

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • SEPTEMBER 2022

A Made Right Here Twist

**BAVARIAN-STYLE
PRETZELS**

+ HATCH CHILES
ARE HERE!





WE'RE FIRED UP! HATCH HYPE

There are so many things to love about the famed Hatch Chile and its smoky heat, including the endless applications of how you can bring roasted Hatch into play on so many dishes. But my favorite thing is the smell of the Hatch Chiles being roasted. You see, it's when Hatch Chiles are properly roasted that their flavor potential is truly unleashed. Before we started carrying Hatch several years ago, we decided on two things out the gate: we'd always source authentic Hatch Chiles grown in Hatch Valley, New Mexico (no imposters grown elsewhere), and we'd roll them out when we had a massive roaster. The pieces fell into place and Hatch has become a beloved late-summer tradition here at DLM for both customers and DLM creators and chefs across our stores!

Hatch Chiles are named after the original growing area in Hatch Valley, New Mexico, and have a one-of-a-kind flavor with a mild to

medium heat. These peppers are grown along the beautiful Rio Grande River where the rich soil and climate create the perfect conditions for this beautiful chile. The intense sunlight and cool nights in the valley result in a unique flavor. When roasted, that flavor displays its full glory!

We love these roasted chiles so much that life gets pretty spicy around here during Hatch Hype! For about three weeks, we create Hatch specialties throughout the stores, such as Hatch Crab Cakes in the Seafood department, Hatch Chile Cheddar Bread in our Bakery, and even Smoky and the Pepper, a Hatch Chile stuffed with DLM Smoked Pulled Pork, in our Meat department! So not only can you take home a quart (or two) of Roasted Hatch Chiles, but we'll be having fun, too. So let your imagination and creativity go *hot wild* as we hang on to summer a little longer.

Dem | VP of Produce

WHY WE ♥ HATCH



Desert Grown

Hatch Chiles are named after the original growing area in Hatch Valley, New Mexico.



Superb for Recipes

We've caught the Hatch Hype and are integrating Hatch Chiles into recipes throughout our stores this month. Look for the Hatch logo on signs as you shop!



Perfect Conditions

The intense sunlight and cool nights in the valley result in a uniquely flavored chile.



Add a Little Hatch to This and That

Add Hatch Chiles for free to any Jack's Grill order, Sandwich Station order, or Naples-Style Pizza through the month of September, while supplies last.



Dry Heat

Hatch Chiles are a distant parent to the Anaheim chile with a meaty flesh and mild to medium-hot heat.





Hatch Halibut

Serves 2

- 3 Tbsp mayonnaise
- 2 tsp Sherry vinegar
- 1 tsp smoked paprika
- 1/2 tsp salt
- 1/2 tsp cayenne pepper
- 2 (6-8 oz) halibut fillets (or try Chilean sea bass or cod)
- 1/4 cup roasted Marcona almonds, chopped
- 2 Tbsp Vera Jane's Extra-Virgin Olive Oil
- 1 cup Roasted Hatch Chiles, diced
- 1 cup cherry tomatoes, halved
- 2 cloves garlic, chopped

Preheat oven to 450°F. In a bowl, mix the mayo with the vinegar, paprika, salt, and cayenne pepper. Set aside. Season fillets with salt and pepper. Spread the prepared mayo topping on sides and tops of fish. Spoon the chopped almonds over fish, pressing lightly to help adhere.

Drizzle oil on bottom of a small baking dish. Add Hatch Chiles and place fillets on top. Scatter tomatoes and garlic over chiles and around fish. Bake until beautifully browned and fish flakes easily with a fork, 12 to 15 minutes.

Hatch Chile Chicken Stew

Serves 6-8

- 2 Tbsp DLM Pure Olive Oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 tsp each cumin, coriander, and smoked paprika
- Salt and pepper to taste
- 4 cups chicken broth
- 1 1/2 cups Roasted Hatch Chiles, diced
- 1 1/2 cup Mazunte Salsa Verde
- 2 dried bay leaves
- 2 (15.8 oz) cans white beans, drained
- 1 DLM Rotisserie Chicken, shredded

Garnishes: Crumbled Cotija cheese, cilantro, avocado, sour cream, fresh lime wedges for squeezing

In a large pot, heat oil and sauté onions and garlic until soft, not brown. Stir in spices and season generously with salt and pepper to taste. Let heat briefly. Add chicken broth, roasted chiles, salsa verde, and bay leaves. Bring to a boil.

