

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • AUGUST 2022

LET SUMMER SHINE

LOCAL TOMATOES

+ 10 TIPS & RECIPES



Taco Tuesday Refresh

Although the premise of a taco may seem relatively simple—a vessel, seasoned protein, and toppings galore—the myriad of possibilities are anything but boring when it comes down to it. Although there is nothing wrong with the standard ground beef version, there is a whole world out there of taco variations. Whether you are new to the "Taco Tuesday" craze (don't you love alliteration?), are looking to venture into new taco territory, or are simply wanting ideas for how to elevate your ingredients, we have you covered.

To start, I love a good dinner shortcut, meaning simplifying a recipe by incorporating something Made Right Here. I mean, if you have the time to slow-smoke pulled pork or craft a carne asada marinade, then go for it! But here are some ideas that feature a shortcut, including some items from our Gourmet Takeaway. You'll also see me using the line of salsa from Mazunte, a Cincinnati-based restaurant, as well as our own Made Right Here DLM Salsas. So happy Taco Tuesday (or Taco Monday, Wednesday, Thursday, etc. if you prefer).

Chef Camie | DLM Culinary Director

GRILLED MUSHROOM & POBLANO TACO
Our House Grilled Portobello Mushrooms are a favorite in our Gourmet Takeaway. You'll love them smothered with a poblano cream sauce in this recipe.

CARNE ASADA TACOS
Marinated and char-grilled DLM Skirt Steak from our Gourmet Takeaway sets the stage for this flavorful steak taco garnished simply with onion, fresh cilantro, and a squeeze of lime.

QUICK FISH TACO
A simple sauté of a mild white fish, like Mahi Mahi or tilapia, shines when you combine with Mazunte Salsa Verde.

CHORIZO & POTATO TACO
Breakfast tacos? Absolutely! Our store-made chorizo cooks up nicely along with diced potatoes.

No 1 EASY FRESH FISH TACOS

1 lb mild white fish • 1 package La Preferida Fish Taco Seasoning • 2 Tbsp DLM Pure Olive Oil • 1 package (14 oz) Dole Classic Coleslaw Mix • 1/2 cup Mazunte Salsa Verde • 2 Tbsp mayonnaise • salt & pepper to taste • lime wedges • flour or corn tortillas • thinly sliced radishes

Generously coat fish with La Preferida Fish Taco Seasoning. Heat oil and sauté fish over medium heat, 3 minutes per side or until fish is cooked and flakes with a fork. **CABBAGE SLAW:** Toss coleslaw mix, salsa verde, and mayonnaise in a bowl. Season with salt and a squeeze of fresh lime. Layer fish and slaw in the tortilla.

>>> See page 4 for more recipes!

CARNITAS
Smoked Right Here, our DLM Pulled Pork combined with Frontera Garlic Pork Carnitas Slow Cook Sauce will not disappoint! Top with Mazunte Pickled Onions for the win!

No 2 QUICK CARNITAS

¾-1 lb DLM Smoked Pulled Pork • 1 package (8 oz) Frontera Garlic Pork Carnitas Slow Cook Sauce • flour or corn tortillas • queso fresco • 2-3 Tbsp Mazunte Pickled Red Onions • 1 jalapeño, sliced

Heat the pork and sauce in a pan. Then, fill tortilla with carnitas pork and top with a queso fresco, pickled red onion, and a few slices of jalapeño, if desired.

No 3 SMOKED TURKEY TACOS

1 lb DLM Smoked Pulled Turkey • ½-1 cup Mazunte Salsa Picante • flour or corn tortillas • Mazunte Roasted Tomato Salsa • DLM Black Bean and Corn Salsa

In a medium pot, heat turkey with Mazunte Salsa Picante to taste. Spoon turkey filling into tortilla. Garnish with the salsas to taste.

No 4 CHORIZO & POTATO TACOS

2 Tbsp DLM Pure Olive Oil • ¾-1 lb DLM Ground Chorizo • 1 package (20 oz) Simply Diced Potatoes With Onions • flour or corn tortillas • 1 avocado, peeled and diced • cilantro and fresh lime

Heat oil and sauté chorizo, removing from pan and setting aside when done. Bring pan back over medium heat. Cook potatoes through until golden brown. Season with salt, pepper, and mix the chorizo back in. Fill tortilla and top with avocado, fresh cilantro, and lime.

>>> Fish Taco
Recipe, see page 2

No 5 CARNE ASADA TACOS

2 Tbsp DLM Pure Olive Oil • 1 lb DLM Carne Asada (see our Gourmet Takeaway) • flour or corn tortillas • 1/2 onion, finely diced • 4 Tbsp cilantro, chopped • lime wedges

Heat oil over medium heat and add cooked carne asada to sauté until hot. Spoon into a warm tortilla and top with fresh onion, cilantro, and lime.

