

DOROTHY LANE MARKET

# TABLE

DOROTHYLANE.COM • JANUARY 2024

**WARMING  
WINTER  
COOKING**  
RECIPES INSIDE



# BACONFEST

## Carpe Bacon

### JANUARY 17-30

Nearly everybody loves bacon and there's no better way to seize the sizzle (and day) than with a few crispy strips! Maybe it's the smoky scent that wafts from the skillet? Or, perhaps it's the irresistible flavor it imparts to everything it comes in contact with? Bacon is amazing, but it's elevated with DLM Uncured Bacon that's lifetime free of antibiotics and contains no nitrates/nitrites.

During BaconFest, January 17-30, we'll be celebrating bacon with sizzling product creations throughout our stores where bacon is the star. From sweet to savory, you'll find it all. Plus get a free bacon upgrade on any Jack's Grill, Sandwich Station, or Naples-Style Pizza order during BaconFest.

*Draw* Executive Director  
Meat & Seafood

*We are seizing the day with the sizzle of bacon!*  
Look for bacon creations throughout the store.

#### BAKERY

- Maple Bacon Baby Cake
- Bacon Cheddar Focaccia
- Bourbon Salted Chocolate Bacon
- Pig Macaron with Caramel Bacon Pecan Filling

#### DLM COFFEE BAR

- Smoked Maple "Bacon" Latte

#### GROCERY

- Seasonal Selections Bacon Salsa
- Terrapin Ridge Bacon Jams & Dips
- Stonewall Kitchen Bacon Jams, Dips, Aioli, & Sauces

#### GOURMET TAKEAWAY

- Bacon Encrusted Mac & Cheese
- Bacon-Braised Greens
- Bacon-Fried Corn
- Cauliflower Suisse
- The Works Stuffed Potato

#### PRODUCE

- Bacon & Cheddar Stuffed Portobella Mushroom

#### DELI

- Bacon Dip
- Crunchy Bacon Coleslaw
- Jalapeño Popper Dip
- Pine Club Pasta Salad
- Bacon Ranch Cheeseball
- #12 DLM BLT (Sandwich Station)
- Vermont Maple Grilled Cheese (Sandwich of the Month)
- Bacon Gouda (Breakfast Sandwich of the Month)
- Seven Layer Salad
- Chicken Bacon Alfredo (Grab & Go Pizza of the Month)
- Three Little Pigs (Naples-Style Pizza of the Month, DLM SPR & WSQ only)

#### SEAFOOD

- Bacon-Wrapped Sea Scallops
- Bacon Crusted Cajun Tilapia

#### SUSHI

- Bacon Roll
- Shrimp Tempura Bacon Roll

#### THE DLM CHEESE SHOP

- Blaser's Bacon Cheddar
- BLT Cheese Spread
- Eat This Yum! Uncured Bacon Marmalade

#### MEAT

- Pig in a Pepper
- When Pigs Fly
- 50/50 Gourmet Burger
- Bacon Cheddar Gourmet Burger
- Black 'n Bleu Gourmet Burger
- Cajun Bacon Cheddar Sausage
- *Fagottini di Pollo*
- **DON'T FORGET THE BACON!**

*Carpe Bacon!*

Add bacon for FREE to any order Jan. 17-30, at Jack's Grill, Naples-Style Pizza Station\*, or the Sandwich Station.

\* Naples-Style Pizza available at DLM Springboro & Washington Square only.

## *GREAT SUSHI* EXPECTATIONS

#### NO. 1

What you see in our Sushi case is Made Right Here fresh, every day.

#### NO. 2

Meticulous standards extend to ingredients, including sushi grade fish that meets our Seafood expectations.



#### NO. 3

Our secret ingredient? Our Sushi chefs! Their precision, skill, and pride in their craft instantly elevates our sushi.

#### NO. 4

Enjoy restaurant quality sushi on the go. A rainbow of fresh sushi is ready, from popular rolls to Nigiri.

*Save the Date!*

FEBRUARY 25

# WEDDING SHOWCASE

THE LOFT AT DLM SPRINGBORO

A FREE event showcasing wedding cake trends and tablescape inspiration.

[DorothyLane.com/WeddingShowcase](http://DorothyLane.com/WeddingShowcase)





# STEW BRAISE ROAST

## Your Guide to Warming Winter Cooking.

There's something about winter cooking that can be so warming, even when it's bone-chilling cold outside. You will see lots of headlines tout- ing different recipes for various cooking methods, such as "braising" or "roasting," but what exactly do these terms mean? And which cuts of meat or vegetables work best for each? With this issue of *Table*, we've aimed to ready you with both recipes and a toolbox of knowledge to fuel your comfort cooking. Let's get started!