Reduce heat to a simmer and add drained beans. Using a potato masher, mash the beans several times, leaving some whole to help create a delicious texture to the soup. Add shredded chicken and let simmer for 10 to 15 minutes. Taste and adjust seasoning by adding more salt and pepper if necessary. Serve hot with your choice of garnishes.

Peach Mountain Organics Flower Farm Dahlias

Down a winding road in Spring Valley is where you'll find that majestic farm called Peach Mountain Organics and certified organic flower farmer Leslie Garcia. As you walk through the greenhouse and fields, the vibrant colors of geometrically dazzling dahlias draw your eyes here and there. Although the local floral bouquet season starts in the spring, it's still going strong even as summer fades to fall. When it comes to the daunting requirements of becoming certified organic, Leslie is sometimes met with questions as to if the effort is worth it when it comes to flowers, as opposed to edibles, like produce. "Certified because we believe in organic so much that we want to be counted," says Leslie, noting that Peach Mountain has been certified organic since 1992, and she's mentored other local flower farmers along their own paths to achieve this. Leslie, albeit humble, is extremely hardworking and dedicated to her craft, which we admire very much. "Flowers are beautiful and fleeting, kind of like life. You admire it and then it's gone. It's impermanent," she says.

Leslie Garcia | Floral & Plant Director



Introducing OUR FOLIAGE BAR

Foliage isn't just an overlooked accent anymore. These stems are extremely popular paired with blooms or by themselves for effortless elegance. Some are fragrant, while others seemingly last forever! Our new Foliage Bar is an ideal way to experiment and experience the magic of foliage. Look for a variety of small bunches of fresh foliage to choose from, with options like fragrant Seeded Willow Eucalyptus, Silver Dollar, long-lasting Ruscus, Salal tips, fern varieties, and more as available.

SEPTEMBER EXCLUSIVE
Each dahlia from Peach Mountain Organics is like an individual work of art, making them easy stand-alone flowers. A little foliage, though, can help fill out a vase and add some cool, soothing contrast to the vibrant dahlias.

This September, when you purchase a Peach Mountain Organics Dahlia Bouquet, Get 1 Foliage Bar bunch FREE with Club DLM card.

View more Hatch recipes at DorothyLane.com/Hatch



Meet Our Wonderful Brezel

Our Made Right Here Bavarian-Style Pretzel

On any given day, the DLM Bakehouse feels akin to a science lab of sorts. Precise measurements of ingredients are underway, being scaled on the fly by our artisan bakers turned scientists, and Maillard reactions fire off as dough rises and crusts crisp to a chewy exterior in our massive European hearth ovens. But once we decided to infuse our Made Right Here philosophy with the bravado of Bavarian-style pretzels, the “lab” grew to achieve authenticity as safety goggles, rubber gloves, and a food-grade lye bath entered the equation.

TIME-HONORED TECHNIQUES

If you are looking for the more American type of soft pretzel sold at ball games or concerts, this isn't that pretzel. A true Bavarian pretzel is dipped in a lye bath and wears a tougher, more flavorful dark crust yet still has

that soft (never sticky) interior indicative of a soft pretzel. “The entire process is dependent on the lye, and that’s no lie,” says Greg Tyzzer, DLM Bakehouse manager, as he loads a mixer with ice and measures ingredients. “The lye dipping happens right before we bake them.” Although the lye bath is essentially an alkaline solution (hence the gloves and safety goggles), it’s been a staple for making Bavarian pretzels for many generations giving the pretzels that distinguished flavor and more robust color. But thanks to the science of baking, the heavily diluted lye dip essentially undergoes a reaction when the pretzels are baked resulting in a soft pretzel that is safe to consume yet fascinating nonetheless.

Another distinguishable difference with our pretzels is that they contain no oils, such as soybean, that a lot of pretzels use. Rather, we prefer baking with a more flavorful European-style butter. “Soybean oil doesn’t have a flavor, but butter does,” quips Greg. As the dough reaches its end development stage, which Greg can tell just by watching, he kicks the mixer into high gear, giving the dough a boost of strength for the shaping that is to come.