No 6 MUSHROOM & POBLANO TACO

2 Tbsp DLM Pure Olive Oil • 2 Poblano Peppers (seeded, stemmed, cut into thin strips) • salt and pepper to taste • 1/2 cup heavy cream • 2 cups House Grilled Portobello Mushrooms (Gourmet Takeaway) • flour or corn tortillas • DLM Pico de Gallo

Heat oil and sauté poblano peppers until soft but not brown. Season to taste with salt and pepper and add heavy cream. Simmer over low heat briefly and season again with salt and pepper. Set aside and keep warm. In another pan, reheat mushrooms. Layer poblanos in cream sauce in tortilla and top with warm mushrooms. Garnish with fresh pico de gallo.



New Arrival California Dates

The health benefits of dates are plentiful as are the types of diets that consistently highlight them in trending recipes. But that's not why we are so excited about the arrival of Sun-Ripened California Dates from Rancho Meladuco Date Farm. Simply said, these dates are amazing. Plump and packed with natural sweetness, just snacking on a few feels like a sweet luxury—you almost forget that they are rich in antioxidants and high in fiber to support gut health.

You may have heard of these dates grown in the Coachella Valley. Featured by *The Wall Street Journal*, Oprah's "O" List, and *Food & Wine* to name a few, these dates are the dates to try or send as a gift. So when the opportunity came to bring them to Dorothy Lane Market, both in stores and online, we didn't hesitate. "Ever since my first bite, I have been obsessed. These plump and juicy dates are like a healthy, luscious caramel that simply melts in your mouth. I'm also smitten by their story," says Jennifer Mayne, DLM E-Commerce Product Manager, who first tried them on a food tour in Southern California.

Rancho Meladuco founder Joan Smith started with just four date trees that had been on the family's ranch for decades. But in 2015, the home cook, gardener, and mom of three decided to take it the next level. In an interview with *The Los Angeles Times*, Joan tells how she went to work gathering offshoots and over the years the collection of date trees has grown to cover 3+ acres thanks to patience and a cultivation of newfound knowledge and support from her local farming community. We are thrilled to offer them to you both in our Produce department and as a gourmet gift that ships via DorothyLane.com.

ALMOND BUTTER DATES

Makes 8

8 California Dates, pitted
4-6 Tbsp almond butter
2 Tbsp dark chocolate shavings
Flaky sea salt

Stuff dates with almond butter and top with chocolate and sea salt.

FIND MORE DATE RECIPES AT
DOROTHYLANE.COM/DATES



Amish Tomatoes

from Adams County, Indiana

Thanks to the Harvey Eicher Family, the window to quench our craving for local tomatoes is much longer than what Mother Nature typically allows because of the hoop houses that the different varieties are grown in. Once the season is in full swing, we see Samuel Schwartz, son-in-law of the late Harvey Eicher, about twice a week.

Sam brings with him produce from about ten different Amish farmers in his area. “It’s gratifying to see how families come together,” Sam says. “They work hard.” Among the sea of heirloom and cherry tomatoes in his weekly haul sits a bag brimming with green beans. Sam notes how he picks them up from a neighboring farm right before his delivery and that

they are picked that very same morning for optimum freshness.

On one particular delivery, he brings along with him two of his

seven children. They tell us how on every delivery, they take turns accompanying their father to each DLM location to deliver the farm-fresh produce. It’s a ritual that they very much look forward to and we look forward to these deliveries from summer to early fall.

Michelle | Produce Director



Too many tomatoes? No problem!

10 Tomato Tips & Tricks

In the thick of August, there’s a crescendo of tomatoes here locally. Whether you’re allured by the locally grown Amish tomatoes that we carry or the fruits of your own garden coming alive, we can assure you that there is no such thing as too many tomatoes.

- 1** Tomatoes starting to get too ripe with no end in sight? Try **slow-roasting** them and then enjoying the many different applications. *See page 8 for our recipe!*
- 2** **Eat them like the Spaniards!** Grill or toast a piece of DLM Artisan Bread and rub with a clove of garlic. Cut a juicy ripe tomato in half and rub the cut side right on the warm toast. Drizzle with Vera Jane’s Extra-Virgin Olive Oil and sprinkle on a good, flaky sea salt.
- 3** What’s for lunch? A **BLT** using our DLM Uncured Bacon, of course. Or, add a thick slice to your grilled cheese.
- 4** **Craft a salsa!** For an added bonus, we love it when tomato season and Hatch Chile season intersect! We’ll start roasting Hatch Chiles toward the very end of August.
- 5** Chop up tomatoes and **create a bruschetta**. Serve with grilled fish or DLM Natural Air-Chilled Chicken.
- 6** Layer with DLM Fresh Handmade Mozzarella and fresh basil for the classic **Salad Caprese**. Drizzle with Vera Jane’s Extra-Virgin Olive Oil and a splash of DLM Aged Balsamic Vinegar of Modena.
- 7** **Pair thick slabs with slices of avocado** for an amazing breakfast toast, served on top of DLM Artisan Bread.
- 8** Too hot to cook? Take cues from the south and make a **tomato sandwich**. DLM Unbleached White Sandwich Bread, a good mayo (try Duke’s), and drippy slices of ripe tomatoes.
- 9** **Grilling tonight?** Cut into quarters or thick slices and char them up for a smoky-sweet side dish.
- 10** **Make my Easy Tomato Tart recipe.** Trust me—you won’t regret it! *See page 8 for our recipe!*

