

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • MARCH 2022



DIY Fish Fry

GET OUR LESS
MESS RECIPE!

+ YOU'LL LOVE OUR
NEW PIE-INSPIRED
COFFEE BAR DRINKS!

Pies to Ponder

When you walk through the DLM Bakery and make your way from one display to the next, you may ask yourself a simple question: how do I choose? There's so much pie, and so little time. With Pi(e) Day (March 14) just around the corner, we decided to pull together a bird's-eye view of some of those Made Right Here pies to ponder. From fruit to cream pies, you can't go wrong!

PEANUT BUTTER SILK PIE

A chocolate graham cracker crust is filled with our housemade rich peanut butter filling and finished with chocolate curls.

CHERRY CHEESECAKE PIE

We start with a homemade graham cracker crust and layer in our silky cheesecake. It's then finished with a cherry topping.

COCONUT CREAM PIE

Creamy vanilla and coconut blend together perfectly in an all-butter pie crust. Topped with toasted coconut.

BOSTON CREAM PIE

Yellow cake sandwiches a traditional Boston cream. Topped to perfection with a chocolate ganache.

GRANDMA TOBIAS CHERRY PIE

Always a comfort favorite made in an all-butter crust, you'll love it with a cup of DLM 1948 Classic Dark Roast Coffee.

LEMON MERINGUE

Say hello to spring with this all-butter crust pie with a tangy lemon filling and meringue top.



New Pie Cold Brew Drinks

Have Your Pie and Drink it Too!

When doing research to add a seasonal addition to our Coffee Bar's menu this month, we looked no further than just around the corner to the DLM Bakery's wildly popular pie selection! Starting with our Cold Brew as a base, the new line of Pie Cold Brews highlight the flavors of these classic DLM pies that are their namesake.

COCONUT CREAM PIE COLD BREW

Our Cold Brew swirls with sweet cream infused with coconut milk and flavoring. Topped with our housemade whipped cream and toasted coconut!

CHOCOLATE SILK PIE COLD BREW

This Cold Brew pie creation is so good, you'll think it's dessert! Sweet cream and a touch of coconut milk are swirled with our Cold Brew and elevated with dark chocolate. Topped with our housemade whipped cream and chocolate shavings.

CHERRY PIE COLD BREW

Everything is sweeter with a cherry on top, including this Cherry Pie Cold Brew that's infused with a sweet cream, coconut milk, and cherry flavoring. Topped with our housemade whipped cream and a cherry, of course!



The Ultimate Comfort Food

New DLM Pot Pies

Pot pies have long been hailed as a freezer staple for a quick dinner that comes complete with that homecooked feeling. But that isn't always the reality. The bummer behind the microwavable frozen pot pie is that it's filled with plenty of soupy gravy that I sometimes burn my mouth on, the quality of the meat is sometimes questionable, and there is a scattering of small, machine-diced veggies.

Our DLM Pot Pies are not anything like those pot pies of the past. They've always been extremely good, but we've recently worked hard on getting the crust, the ingredients, and the ratio of sauce

just right. We took a cue from the flavorful, high-quality protein and savory veggies found in meat pies or hand pies from the UK and Australia for inspiration.

Our revised pot pies are chock-full of chicken or tender beef with mushrooms, carrots, peas, and a thick, rich, savory gravy that is full of deep flavor. The crust is both flaky and tender and made with ingredients we all can pronounce. You can find these in our Meat departments just ready to be baked for a satisfying meal.

Chef Cavie | Culinary Director



IRISH EYES WILL SMILE

Beer & Cheese Flight

George Bernard Shaw once said, "There is no sincerer love than the love of food" ... and good beer. Ok, I may have added that last part. With Saint Patrick's Day quickly approaching, I've been thinking of a way I can incorporate two of my favorite things, beer and cheese, into our celebration. What better way to do that than with a pairing of classic Irish beers and Irish cheeses. Finding the perfect pairing might seem intimidating, but it's actually much easier than you think. The best way to find your perfect cheese and beer pairing is to start by matching intensity and then experiment with different combinations of flavor and texture. I'll get you started with some of my favorite combinations.

U. Maritz | The DLM Cheese Shop
Manager, Springboro

A) CONWAY'S IRISH ALE + KERRYGOLD DUBLINER

The full-bodied caramel malt flavors of this Irish ale are just the ticket when matched with the sweet, nutty, and piquant taste of Dubliner.

B) SMITHWICK'S IRISH ALE + TIPPERARY CHEDDAR WITH PORTER

Smithwick's light, malty sweetness is perfection when paired with the tangy and chocolaty notes of this porter-infused Cheddar.