TIME TO HIT THE BENCH

The mixer kicks off and Greg holds a piece of dough in the air, stretching it thin until its elasticity allows light to peek through with the thin dough still holding strong. It is ready. Using a large knife, the dough is divided into more manageable increments.

Next, it hits the bench to be rolled and hand-tied by Jeff Lofino and Kevin Blackford. The stretchy dough is rolled while rock & roll gently hums in the background. Jeff, a drummer, moves with precision and the quick turns of the wrist result in beautifully hand-tied pretzels.

Then, when morning comes and after the bread for the day has all been baked off and transported to each DLM Bakery, artisan baker Rahn Keucher gets to work on dipping and baking pretzels. “Since pretzels aren’t necessarily something eaten for breakfast, I wait until right before the last truck comes (late morning) to dip the pretzels in lye and bake them so they’ll be as fresh as possible when they arrive each day to the stores.”

Jessie | Marketing & Communications Director



Add a Flavorful Twist

What started as a quest to curate a list from DLM tastemakers of exceptional mustards to pair with our Bavarian-Style Pretzel quickly blossomed into a range of tart mustards, savory dips, and sweet touches. Enjoy the below suggestions and don't be afraid to find your own twist!

1. **STONEWALL KITCHEN GHOST PEPPER QUESO**
This promises the flavors of queso with a fiery kick! (Grocery)
2. **DLM BEER CHEESE**
A blend of mature Somerset Cheddar, ale, and spices result in a creamy spread with a piquant flavor. (DLM Cheese Shop)
3. **TERRAPIN RIDGE FARMS GARLIC KRAUT MUSTARD**
Mouthwatering mustard combines with sauerkraut for an intense flavor. (Grocery)
4. **DLM CINNAMON HONEY CHEESE SPREAD**
Cinnamon swirls with DLM 100% Pure Honey for this sweet cheese spread. (DLM Cheese Shop)
5. **DLM HONEY MUSTARD**
Perfectly balanced with a bit of zing and touch of sweetness. (Grocery)
6. **DLM CHAMPAGNE STYLE MUSTARD**
Make a sandwich! Layer on slices of Bavarian ham or Heavenly Ham® with a generous slather of this mustard on a Bavarian-Style Pretzel. (GROCERY)
7. **DLM PIMENTO CHEESE DIP**
This Made Right Here bestselling dip is nothing short of amazing. (DELI)
8. **DLM BUFFALO CHEESE SPREAD**
Blue cheese notes shine through this tangy yet slightly hot cheese spread. (DLM Cheese Shop)
9. **LÖWENSENF BAVARIAN STYLE MUSTARD**
This German mustard is a natural mate to our Bavarian-Style Pretzels. (Grocery)
10. **DLM HONEY ROASTED PEANUT BUTTER**
Freshly ground in-house, we love how the natural sweetness shines through. (Produce)

5 German Wines for Oktoberfest

As we cling to the hopes of everlasting summer warmth, we can't ignore the signs nature is presenting of an eventual season change. Leaves that have spent all their energy harvesting sunlight will begin to fade and some will even fall as we know that the cooler months are upon us. And with that, we inch closer to our community's strong Germanic influences as the flavors of Oktoberfest are on our minds. So raise a glass with these five German wines!

1. VILLA WOLF 2021 PINOT NOIR ROSÉ

Villa Wolf is a vineyard in the Pfalz region of Germany founded in 1756 and recently revitalized by our friend Ernst Loosen of the Dr. Loosen estate in the Mosel. The Pfalz is a warm, sunny region that's often called the "Tuscany of Germany," so Pinot Noir ripens beautifully here. This rosé is refreshing with its bright berry flavors and dry, vibrant, beautiful mouthfeel making it perfect through the fall months. \$12, *save \$4*

2. DR. LOOSEN 2021 BLUE SLATE RIESLING KABINETT

Dr. Loosen Estate in the Mosel region has been in Ernst Loosen's family for over 200 years, and the quality-to-value ratio is hard to beat! Blue slate is the typical soil here and the fruit has a pronounced mineral edge along with fresh, juicy, crisp fruit flavor. It's extremely food friendly. \$20, *save \$5*