Chef Carrie | Culinary Director



Easy Tomato Tart

Makes 1 tart, which serves 4-6

- 1 sheet Dufour Classic Puff Pastry
- Flour for dusting
- 4-6 oz herbed cream cheese or goat cheese at room temperature
- 2-3 cups cherry tomatoes, halved
- Salt and pepper to taste
- DLM Extra-Virgin Olive Oil
- Fresh herbs for garnish (optional)
- DLM Aged Balsamic Vinegar of Modena for drizzling (optional)

Pre-heat oven to 425°F. Defrost puff pastry according to package instructions. Lay out a sheet of parchment paper on counter and dust with flour. Place unfolded pastry on top. Roll out to a rectangle (12" x 15"). Transfer parchment paper with puff pastry to a baking sheet.

Using the tip of a knife, score a ½-inch wide border around the puff pastry sheet. You are essentially drawing a frame around the main rectangle. Using the tines of a fork, poke the pastry inside the score lines. Make sure to poke evenly and all the way through. You don't want the inner part of the pastry to rise up, but instead want the border to rise and create a crust. Spread or dollop the cheese in as even layer as possible inside the pastry border.

Arrange halved cherry tomatoes on the cheese, cut side up. Season with salt and pepper and drizzle generously with olive oil. Bake until golden brown, about 20-25 minutes.

Delicious served warm or at room temperature. If desired, you can garnish with whatever fresh herbs you have handy or drizzle with DLM Aged Balsamic Vinegar of Modena.

Slow-Roasted Tomatoes

Servings vary depending on application

- 2-3 lbs tomatoes, washed and de-stemmed
- ¼-½ cup of DLM Extra-Virgin Olive Oil
- Salt to taste

This recipe works on all sizes of tomatoes, so you can mix and match. For small ones, leave whole. For medium or large ones, cut into quarters or thick slices. This works well with a 9 x 13-inch glass pan or a braising pan. (Cast iron does not like the acidity of those lovely tomatoes.)

Pre-heat oven to 300°F. Generously drizzle tomatoes with olive oil. The oil helps preserve the tomatoes and is richly flavored by the end of cooking time. You want the level of oil to come at least ¼ of the way up the pan. Let the pan of tomatoes roast uncovered in oven for at least two hours or up to three hours; tomatoes will shrink and start to caramelize on top.

Let cool to room temperature before storing them in the oil. They are great in your fridge for up to one month, or freeze them in their oil and use them whenever you want that rich, roasted flavor of sunny tomatoes.

HOW TO USE SLOW-ROASTED TOMATOES

- Throw some in your favorite pasta dish for extra tomato sweetness.
- Toss them with other roasted veggies.
- Add fresh herbs and some crumbly soft cheese like goat or feta and serve with crusty DLM Artisan Bread.
- Emulsify them with an immersion blender for a rich sauce base.



Creekside Orchards BEAVERCREEK, OHIO

Gail and Rick Schikora are proof that when an opportunity presents itself to make fantasy a reality, you gotta take a leap. That moment happened one day in 2015 when Gail drove by the property she had long admired for its potential. On this day, it had a "for sale" sign posted in the yard. But not for long—Gail and Rick made up their minds quickly.

Nestled in the middle of Beavercreek suburbia sit the nine acres that they've lovingly dubbed *Creekside Orchards*. Apple trees beckon you down the driveway, and after you round the barn it opens up to a sprawling view of the farm. Peach trees and a trickling creek lined with purple salvia and wild thistle wind through the land with large garden plots on either side.

Gail and Rick have dabbled in growing everything from sweet peas, green beans, wax beans, watermelon, and cantaloupe to peaches (including incredibly sweet white peaches), apples, grapes, raspberries, and much more.



This land has allowed their interest in gardening to expand into what feels like a full-blown job for the semi-retired couple, as they've entered a new chapter as local farmers. "I grew up in rural Indiana. We had a garden and that is what we ate," tells Gail, who now makes preserves from the bounty of their garden.

