

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • DECEMBER 2021



Snow Day Sweets
**DAZZLING DRINKS
& ELEGANT EATS**

Winter Wonderland OF SWEETS



the **killer brownie**[®]
company

Mmmmmm ... layers of fudgy brownie sandwich a delicate peppermint cream and our signature caramel when our seasonal Peppermint Killer Brownie[®] comes to town. It's such a beautiful sight, you'll surely be happy tonight and transported to a winter wonderland with just one bite. So grab a blanket, a cup of hot cocoa, and a sliver (or two) of a Peppermint Killer Brownie[®] and your taste buds will be dancing!

Not a peppermint fan? Don't worry, we have plenty of other Killer Brownie[®] varieties to go around, including the tried-and-true Original!

Looking for a sweet gift? Simply ask our Bakery associates to build you a gift tin filled with your favorite Killer Brownie[®] flavors (4-ct). Or, deliver some joy when you have one shipped through DorothyLane.com

LAND OF SWEETS
Killer Brownie[®] and more,
there's so much to adore from
the DLM Bakery.
DOROTHYLANE.COM



Gingerbread Coffee Cake

With a swirl of cinnamon, a hint of molasses, and that warming French-style butter, our new DLM Classic Gingerbread Coffee Cake is just the touch of whimsy that makes a cold winter morning magical when you enjoy alongside your favorite coffee or tea. Our Pâtisserie bakes all of our DLM Classic Coffee Cakes in Bundt pans to a perfectly caramelized crust with a moist, dense interior. Enjoy this seasonal addition while it's here!



Flour-dusted rolling pins are strewn about the table and mixers are whirling like a fast flurry of snow when you peek into the Laura's Cookie Bakery this time of year! As Laura likes to say, a Laura's Cookie is a happy memory in every bite, and the entire Laura's team knows how much joy a hand-rolled and thoughtfully decorated (and delicious) cookie can bring! Make your holiday merry and bright with an assortment of designs by Laura and team!

BITE INTO THE ULTIMATE COMFORT COOKIE
DOROTHYLANE.COM/LAURASCOOKIES

Winter Wonderland

OF SWEETS

Dream by the Fire

This winter, revel in all the cozy comforts of home with holiday goodies to keep on hand! Stock up on **old-fashioned candy canes**, like the handmade varieties from **Hammond's**. You'll also want to grab **Servatii Pastry Shop Stollen** and an assortment of **imported European cookies, candies, chocolate-covered pretzels**, and **popcorn** from our holiday display. Don't forget to take much needed time with your loved ones to dream by the fire with **DLM Handmade Hot Cocoa Mix**, made by us with rich cocoa powder and disks of French chocolate that melt right in. Last, but not least, grab a pint (or two) of your favorite **Jeni's Splendid Ice Creams'** holiday flavors. A snow day doesn't sound so bad, right?

Dazzling Drinks

'Tis the season for new seasonal drinks at the DLM Coffee Bar! Made using DLM A2 Guernsey Milk or a vegan milk alternative, our DLM Coffee Bar features espresso and coffees from local roaster Boston Stoker! Our Baristas are excited to unveil these new additions to the Coffee Bar's menu to help you get in the holiday spirit.

PEPPERMINT MOCHA: Ghirardelli chocolate swirls with peppermint syrup and a peppermint crunch topping.

GINGERBREAD LATTE: Sweet depth from gingerbread syrup, topped with whipped cream and ground ginger.

SUGAR COOKIE LATTE: White chocolate melts into vanilla and almond syrups, topped with whipped cream and sugar cookie sprinkles.

SAMOA LATTE: A caramel sauce and coconut syrup come together with whipped cream and a chocolate drizzle.