*Chef Camie* | Culinary Director

### PAIRING THE RIGHT CUT WITH THE RIGHT COOKING METHOD

Buying the best quality of proteins is easy here at DLM. Deciding on how to cook it at home is more challenging. The best way to decide how to cook a particular cut is to answer the following question. *Is it tough or is it tender?* That will help determine the correct cooking method.

#### TOUGH CUTS

Tough cuts of meat do all the exercise and work. To best prepare, they need long, slow, and moist cooking methods for the most delicious results.

*Braising, stewing, and even smoking are a perfect fit for tough cuts.*

A good rule of thumb is that the more exercise and further away from back bone, the tougher the cut will be. *Examples include cuts near the shoulders and legs, like chuck, round, brisket, shank, bottom sirloin, thighs, and short ribs, to name a few.*

#### TENDER CUTS

Tender cuts have more natural moisture and finer grains that can survive higher and more direct heat when cooking.

*Think roasting, grilling, and sautéing for your more tender cuts.*

These come from muscles close to the spine and loin of the animal and do less work, therefore they are tender. *Examples include rib (such as prime rib or ribeye), tenderloin (includes filet, chateaubriand), strip steak, and top sirloin. Poultry white meat and fish are also considered tender cuts.*

# STEW

**ABOUT THIS COOKING METHOD:** Although slightly similar to braising, the proteins are cut into smaller pieces and are submerged in more liquid than a braised dish. This moist cooking method prefers low heat, time, and is usually covered, creating conditions for the tougher cuts and vegetables to break down.

**TRY IT WITH:** Tougher cuts of meat. Vegetables make good choices for stewing, such as tougher greens, like mustard greens, Swiss chard, or kale.

**CABBAGE &  
BEEF STEW**  
*recipe on page 10.*



# BRAISE

**ABOUT THIS COOKING METHOD:** One of our favorite winter cooking methods starts by browning off your meat or vegetables first to help create depth of flavor and then adding a small amount of liquid. Place in a cooking vessel with a tightly sealed lid and cook in a low heat oven until the tough fibers break down and become meltingly tender. Or, simmer (covered) on the stove top.

*TRY IT WITH: Tougher cuts of meat serve this cooking method well as the connective tissues tenderize with time. For vegetables, try braising green beans, escarole, or eggplant to add velvety tenderness to the big flavors.*

## Braised Green Beans with Potatoes

*Makes 4 to 6 servings*

¼ cup DLM Extra-Virgin Olive Oil  
1 onion, chopped  
2 garlic cloves, finely chopped  
2 Tbsp tomato paste  
2 cups tomatoes, diced  
3 Dutch yellow potatoes, cut into quarters  
1 lb green beans, trimmed  
1 Tbsp fresh dill  
2 Tbsp fresh parsley, chopped  
1½-2 cups vegetable stock  
Salt and pepper to taste

Heat olive oil over medium-high heat in a large saucepan. Add onion and garlic and sauté until soft and fragrant. Add the tomato paste and stir well. Add the diced tomatoes and cook for 5 minutes. Add the potatoes and stir well.

Place the green beans on top of the potato mixture. Don't stir. Scatter the dill and parsley on top of the green beans, and add just enough vegetable stock to cover the green beans. Cover and simmer for 15 minutes.

Uncover, stir everything together, and season to taste with salt and pepper. Lower the heat, cover, and cook for another 15 minutes until the potatoes are tender.



**CLASSIC POT  
ROAST** recipe  
on page 10.





# ROAST

**ABOUT THIS COOKING METHOD:** Tender cuts are perfect for this direct, dry heat cooking method. No lid is needed and you do not use a lot of liquid. Dry heat helps promote a nice crust. Roasting can be done at a variety of oven temperatures from low to high, depending on your recipe or what you are roasting.

***TRY IT WITH:** Your tender cuts of meats. Vegetables tossed with a little olive oil work well here as the browning and caramelization equals flavor. Roast carrots, Brussels sprouts, squash, broccoli, and even cauliflower.*

## Apple & Bacon Stuffed Pork Loin

*Makes 4 to 6 servings*

3 lbs pork loin roast, butterflied  
6 slices DLM Uncured Applewood Smoked Bacon, chopped  
2 apples, peeled and finely chopped  
1 cup onion, finely chopped  
2 cloves garlic, minced  
2 Tbsp fresh herbs, chopped (rosemary, thyme, and/or sage)  
3 Tbsp DLM Classic Dijon Mustard, divided  
Salt and pepper to taste  
Fresh rosemary sprigs  
Kitchen twine for tying

Preheat oven to 350°F. First, butterfly the pork roast. To do so, place roast fat-side up with short end toward you on a sheet pan. Next, position knife 3/4" from bottom of roast and cut 1" at a time while unrolling pork loin as you go. Try to keep your knife parallel to cutting board in order to achieve even thickness. Set aside.