The romantic venture hasn't come without its challenges though. "I call it the three Ws ... weeds, weather, and wildlife," says Rick. But the two retired Air Force colonels who met while in the service aren't easily defeated from the trials that this lifestyle entails. "This whole thing is an experiment. ... when something fails, you are disappointed," Gail says, "but it's gratifying when you figure it out." Their crop of sweet peas this year is just one example of the reward of persistence and learning in their life as farmers. "I wouldn't go so far as to say it's a diamond in the rough, but it is ours," Rick says proudly.

Michelle | Produce Director



ANNIVERSARY WEEKEND

Saturday, August 13 • All DLM Locations

DLM Cruise-In

11 a.m.–3 p.m.

Come revel in the nostalgia of the good old days and enjoy looking at some great cars & bikes!

Want to participate in the DLM Cruise-In? Limited spots available so register now! DorothyLane.com/CruiseIn



Hot Dog Cookout

11 a.m.–6 p.m.

As you're perusing the cars at the cruise-in, be sure to stop by our cookout to get your grilled DLM Uncured Grass-Fed Beef Jumbo Hot Dog served on a DLM Golden Hot Dog Bun! Cookouts are subject to change, while supplies last, & weather dependent.

Local BEER MAKES FOR Good Cheer

As the summer heat continues, don't worry—fall-like temperatures and Oktoberfest beers are right around the corner. A trip to Munich, Germany, would certainly be one way to experience the season, but several local area breweries offer plenty of options to enjoy the start of the season. Each brewery puts their own spin on the traditional Oktoberfest style, known for its biscuit-like malts and touch of sweetness. Not ready to ditch the swimsuits for lederhosen quite yet? We still have plenty of options to enjoy the remaining pool days of summer.

MAKE SUMMER LAST

- ☐ LOCK 27 BREWING IT'S ALWAYS SUNNY IN DAYTON PALE ALE
Bursting with tropical flavors and a slight hop bite on the finish. *Dayton*
- ☐ MAD MOON CRAFT CIDERY PINEAPPLE #10 HARD CIDER
Refreshing juicy pineapple flavor, great balance of sweet and tart. *Columbus*
- ☐ SONDER BREWING VOSS KÖLSCH
A light and easy beer. *Mason*
- ☐ FRETBOARD BREWING CO. VLAD PILSNER
Pours a beautiful golden color, drinks clean and crisp. *Cincinnati*
- ☐ FIFTY WEST BREWING HARD LEMONADE
Perfect alternative to seltzers, it has a sweet lemonade flavor with a refreshing zip. *Cincinnati*

READY FOR OKTOBERFEST

- ☐ WARPED WING BREWING CO. LAGERSTADT
Great balance with a nutty backbone. *Dayton*
- ☐ RHINEGEIST BREWING FRANZ
Pours a stunning amber color with a dry finish. *Cincinnati*
- ☐ GREAT LAKES BREWING CO. OKTOBERFEST
Perfect balance of malts and sweetness. *Cleveland*
- ☐ FAT HEAD'S BREWERY G'SUFFA!
Lighter bodied and very toasty. *Cleveland*
- ☐ HEART STATE BREWING HERZ
Deep amber color with crisp finish. *Gahanna*

COMING UP! LOCK 27 BEER DINNER

Lock 27 Brewing's beer educator Colin Barnhart and DLM's Chef Carrie Walters are bringing together craft beers paired perfectly with tasting plates!
FRIDAY, AUG. 5 • 6-8 P.M.
DLM CULINARY CENTER

REGISTER AT:
DOROTHYLANE.COM/CLASSES



Elliott | Wine Shop Manager, Springboro



We are local.
We are family.

Join us for our FARMERS' MARKET

AUG 27 • 10 a.m.–2 p.m.
DLM Springboro

Support our local farmers and producers and meet the faces behind the local products you love at DLM.





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WHOLE SALMON SIDEWALK SALE

Saturday, Sept. 3
10 a.m. to 5 p.m.

Featuring wild Alaska Whole Coho Salmon sustainably caught by fishing families, we fly this fresh catch in overnight! Take it home whole or we'll cut it into steaks or fillets at no extra charge.

While Supplies Last



Look Out for the COOKOUTS

Aug. 6 Rib-Eye Steak Sandwich

Aug. 13 Celebrate our Anniversary!
Hot Dog Cookout + DLM Cruise-In
(participation details on page 11)

Aug. 20 Chicken Sandwich

Aug. 27 Grass-Fed Beef Burgers
Cookouts are subject to change, while supplies last, & weather dependent.



Local FARMERS' MARKET

Aug. 27 • 10 a.m. to 2 p.m.
DLM Springboro

We're excited to bring back our Local Farmers' Market! Meet our local farmers and vendors to learn directly from them about their products!



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