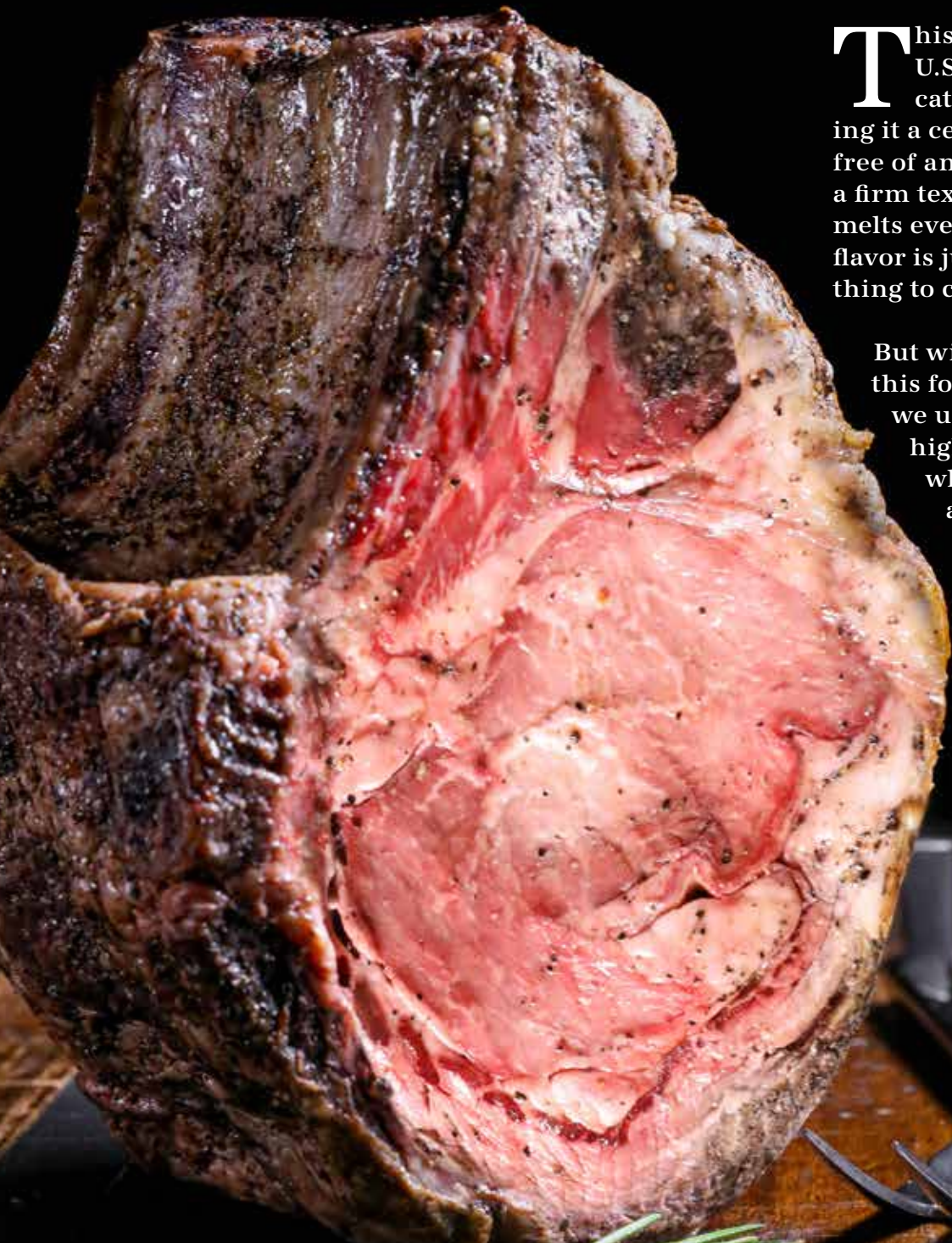
MERRY & BRIGHT

Keep traditions alive and make spirits bright by shipping hometown favorites, Heavenly Ham®, Killer Brownie®, & more!

dLM DOROTHY LANE MARKET
ONLINE SHOP
DorothyLane.com



Prime Rib *Primer*



This classic holiday roast is graded U.S.D.A. Prime (less than 2% of cattle receive this top grade), earning it a center spot at your table. Lifetime free of antibiotics and hormones, it has a firm texture with fine marbling that melts evenly when cooked. The resulting flavor is juicy and tender—truly something to celebrate.

But with a beautifully classy cut like this for your special holiday meal, we understand that nerves may be high when it comes to preparing it, which is why I've pulled together a classic way to prepare as well as a few recipes for serving accompaniments as you set your table with elegance. Reserve your U.S.D.A. Prime Rib today either in our Meat department or online!

Chef Carrie | Culinary Director

ROCK THE CRADLE!

Our butchers remove the bones from the raw beef then tie them right back on. This process is called cradling. Why? Roasting the rib with the bones not only provides a built-in rack perfect to roast on, but the bones provide insulation, allowing a slow transference of heat to maximize extra tender and juicy sections. Plus, after the cooked prime rib rests, it'll be easier to carve!

SEASON GENEROUSLY

Don't be shy! The day before you plan to cook, season generously with sea salt and DLM Prime Rib Rub. Didn't plan ahead? You'll still have time to season when you take the roast out of the fridge at least two hours before cooking. The goal is to get it close to room temperature before placing in your oven.

ROAST IT LOW AND SLOW

With so many methods out there for the perfect prime rib, remember that the higher the temperature, the more the outer layers suffer, resulting in overcooked and grey meat. Roasting slowly at very low temperatures (around 200°F) will prevent this from happening.

SEAR AT THE END

By slow roasting then letting the roast properly rest before searing, it yields a much rosier and juicier finished product. When everything is ready, pop it into a hot oven (500°F) to sear for 6–10 minutes. Great for the busy cook and even better for the guests because as soon as you're ready to eat, you're ready to carve.

USE A THERMOMETER

Can't say it enough—use a good meat thermometer! Regardless of any recipe or advice, a thermometer is the only way to guarantee perfectly cooked meat. I set my probe thermometer at 115°F for perfect medium rare. For medium,



pull out of the oven between 120–125°F. Let the roast rest for at least 30 minutes or up to an hour depending on size before searing and/or carving, knowing that the roast will continue to rise another 5–10 degrees as it rests (keep reading to learn more about why this is important).

