that grasslands and prairies of U.S. land remain lush, as intended by nature. Through an effort coined "Conservation Ranching," the National Audubon Society is looking to cattle ranchers to help cultivate bird-friendly environments by practicing good grassland stewardship and working together to further implement best practices for bird-friendly land. As Jack Gridley, DLM VP of Meat & Seafood explains, "healthy grasslands provide a natural habitat for wild bird populations, and this, of course, also means that a healthy diet is present for grazing livestock. It's a healthy ecosystem, which is a win-win."

The National Audubon Society has found a supporter in these efforts with Panorama Organic Grass-Fed Meats, representing 34 ranches and about one million acres of U.S.D.A. Certified Organic grasslands spanning the western and midwestern United States. We first started carrying Panorama Organic's grass-fed and grass-finished beef in 2019 as a year-round option in addition to our wonderful local DLM Grass-Fed Beef.



THE BIRDS & THE COWS

The National Audubon Society's Conservation Ranching initiative was developed because a majority of grasslands are on privately owned lands, and the program layers in incentives for steps taken toward protecting these grassland habitats. With certain grassland birds species on the decline, bridging together audubon experts with the stewards of the land—ranchers—is incredibly beneficial.

Participating ranchers then work directly with officials from the National Audubon Society to develop a Habitat Management Plan, which outlines goals and opportunities to improve upon that support grassland bird species. To qualify, ranches must allow the herd to freely graze, prohibit feedlots, and livestock must be antibiotic free and fed no animal byproducts. In addition, participants must reflect best practices for animal health and welfare. For Panorama, these were practices already in place.

Conscious agriculture has been a focus at Panorama over

the years, and that includes both ensuring the livelihood of independent ranching families for years to come and the very grassland that nurtures the livestock. So raising cattle in a way that also benefits the habitat of surrounding wildlife was a natural concept to embrace.

"With all of our Panorama ranchers enrolling in Audubon's program in 2021, nearly one million acres have been added to Audubon's Conservation Ranching Initiative" says Kay Cornelius, Panorama Organic Grass-Fed Beef general manager. "This is not only good for the herd, but good for the bird. This action doubles Audubon's land conserved for birds just in one year—that is amazing."

Kay explains that by taking steps to further protect the land, the grasslands and migratory birds alike will both thrive and flourish ... and, this also contributes to a great-tasting grass-fed beef.

"Bird populations are a great indicator of ecosystem health. ... When Panorama ranchers help keep bird populations healthy,

"With all of our Panorama ranchers enrolling in Audubon's program in 2021, nearly one million acres have been added ... This is not only good for the herd but good for the bird."

—Kay Cornelius, Panorama Organic Grass-Fed Meats

we know the grasslands are functioning at their highest ability and that helps not only our ranchers, but all of us," Kay says. With many of the Panorama ranches being multi-generational families, these efforts ensure an intact ecosystem to pass down for generations to come.

Jessie | Marketing & Communications Director



Photography by Candice Vivien. Used with permission from Panorama Organic Grass-Fed Meats.

BRAISING

3 SLOW & SLOW RECIPES

"Nothing is better than a winter braise that fills your home with an aroma that promises the perfect comfort food."

—Chef Carrie



BRAISED CHICKEN THIGHS WITH SHALLOTS & WINE
see page 8 for recipe!

BRAISED SPICY PORK RAGÙ

Cold winter days make me crave a warm house and good food with family and friends. Nothing is better than a winter braise that fills your home with delicious smells and the promise of perfect comfort food.

Braising is the method of cooking proteins at a low temperature for a long period of time in a covered pot. Usually the protein is browned first and then both aromatics and liquid are added. The heat gets turned down and time does its magic creating a delicious sauce as the dish slowly cooks and the protein becomes tender. This method of hands off, moist-heat cooking is forgiving and you don't run the risk of overcooking as you would using other cooking methods.

Most braised dishes are the type of comfort food everyone craves when it's cold. These one pot meals are often served alongside things like pasta, mashed potatoes, polenta, or a loaf of DLM Artisan Bread. All sorts of proteins (think not just beef and chicken but also pork and duck) and a lot of vegetables can be braised. Deep flavor is the ultimate reward when you take the time to cook low and slow.