C) HARP LAGER + OSCAR WILDE CHEDDAR

The light, crisp grassiness and lingering malt flavor of this lager are the perfect juxtaposition for the sharp, bold, and slightly fruity flavors of the Oscar Wilde Cheddar.

D) GUINNESS + CASHEL BLUE

Stouts can smooth out a sharp Cheddar or counter an especially salty blue cheese like the Cashel Blue.



Fuss-Free Fish Fry

I love a good fish fry, but I know better than to try some of the methods out there in my home kitchen! I've picked a couple of my favorite recipes to get you that same taste, but without the hassle.

First up is an easy take on the beloved fried fish sandwich that is known as the "fishwich" at my house. You can create a fried-like texture with the help of your oven or air fryer. I like to plop mine on a DLM Brioche Bun slathered with my Wicked Good Tartar Sauce (see recipe on opposite page) and a piece or two of good ole American cheese.

Next up—fried clams, a favorite of mine growing up. Remember Howard Johnson's? Clams and ice cream for my birthday—hooray (yes, that really was on their menu)! You can make fried clams at home (sans the ice cream) with DLM's gorgeous fresh clam strips. You will have no regrets when paired with a good tartar sauce, cocktail sauce, a splash of malt vinegar, or a squeeze of fresh lemon.

Chef Camie | Culinary Director

Air-Fried or Oven-Baked **EASY FISH FILLET SANDWICH**

Serves 4

¾ cup dry bread crumbs (can sub with gluten-free crumbs)
½ tsp each of paprika and salt
¼ tsp each of chili powder, garlic powder, onion powder, and black pepper
2 Tbsp DLM Extra-Virgin Olive Oil
(4) 4-6 oz fish fillets like cod, hake, or tilapia
4 DLM Brioche Buns
Tartar Sauce (grab your favorite or see recipe on opposite page)
Optional: Sliced pickles and cheese

In a shallow dish, mix bread crumbs with paprika, salt, chili powder, garlic powder, onion powder, and black pepper. Brush fish with olive oil. Then, coat each fish fillet in bread crumbs and cook with your preferred method.

Air Fryer: Cook in the air fryer at 390°F for 9-10 minutes, then flip the fish and continue cooking for an additional 4-5 minutes.

Bake: Pre-heat oven to 400°F. Place breaded fish fillets on a foil-lined baking pan and bake for 10 minutes. Carefully flip fillets over and continue to bake for another 5-10 minutes or until fish flakes easily with a fork.

Once cooked, top each fillet with cheese. Place on a bun slathered with tartar sauce and top with pickles.

Wine Pairing: Bieler Père et Fils Rosé, recommended by Todd Templin, CSW, VP of Wine & Beer

FRIED CLAM STRIPS *Serves 4-6*

Vegetable oil for frying
(1) 12-oz package Nona Belles Genuine Golden Fry Fish Breading
¼ cup flour
Salt and pepper, to taste
1½ cup buttermilk
1 egg
½ to 1 tsp hot sauce, to taste
2 lbs fresh clam strips

Heat oil in a large, heavy pot (at least 3 inches deep) or deep fryer set to 375°F. In a shallow bowl, combine golden fry mix with flour. Season to taste with salt and pepper. In another bowl, combine buttermilk, egg, and hot sauce (if using). Dip the clams in the milk/egg mixture and then in flour. In small batches, drop the clams into the oil (do not overcrowd). Fry until golden brown and crisp, about one minute. Monitor the heat level and resume frying when oil reaches back to 375°F per batch. Transfer to paper towels and season with a little salt. Repeat with remaining clams. **Serving Suggestion:** Great served with tartar sauce, cocktail sauce, or try DLM Remoulade Sauce.

Beer Pairing: Great Lakes Brewing Company Conway's Irish Ale, recommended by Todd Templin, CSW, VP of Wine & Beer

WICKED GOOD TARTAR SAUCE

Makes about ¾ cup

½ cup mayonnaise
¼ cup pickle chips, finely chopped, plus 1 tablespoon pickle brine
1 small shallot, finely chopped
2 Tbsp fresh dill, chopped
2 Tbsp capers, drained and chopped
1 tsp soy sauce
Salt, pepper, and a dash of hot sauce to taste

In a medium bowl, whisk together mayonnaise, pickles, pickle brine, shallot, dill, capers, and soy sauce. Season with salt, pepper, and hot sauce.





Off the Hook

DLM ALBACORE TUNA

This premium wild-caught albacore tuna is caught off the coast of Oregon. These fish have spent their years in deep water and migrate in the fall to the Oregon-Washington coast. The firm, white fleshed fish are then line caught from small fishing boats.