3. LEITZ DRAGONSTONE RIESLING

Hailing from the Rheingau, Johannes Leitz has become a star producer and the Dragonstone from the Rudesheimer Drachenstein is super good! With its pure quartzite soil, this wine has a salinity that is beautifully aligned with the orange-citrus nuances and great acid balance. Try with our Bavarian-Style Pretzels and a bold mustard. \$20

4. DÖNNHOFF ESTATE 2021 RIESLING NAHE

Helmut Dönnhoff is a legend in winemaker circles and the family history of Nahe dates to 1761! This Riesling is vibrant, clean, and elegant with its peach and yellow apple fruits and hint of floral tones wrapped in a touch of baking spice. \$25

5. KRUGER-RUMPF ESTATE 2020 RIESLING NAHE

Stefan Rumpf and his hospitable family make incredible wine! Dry and fragrant with cherry and floral notes, this wine is extremely food friendly. \$18

Today | VP Wine, Beer,
& Center Store

For Your Table 3 Family-Style Recipes

Back to school means back to crazy schedules and back to cooking! With everyone running in all directions, it's hard to fit in good, quality family time. If there's one thing we should all strive for, it's just trying to sit down with family to share a meal. Sometimes it's the only time of the entire day we can actually connect with one another! Whether you have the time to make an entire dinner from scratch or want to get a little help from DLM, make it count. Set the table, have everyone put away their phones, and catch up. We have all sorts of ideas on how to get dinner on the table fast. Try our Dinner Deals or check out these flavor-packed recipes that get dinner on the table in under an hour! Running from a practice to a sporting event? Keep a tablecloth in the trunk and throw it on a picnic table. Grab some of our freshly made Stuffed Sandwiches, Deli salads, or make a quick trip through our beautiful Salad Bar and dine outside. It's so much better for everyone all the way around. This fall, let's all get back together and cook up some love for our families!

Chef Carrie | Culinary Director



Pretzel Pork Tenderloin With Mustard Dill Sauce

Serves 3-4

- 1 lb pork tenderloin
- Salt and pepper to taste
- 1 cup flour
- 2 eggs
- 2 tsp Dijon mustard
- 4 cups pretzel sticks
- 4 Tbsp vegetable oil
- 4 Tbsp butter

Trim silverskin from tenderloin and cut on the bias into 2-inch thick pieces. Place cut side down and lightly pound into ½-inch thick medallions. Season liberally with salt and pepper.

Set up a three-part breading station. Place flour in a shallow dish. Whisk eggs and Dijon in a second shallow dish. Using a food processor, process pretzels into a fine meal and place in a third dish. Dredge pork medallions through all three steps in this order.

Heat 2 Tbsp each of the oil and butter over medium heat and sauté encrusted pork until deep golden brown on both sides. This will take a couple rounds, so remove completed pork from pan and keep warm. Add additional oil and butter as needed to pan fry. Serve with the Mustard Dill Sauce.

Mustard Dill Sauce

Makes 3-4 servings

- ½ cup mayonnaise
- ¼ cup Dijon mustard
- ½ Tbsp fresh dill, chopped
- 1-2 tsp honey, to taste

Mix all ingredients together until well blended.

Chicken Vesuvio

Serves 4

- 8 bone-in, skin-on chicken thighs
- Salt and pepper
- 1 cup flour
- 1 tsp each dried thyme, oregano, and basil
- 1/3 cup DLM Pure Olive Oil for frying
- 3 large Idaho or russet potatoes, peeled and cut into thick wedges
- 4 cloves garlic, chopped
- 1 cup white wine
- 3 Tbsp chopped parsley

Preheat oven to 375°F. Season chicken liberally with salt and pepper. In a wide bowl, mix the flour with the dried herbs. Dredge the chicken in the seasoned flour, shaking off any excess. Heat olive oil in a large heavy skillet over medium-high heat. When oil is hot, carefully place chicken in pan using tongs. Brown well on all sides then remove from pan. Place chicken in a baking pan and set aside.