Chef Carrie | Culinary Director



PROVENÇAL BEEF STEW
see page 8 for recipe!

Braised Spicy Pork Ragù SERVES 6-8

Ratti Battaglione Barbera d'Asti, a fruit-forward Italian wine to complement the subtle spiciness of this dish. —recommended by Teresa Kearney, DLM Wine Consultant and Certified Specialist of Wine

INGREDIENTS

- 2 to 2½ lbs boneless pork shoulder, fat trimmed
- Kosher salt and black pepper
- 2 Tbsp DLM Extra-Virgin Olive Oil
- 10 garlic cloves, peeled and smashed
- 1½ tsp red pepper flakes
- 3 (14-ounce) cans fire-roasted tomatoes, crushed or diced
- 1 cup red wine
- 5 basil sprigs

INSTRUCTIONS

Heat oven to 350°F. Generously season pork with salt and pepper. In a large Dutch oven, heat olive oil over medium-high. Add pork shoulder and sear until browned on all sides, 8 to 10 minutes. Remove from pot and set aside.

Carefully pour off additional fat from pot leaving about 2 Tbsp remaining. Reduce heat to medium-low. Add garlic and red pepper flakes to the oil and stir to combine. Add tomatoes, red wine, and basil. Add pork back to pot and bring to a boil over medium-high heat.

Cover, then transfer to oven and cook until the pork falls apart when prodded with a fork, 2½ to 3 hours.

Working directly in the pot, use two forks to shred the meat into long bite-size pieces. Stir the pork into the tomato sauce until it's evenly distributed. Ragù will keep refrigerated for 3 days or frozen up to 3 months. Excellent with pasta or polenta for these cold winter months.

Provençal Beef Stew

SERVES 6

Mas de Gourgonnier Les Baux de Provence, a perfect marriage of a Provençal wine for this stew. —recommended by George Punter, DLM Wine & Beer Manager and Certified Specialist of Wine

3 lbs boneless beef chuck roast, cut into 2-inch pieces
2 Tbsp DLM Extra-Virgin Olive Oil
2 slices thick-cut bacon, cut into 1/2-inch pieces
Salt and pepper to taste
2 cups shallots, thinly sliced
2 Tbsp brandy, such as Cognac
2 Tbsp tomato paste
2 to 3 garlic cloves, finely chopped
2 tsp DLM Herbes de Provence
2 cups red wine
1 (14.5-oz) can whole, peeled tomatoes, squished
4 strips orange zest
1 lb slender carrots, peeled and cut into 3/4- to 1-inch chunks (about 2 cups)
1/4 cup coarsely chopped fresh flat-leaf parsley

Position a rack in the lower third of the oven. Heat to 325°F. Season beef cubes generously with the salt and pepper. In a large Dutch oven, heat oil and bacon over medium heat, stirring occasionally, just until bacon is

browned but not crisp, 5 to 6 minutes. Remove bacon and set aside. In same pan, brown beef in a single layer and cook until golden brown on all sides. Remove from pan and set aside. Repeat until all beef is browned.

Pour off all but about 1 tablespoon fat. Add shallots and season to taste with salt and pepper. Let shallots cook briefly for a minute or two until just soft. Add brandy and let it reduce. Add tomato paste, garlic, and herbes de Provence, stirring to incorporate, and sauté for one minute. Add wine, stirring and scraping the bottom of the pan with a wooden spoon and bring to a boil. Add in tomatoes and their liquid, the orange zest, the beef (along with accumulated juices), and bacon to the pot. Finally, add carrots and bring to a simmer. Cover and slide into the oven.

Cook the stew, stirring every 45 minutes, until the meat is fork-tender, 2 to 3 hours. Before serving, skim off any surface fat (if there is any), season to taste with salt and pepper, and stir in the parsley.