In a large sauté pan, cook bacon. Drain all but 1 tablespoon fat. Add apples and onion to pan and cook until softened, 4 to 5 minutes. Add garlic and herbs and cook briefly until fragrant. Season with salt and pepper. Set aside.

Spread about half of the mustard in a thin layer over the butterflied pork, seasoning with salt and pepper to taste. Top evenly with bacon-apple mixture. Roll up pork loin and tightly secure in three intervals with kitchen twine.

Spread remaining mustard on top of roast, seasoning again with additional salt and pepper. Place in a roasting pan on a rack with fresh rosemary sprigs and bake until internal temperature registers 145°F, about 60 to 75 minutes. Pull out of oven and let rest for at least 15 minutes, basting with the pan juices. Untie and slice to serve.



## Whole Roasted Harissa Cauliflower

*Makes 4 servings*

2 Tbsp harissa  
2 Tbsp DLM 100% Pure Honey  
1 Tbsp lemon juice  
1 head cauliflower, leaves removed  
DLM Extra-Virgin Olive Oil  
Salt and pepper

Preheat oven to 450°F and move oven rack to the lowest position. In a small bowl, whisk the harissa, honey, and lemon juice together; set aside.

Fill a large pot that will fit the whole head of cauliflower 2/3 with water and bring to a boil. Season well with salt and plunge the head of cauliflower into boiling water. Let blanch for 8 to 10 minutes or until slightly tender, flipping halfway into cooking time. Carefully remove whole cauliflower and let drain briefly. Drizzle with the olive oil and season with salt and pepper. Place on a parchment-lined sheet tray and roast in oven for 15 minutes. Remove from oven.

Brush harissa mixture all over the cauliflower until nicely coated. Place back in oven and continue to roast another 25 to 30 minutes or until nicely browned all over. Transfer to a serving platter, cut it into slices or wedges, and serve.

## Parmigiano-Reggiano Roasted Broccoli

*Makes 4 servings*

1½ lbs broccoli crown, trimmed and cut into serving-size florets  
¼ cup DLM Extra-Virgin Olive Oil  
½ cup Parmigiano-Reggiano, grated  
Salt and pepper to taste  
Half a lemon, for serving

Heat oven to 425°F and line a sheet pan with parchment paper. Place broccoli florets in a large, shallow bowl. Drizzle with the olive oil, Parmigiano-Reggiano, salt, and black pepper; toss well.

Spread broccoli in an even layer and roast for 15 to 20 minutes until tender and lightly browned. Remove from oven and squeeze lemon over broccoli, seasoning with additional salt if necessary.



# Classic Pot Roast

Makes 4 to 6 servings

- 3 lbs DLM Natural Beef Chuck Roast
- Salt and pepper to taste
- 1 Tbsp DLM Extra-Virgin Olive Oil
- 2 Tbsp butter
- 3 stalks celery, cut into thirds
- 3 large carrots, quartered
- 2 medium turnips, quartered
- 1 cup dry red wine
- 1½ cups beef stock
- 2 large onions, cut into eighths
- 6 cloves garlic, peeled
- 4 dried bay leaves
- 2 sprigs rosemary
- 4 sprigs thyme
- 1 cup cherry tomatoes
- ½ cup fresh parsley, chopped

Preheat oven to 325°F. Season roast with salt and pepper. Heat a Dutch oven or braising pan over medium-high heat. Add oil and heat until hot, then add the roast. Sear it quickly until dark brown on all sides, about 5 minutes a side, and remove from pan. Pour off fat and place back over medium heat. Add butter, celery, carrots, turnips, and season with salt and pepper. Cook until the vegetables soften at the edges, about 5 minutes. Remove from pan and set aside.

Deglaze pan by adding wine, scraping up browned bits, and let come to a boil. Add beef stock and briefly turn off the heat. Add wedges of onion to the pan and place browned roast on top. Scatter the garlic cloves, bay leaves, and sprigs of rosemary and thyme around the roast. Pour the beef stock mixture over the meat and cover the pan. Bring back to a boil and carefully place covered pot in preheated oven. Braise for 1 hour.