The tuna is hand-packed for Dorothy Lane Market in a community supported fishery micro-cannery in Garibaldi, Oregon. Canned with just three simple local ingredients, we like to think that this is the way canned tuna should be: tuna, locally pressed virgin olive oil, and Jacobsen Sea Salt from Portland, Oregon. Using the area's local fishery ensures targeting smaller fish, which are low in mercury, high in Omega 3 oils, and certified Dolphin Safe. Enjoy this mild, great tasting tuna from a very limited production knowing you are supporting a community of fisherman doing what they love!

Jack | VP of Meat & Seafood



PASTA WITH TUNA, CAPERS, & HERBS

Serves 4

- 4 servings of Grist Provisions Bucatini
- 3 Tbsp Vera Jane's Extra-Virgin Olive Oil
- 3 garlic cloves, sliced
- 3 green onions, white and green parts chopped separately
- 6-10 anchovies, chopped
- 3 Tbsp capers, drained
- 1 cup fresh herbs like parsley, dill, or celery
- (1) 7.5-oz can DLM Albacore Tuna, drained and broken into chunks
- Pinch or two of red chili flakes

Cook pasta in well-salted boiling water till al dente. Save 1/2 to 3/4 cup cooked pasta water before draining. In a large sauté pan, heat the olive oil and briefly sauté the garlic, chopped whites of green onion, anchovies, and capers for 2-3 minutes. Add 1/2 cup cooked pasta water and let reduce down until about 2 Tbsp remain. Add the hot drained pasta, chopped green onion tops, torn herbs, and tuna, tossing until well combined. Add additional 1/4 cup pasta water if desired. Plate pasta for serving and garnish with any additional herbs and a sprinkle of red chili flakes.



A Career of Food Adventures

Jack Gridley, DLM VP of Meat, Seafood, Deli, & Prepared Foods, has been a trusted go-to here at DLM for many years (since 1976 to be exact), whether you are looking for advice on how to prepare your turkey or U.S.D.A. Prime Rib or need someone to patiently explain the importance of meats that are lifetime free of antibiotics and added hormones. Jack has preached these benefits of quality meat and fresh seafood long before they were trendy. As he prepares to retire this April after 45+ years with DLM, a place that he loves dearly, his passion will continue as he's influenced so many here at DLM, including me, his daughter.

Growing up, I remember sometimes being confused about what exactly dad did for a living. He started at DLM in 1976 working nights in the Meat department using his butcher skills. Several years (and multiple daughters) later, it was clear that he had not only an appetite for the food business, but for innovation and adventure. While continuing to grow his knowledge and passion for the Meat & Seafood industry, his career at DLM also offered many storied opportunities, hence my occasional confusion as a young girl.

Multiple times, dad came home from a work trip dusty with a sun-kissed face as he'd place his cowboy hat and chaps in the closet. "Wow, my dad is a cowboy," I marveled. He and Norman Mayne were true city slickers, gaining firsthand experience about the ranching industry on a cattle drive in Montana. Later, dad decided to learn more about the grass-fed beef industry by raising a few heads of cattle at our home. "Are we ranchers?" I won-

dered. Although that herd never expanded, dad then set out on a quest to find local grass-fed cattle farmers looking to connect with consumers, thus our DLM Grass-Fed Beef line took shape.

Then, the tech boom came in the 90s. A portion of our house looked a bit like a sci-fi lab with computer parts and screwdrivers strewn about. None of my friends had computers yet, but here was dad building our very own. That quest into the new wild west of the dot-com era resulted in a meat manager building DLM's first iteration of its website. "Is my dad in the IT department?" I thought.

As time went on, dad's appetite for innovation in food continued to grow, including a wonderful opportunity from DLM for him to study in Tuscany in 2001 at an Italian butcher shop. Upon his return, Jack implemented a selection of oven-ready Italian meats that can still be found in our Meat case today. Later, in 2003, our family gathered around the kitchen with a handheld radio. As we tuned in, his familiar voice came across the airwaves as the "Mr. Food" talk radio program started, featuring guest appearances with many of his co-workers.

Through these experiences and many more that dad has had during his long tenure at DLM, I am always amazed with his fearlessness, his drive toward innovation and quality, and his immense respect and love for everyone here at DLM, including customers like you and the many vendors and farmers who have become dear friends.

Please join me in wishing Jack the best on this next chapter!