Braised Chicken Thighs With Shallots & Wine

SERVES 4-6

Château de Campuget Viognier 1753, a lovely floral wine. —recommended by Teresa Kearney, DLM Wine Consultant & Certified Specialist of Wine

8 bone-in, skin-on chicken thighs
2 Tbsp all-purpose flour
1 Tbsp kosher salt
1 Tbsp black pepper
2 Tbsp butter
12 whole shallots, peeled
2 cups white wine
2 Tbsp DLM Dijon Mustard
2 tarragon sprigs
2 cups cherry tomatoes, halved

Season chicken generously with salt and pepper. Dust lightly with flour and shake off the excess. Melt butter in a large, heavy-bottomed pot or skillet that's set over medium-high heat. Sauté chicken in batches if necessary, until well-browned and crisp on all sides. Set aside.

Add the whole shallots to the pot and sauté them in the butter and chicken fat until they begin to soften and



caramelize, about 10 to 12 minutes. Add wine to deglaze the pot, scraping up any of the browned bits with a spoon and then add mustard and tarragon.

Add chicken back to the pan, skin side up. Simmer covered over low heat for 30 minutes. Remove lid and add in cherry tomatoes. Continue to simmer uncovered allowing the sauce to reduce a little. Season to taste.

NEW YEAR PANTRY Refresh

As we enter a new year, it's a good reminder to spend some quality time taking a look at what's in your pantry (or what's not) and checking expiration dates. You will be amazed how having a well-stocked pantry gives you so many options when you are ready to roll up your sleeves with a recipe!

OILS & VINEGARS

Extra-virgin olive oil
A neutral cooking oil like canola or grapeseed
Red wine vinegar
White vinegar
Apple cider vinegar

NUTS & NUT BUTTERS

Peanut butter
Almond butter
Pecans
Walnuts
Almonds
Peanuts

ADVANCED:

Pumpkin seeds, pistachios, tahini, pine nuts, hazelnuts.

GRAINS & STARCHES

Rice
Whole grains like quinoa or farro
Dried pastas
Plain bread crumbs
Crackers
Canned or dried beans

ADVANCED:

Dried lentils, rice noodles, panko bread crumbs, and whole grains like spelt, pearl barley, etc.

SPICES & DRIED HERBS

Kosher salt
Red pepper flakes
Ground cayenne
Chili powder
Curry powder
Bay leaves
Black peppercorns
Sweet paprika
Ground cinnamon
Ground cumin
Garlic powder or granulated garlic
Dried thyme
Dried oregano

ADVANCED:

Flaky salt, ground coriander, dried dill, turmeric, smoked paprika, cardamom, za'atar, allspice, fennel seeds, dry mustard, garam masala, Chinese 5-spice powder, whole nutmegs, sumac, cumin seeds, coriander seeds.

CANNED & JARRED GOODS

Soups
Tuna
Tomato paste & sauce
Diced tomatoes
Chicken or vegetable stock
Beans
Pickles
Fruit jams and preserves
Anchovies
Olives
Maple syrup

ADVANCED:

Clams, sardines, cornichons, preserved lemons, unsweetened coconut milk, capers, pickled hot peppers, kimchi.

VIEW MORE ONLINE

Get our checklists for condiments, produce, your freezer, dairy, and charcuterie! [DorothyLane.com/NewYearPantry](https://dorothyLane.com/NewYearPantry)



BACONFEST 2022

a sizzling slice of paradise

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ALOHA BACON BITES

20 SERVINGS | GF

1 package DLM Uncured Applewood Smoked Bacon
 1 fresh pineapple, cored and cut into 1-inch chunks
 ¼ cup Sambal Oelek Chili Paste
 ½ cup brown sugar
 Black pepper to taste

Pre-heat oven to 350°F. Cut the bacon strips in half lengthwise. Wrap bacon around cut pineapple and place seam side down on a parchment lined sheet pan. In a bowl, mix the Sambal Oelek Chili Paste with the brown sugar and brush onto bacon-wrapped pineapple. Bake about 15 minutes or until bacon is cooked to your liking. Skewer and let the party begin!



WELCOME TO OUR BACON PARADISE, JANUARY 26-FEBRUARY 8

Get ready for paradise ... bacon paradise, that is! BaconFest 2022—a sizzling slice of paradise—is coming back very soon. We're talking about DLM Uncured Bacon that contains no nitrates or nitrites, and is lifetime antibiotic free. During BaconFest, look for creative bacon concoctions and products highlighted throughout the store!