Remove from oven and carefully flip the roast over. Add reserved sautéed vegetables, arranging them around the perimeter of the meat. Lower the oven temperature to 300°F, cover, and braise for 1 more hour. Remove from oven and scatter cherry tomatoes on top. Finish braising in oven another 30 to 60 minutes without lid until meat feels tender at the touch of a fork. Discard bay leaves and sprigs of herbs. Adjust seasoning and garnish with parsley.

# Sorrento-Style Braised Chicken

Makes 4 to 6 servings

- 3 Tbsp DLM Extra-Virgin Olive Oil, divided
- 4 cloves garlic, minced
- 1 Tbsp rosemary, chopped
- ½ tsp red pepper flakes
- ½ tsp fennel seeds, crushed
- 8 skin-on, bone-in chicken thighs
- Salt and pepper
- 2 Meyer lemons, cut in wedges
- 1 cup mixed olives
- 1 cup chicken broth
- 3 Tbsp parsley, chopped

Heat oven to 350°F. In a small bowl, mix 1 Tbsp olive oil with minced garlic, rosemary, red pepper flakes, and crushed fennel seeds. Set aside.

On a large surface, like a cutting board or tray pan, place the chicken thighs skin-side down. Season well with salt and pepper and divide out the garlic herb mix, rubbing all over the open part of the thighs. Roll back up and turn over, seasoning the skin side with salt and pepper.

In a large braising pan or Dutch oven, heat 2 Tbsp olive oil over medium-high heat. Place the prepared chicken thighs skin-side down and brown well. Turn thighs over and briefly remove from heat. Scatter and tuck the lemon wedges and olives into the chicken braise; add the chicken broth. Cover and braise in the preheated oven for about 1 hour or until chicken is very tender.

When ready to serve, remove chicken and lemon wedges from pan. Place pan over high heat and slightly reduce the sauce, adjusting seasoning if necessary. Serve sauce with chicken garnishing with parsley. Excellent with DLM Artisan Bread and a simple rice pilaf.

# Cabbage & Beef Stew

Makes 4 to 6 servings

- 2 lbs DLM Natural Beef Chuck Roast or Round Steak, cut into 1 to 2-inch pieces (or, try DLM Natural Beef Stew Meat)
- Salt and pepper, more if needed
- 4 Tbsp DLM Extra-Virgin Olive Oil, divided
- 1 onion, chopped
- 4 cloves garlic, chopped
- 3 Tbsp sweet Hungarian paprika, more if needed
- ½ tsp crushed red pepper flakes
- 1 (28-ounce) can whole plum tomatoes
- 4-6 cups chicken broth, or more to taste
- 2 Tbsp Aunt Angie’s Balsamic Vinegar
- 1 cup long grain rice
- ½ head of cabbage, chopped
- 1 cup parsley, chopped
- Sour cream, if desired

Season meat generously with salt and pepper. In a Dutch oven or large soup pot, heat 3 Tbsp olive oil and brown the meat in batches to ensure a good sear. Remove meat from the pot and set aside.

Add the last tablespoon of olive oil to the pot, stir in the diced onion, and sauté until slightly softened. Stir in garlic, paprika, and crushed red pepper. Sauté for about a minute more.

Add the tomatoes and their juices, breaking them up a bit with a large spoon. Add 4 cups of the chicken broth and the balsamic vinegar. Use a wooden spoon to scrape up any browned bits. Add the reserved meat along with any of its accumulated juices and bring the mixture to a boil. Reduce the heat to a simmer, partially cover, and cook until the meat becomes tender, 30 to 40 minutes.

Add rice, cabbage, and remaining 2 cups of chicken broth. Bring back to a boil and then simmer again for about 15 to 20 minutes, until the rice is done. Stir in parsley and season with salt, pepper, and paprika if needed. Serve with a dollop of sour cream if desired.

# New! 80 Acres Farms Salad Kits

Vertical gardening truly knows no bounds. Farmed completely indoors using renewable energy, 80 Acres Farms has shown us over the years what's possible as they grow nutrient-rich foods year-round. We love their products so much, that our DLM Lettuce blends are grown by the Cincinnati-based grower. If you love the convenience of a salad kit, be sure to check out their new line, featuring flavors like Feelin' Gouda, Greekin' Out, and Rockin' Ranchero.



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Select a world-famous Killer Brownie® for dessert.

View more recipes at  
DorothyLane.com/  
WinterCooking







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