Jessie | Marketing & Communications Director

Exclusive Event

FEATURING CHEF LIDIA

We're so excited to host beloved TV Chef and best-selling cookbook author Lidia Bastianich again! Lidia will hold two exciting events in Dayton. Together with ThinkTV PBS, Chef Lidia will host a luncheon at the DLM Culinary Center on Thursday, April 21, where she'll highlight recipes from her newest book, *Lidia's a Pot, a Pan, and a Bowl*, that she wrote alongside her daughter, Tanya Bastianich Manuali. Together, they share more than 100 delicious and doable Italian recipes that are both easy to make and will leave you with fewer dirty dishes. The book is full of homey dishes that are quick, simple, and full of flavor.

The luncheon, hosted by Lidia and the DLM Culinary team, will feature three courses paired with wine. Each guest will also receive a signed copy of *Lidia's a Pot, a Pan, and a Bowl*. Later that evening, a second event will take place at the Dayton Metro Library where Lidia will share some personal stories, tips for busy home cooks, and inspiration for anyone who wants to be transported to Italy with the least possible fuss and mess. *Tutti a tavola a mangiare!*



Photo by Diana Delucia

Chef Casie | Culinary Director

For tickets, visit www.ThinkTV.org/ChefLidia or call (937) 220-1669.



SKILLET SHRIMP WITH ASPARAGUS

Gamberi e Asparagi in Padella

Adapted from *Lidia's a Pot, a Pan, and a Bowl* by Lidia Bastianich

- 2 Tbsp butter
- 3 Tbsp DLM Pure Olive Oil
- 2 bunches medium thickness asparagus, trimmed, lower thirds peeled and cut into 2-inch lengths
- ¼ cup sliced almonds
- Salt and red chili flakes, to taste
- 4 large slices DLM Rustic Country Bread, grilled or toasted
- 1 lb large shrimp, peeled and deveined
- 1 lemon, halved

In a large skillet, melt the butter and 2 Tbsp olive oil over medium heat. Add the asparagus and toss to coat. Cover and cook until the asparagus are bright green but still al dente, about 5 minutes. Uncover and scatter in the almonds. Cook and toss until they are lightly toasted, about 2-3 minutes. Season with salt and chili flakes. Lay the bread slices on a platter and spoon the asparagus and almonds over them.

Return the skillet to the heat and raise burner to medium high. Add the remaining tablespoon of oil and the shrimp, and season to taste with the salt and another pinch or two of the chili flakes. Cook and toss until shrimp are just cooked through, about 3 minutes. Squeeze the lemon over the shrimp and toss again. Spoon the shrimp and juice over the asparagus and toast and serve.



March Highlights! Pizza & Sandwich of the Month

Each month, both our Sandwich Station and Naples-Style Pizza Station debut a monthly featured item, highlighting what's in season or what's on trend. Here's what we're cooking up this month!

SANDWICH OF THE MONTH Tuna Melt

Toasted DLM Unbleached White Bread is layered with Barber's 1833 Vintage Reserve Cheddar and our classic Tuna Salad.

PIZZA OF THE MONTH White Clam

East Coast clams shine on this pizza with a white clam sauce, Calabrese hot peppers, DLM Handmade Fresh Mozzarella, sea salt, and parsley. Available at DLM Washington Square and Springboro.



At Jack's Grill! Wild Alaska Cod Sandwich

From the brisk waters of Alaska comes this fresh catch! Flown in overnight, this Alaska Cod is a mild, flaky white fish with a slightly sweet flavor. This month at Jack's Grill, we're featuring it lightly seasoned and served on a Bakery bun with lettuce, tomato, onion, and cheese along with tartar sauce. All items are made to order at Jack's Grill, so we recommend placing your order and then finishing your shopping.

"Hard work is recognized, praised, and compensated. Too often the focus of employers can be on the 'problem areas' or on what is going wrong, but DLM is the opposite."

—Jessica Alvarez, DLM Oakwood

Join our culture of food enthusiasts.



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Celebrate Every Day With a Confetti Killer Brownie®

Rainbow sprinkles bring the party to this moist blonde brownie featuring a layer of creamy caramel and white chocolate chips.

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ST. PATRICK'S DAY *Dinners To Go!*

We slow smoke our house-cured corned beef brisket for more than five hours. It's paired with steamed cabbage and red-skin potatoes tossed with sweet butter, fresh parsley, sea salt, and black pepper. Dinners are ready for you to pick up and reheat!

ORDER YOURS BY MARCH 14 (PICK-UP MARCH 15-17)

*Place your orders in stores or
at DorothyLane.com/StPatDinner*

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YOUR IRISH SODA BREAD**



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