Pictured from top left: Bourbon Salted Chocolate Bacon, When Pigs Fly, Maple Bacon Donut, Jack | VP of Meat & Seafood and Bacon & Cheddar Stuffed Portobello Mushroom.

BAKERY

- Maple Bacon Baby Cake
- Bacon Cheddar Pull-Apart Bread
- Bourbon Salted Chocolate Bacon
- Maple Bacon Donut
- Pig Macaron with Caramel Bacon Pecan Filling

DLM COFFEE BAR

- Smoked Maple "Bacon" Latte

DELI

- Crunchy Bacon Coleslaw
- Pine Club Pasta Salad
- Bacon Ranch Cheeseball
- #12 DLM BLT (Sandwich Station)
- Potato Bacon Naples-Style Pizza (available at WSQ & SPR only)

THE DLM CHEESE SHOP

- Cabot Smoky Bacon Cheddar
- BLT Cheese Spread
- Eat This Yum! Uncured Bacon Marmalade

GROCERY

- Rooted Grounds Pig Roast Coffee
- Seasonal Selections Bacon Salsa
- Stonewall Kitchen Bacon Jams, Dips, Aioli, & Sauces
- Terrapin Ridge Farms Bacon Jams & Dips

GOURMET TAKEAWAY

- "The Works" Stuffed Potato
- Bacon-Fried Corn
- Cauliflower Suisse

PRODUCE

- Bacon & Cheddar Stuffed Portobello Mushroom

SEAFOOD

- Bacon-Wrapped Sea Scallops
- Bacon Cajun Tilapia

SUSHI

- Bacon Roll
- Shrimp Tempura Bacon Roll

MEAT

- Glier's Bacon Goetta
- When Pigs Fly
- Bacon-Wrapped Beef Tenderloin
- DLM 50/50 Gourmet Burger
- DLM Cajun Bacon Cheddar Sausage
- DLM Cheddar Bacon Burger
- Nueske's Bacon Cheddar Bratwurst

DON'T FORGET THE BACON!

- Beeler's British Back Bacon
- DLM Uncured Bacon
- DLM Thick Cut Bacon
- Maple Leaf Duck Bacon
- Fresh Side Bacon
- North Country Charcuterie Coffee Bacon
- Nueske's Smoked Bacon and Canadian Bacon
- Tender Belly Dry-Rub Uncured Bacon

DLM Box Lunch

It's hip to be square, so say hello to this lunch solution.

DLM Box Lunches contain a sandwich, your choice of side dish, DLM Kettle Cooked Potato Chips or baby carrots, and a dessert.

CALL TO ORDER (937) 535-5665.

**View Full Menu at
DorothyLane.com/BoxLunch**



PLUS, ENJOY A VIP BACON UPGRADE! Add bacon for free to any order Jan. 26-Feb. 8, at Jack's Grill, Naples-Style Pizza Station, and the Sandwich Station.



START THE NEW YEAR WITH A **MONTHLY CRAVINGS CLUB**

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DONATED TO PARTICIPATING 2021
GOOD NEIGHBOR NON-PROFITS



The DLM Good Neighbor Program

2022 Enrollment is Now Open

WHAT IS IT? Through the DLM Good Neighbor Program, Club DLM members are able to choose a non-profit organization they'd like to have credited with a percentage of their purchases. At the end of the year, DLM distributes a donation amongst participating non-profits.

HOW DID IT START? With a grateful heart and a desire to give back to the community, Vera Jane Mayne, wife of DLM founder Calvin Mayne and former President of DLM, set in motion the Good Neighbor Program. Her words "Always do the right thing" live on.

DO I NEED TO ENROLL EVERY YEAR? Yes. Each year, you need to select your benefitting non-profit. After your selection is made, simply make sure you use your Club DLM card every time you shop!



ENROLL YOUR 2022 SELECTION NOW: DorothyLane.com/GoodNeighbor or in our store.



Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 1/31/22. Club DLM card is required for all sale prices except beer and wine. In the event of a typographical error, in-store prices will prevail. ©Dorothy Lane Market. Dorothy Lane Market; the Dorothy Lane Market logo; The Store That Accommodates; Eat Real Food; Flat Chicken; Honestly Better; and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.