Using the same pan used to brown the chicken, carefully add the potatoes wedges to hot oil and cook until golden brown on both sides. Add the potatoes to the baking pan and place around chicken. Sprinkle with the garlic and add the wine. Bake until chicken reaches 165°F or until juices run clear, about 30 to 45 minutes.

Remove chicken and place on a large platter. Arrange potatoes on top and pour the pan juices over everything. Delicious served with steamed green peas.



Baked Pasta With Italian Sausage

Serves 6

- 1 lb penne or ziti pasta
- 2 Tbsp DLM Pure Olive Oil
- 1.5 lbs bulk DLM Italian Sausage
- 4 cloves garlic, minced
- 1 (28-oz) can crushed tomatoes
- 1 tsp salt
- Pinch of sugar, if desired
- 1/4 tsp crushed red pepper flakes
- 1 cup DLM A2 Heavy Whipping Cream
- 1/2 cup grated Pecorino Romano cheese
- 1/3 cup fresh basil, chopped
- 2 cups (8 oz) mozzarella cheese, shredded

Preheat the oven to 425°F and set the oven rack in the middle position. In boiling salted water, cook the pasta to very al dente according to the package directions, about 7 minutes. Drain and add the pasta back to the pot. Set aside.

Heat oil in a sauté pan over medium high heat, then cook and crumble the sausage until no pink remains. Use a slotted spoon to transfer the cooked sausage to a plate. Drain all but 2 tablespoons of the fat from the pan. Sauté the garlic briefly and add the tomatoes, salt, sugar, and red pepper flakes. Simmer uncovered for 10 minutes.

Add heavy cream, 1/3 cup of the Pecorino Romano, cooked sausage, and basil to the pan; stir until evenly combined. Add cooked pasta and stir. Spoon half of the mixture in a 9 x 13-inch baking dish. Sprinkle with half of the shredded mozzarella and half of the remaining Pecorino Romano. Spoon remaining pasta mixture on top and sprinkle with the remaining mozzarella and Pecorino Romano. Bake uncovered until cheese is melted and browned, 15 to 20 minutes.

View more family-style recipes at DorothyLane.com/FamilyMeals



Reserve Yours Now!

Clambake Buckets Are Back

Great food, belly laughs, and good conversations are all things we could use more of in our lives. As life gets busier with school and sports, don't forget to slow down, reconnect, and appreciate the little things. To start, roll out some newspapers and escape to the shores of Chesapeake Bay with our East Coast Clambake!

With a little something for everyone, our Clambake Buckets come complete with Littleneck Clams, mussels, shrimp, Andouille sausage, corn on the cob, potatoes, carrots, onions, celery, butter, and your choice of a wine or beer base. Serving 10 to 12 people, the clambake is a breeze to prepare! Perfect for a burner or stovetop, grab a drink and relax for the next 45 to 60 minutes as the bucket cooks until it reaches a steaming point. After that, let it steam for another 15 minutes, dump the contents over a disposable tablecloth, and enjoy!

Let DLM Seafood be your weekend hero as you enjoy the most important things in life: friends, family, and a great time. The clambake is a favorite at my household, and we're excited to share it with yours.

Place reservations online at DorothyLane.com/Clambake or visit our Seafood department.

Kelly | Seafood manager, Washington Square



NAPLES-STYLE PIZZA

Curbside Pick Up Now Available!

Order your Naples-Style Pizza via our app and choose curbside pick up from DLM Washington Square or Springboro. When you arrive, simply tap, "I'm Here" in the confirmation email and we'll bring your pizza to your car.



Download the app by scanning the QR code or look for it in the App store.



Pumpkin Spice Killer Brownie®

Signature caramel and white chocolate chips nestled in a pumpkin spice brownie.

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LOCAL FOOD BANKS IN JULY



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

Sept. 10 Smoked Pulled Pork Sandwich With Hatch Chiles

Sept. 17 Lobster Roll

Sept. 24 Beeler's Brats With Sauerkraut or Hatch Chiles

Oct. 1 Crab Cake Sandwich

Cookouts are subject to change, while supplies last, & weather dependent.



Culinary Center CLASSES

Now enrolling for fall classes at the DLM Culinary Center!

- Evening food & wine experiences
- Flavors of the season
- Explore foods from around the world
 - Family style
 - Lunch with us!



DorothyLane.com/
CulinaryCenter