LET IT REST

By letting the meat rest, it increases juiciness and overall texture. Carving too soon will result in those delicious meaty juices spilling all over your cutting board and onto your platter. Believe me, you want to have all of it nestled in the roast. Patience will be rewarded!

DECK YOUR PRIME RIB

Looking to serve with an au jus or fresh horseradish cream sauce? VISIT US AT [DOROTHYLANE.COM/PRIMERIBPRIMER](https://dorothyLane.com/primeribprimer)

Reserve IN OUR MEAT DEPT. OR [DOROTHYLANE.COM/RSVP](https://dorothyLane.com/rsvp)

BITES OF ELEGANCE

Indulge in a luxurious treat with your family and friends this holiday with caviar! We carry several varieties including the three highlighted here. A couple things to remember when serving is to keep it cold! Serve in its container nestled in ice. Secondly, caviar and metal do not play well with each other (it seriously ruins the taste), so use a spoon made with bone plastic or mother of pearl.

KENTUCKY SPOONFISH CAVIAR

Raised in Kentucky and hand packed for freshness, Kentucky Spoonfish Caviar is uncommonly mild and flavorful with rich, luscious, bright berries. It's a favorite with some of America's best chefs.

IKURA (SALMON ROE)

The bright orange hue and delicious taste of salmon comes across with bright flavor. It also happens to be one of nature's richest sources of health-promoting Omega-3. Try on roasted potatoes with sour cream or garnish Eggs Benedict.

GARNISHES

Although the most expensive caviar really should be eaten on its own, some garnishes help highlight and not mask its delicate flavor. Try chopped hard boiled eggs, sour cream or crème fraîche, or simple herbs like fresh dill and chives. Have some fun with the presentation!

TSAR IMPERIAL TRANSMONTANUS CAVIAR

This versatile caviar has the subtle, nutty flavors to delight on its own, but also has a potency that shines within any cuisine. Let these dark beads pop within pastas, salads, over eggs, or within a dollop of crème fraîche to truly unlock their briny magic.

SERVING VESSELS

Blini is a buckwheat-style pancake with a very neutral taste. Toast points or boiled potatoes also serve the same purpose. We also love caviar on DLM Brioche Bread that has been buttered and toasted.



—CELEBRATE THE SEASON WITH CHEESE & WINE—

Looking for a great wine and assortment of cheeses for a holiday spread? These selections are sure to help you make merry with time well spent with loved ones.

A cheeseboard is the perfect way to set a relaxing tone and provide delightful nibbles without overwhelming yourself. See some of our top cheese picks for this holiday season!

COLSTON BASSETT STILTON

Known as the “king of English cheeses”, this blue is a creamy, pungent cheese that is neither sharp nor overpowering. Hand-made in Nottinghamshire, it's one of the last remaining hand-ladled Stiltons. Serve with some Marcona almonds and taste of tawny port!

SAINT ANGEL

This buttery, rich triple-cream cheese from France is simply amazing with some fresh fruit or smeared on a DLM Artisan Baguette with a flute of Champagne, of course.

COMTÉ ST. ANTOINE GRUYÈRE

A classic French cheese from the mountains of eastern France, Comté melts in your mouth leaving you with flavors that range from dense and smoky to sweet and fruity. Pair with sliced apples or melt on a grilled cheese with DLM Farmhouse Bread.

6-MONTH MANCHEGO

Truly special, this Spanish cheese has a slight caramel and nutty flavor that lends itself well to layering on an apple slice with a dollop of quince jam, and serving with sparkling wine.

FIREHOOK CRACKERS

These are the best to pair with cheese and charcuterie! All natural with the perfect crunch that lets the cheese shine.

These wine and Champagne picks will help make spirits bright for the holidays. From European big reds to something sparkling, you'll be set this holiday season.

RENATO RATTI BARBERA D'ASTI

A red wine from Piedmont, Italy, that pairs nicely with seafood and savory dishes. Open 1-2 hours before serving to allow the violet, black cherry, and raspberry flavors to become optimal.

LA MARCA PROSECCO

A beautifully dry and refreshing Italian sparkling wine that is brimming with notes of dried apple, honeysuckle, and peach.

DOMAINE JOEL CURVEUX POUILLY-FUISSE

This Chardonnay is from Burgundy, France, and is full of crisp tree fruit with a slightly rich, creamy body. Showing a pleasant kiss of oak, it is perfect for entertaining.

CHÂTEAU GIGOGNAN CLOS DU ROI CHÂTEAUNEUF-DU-PAPE

From the southern Rhône Valley of France, this classic blend of Grenache, Syrah, and Mourvedre is full bodied, intense, savory, and ready for a hearty dish or charcuterie board.

GUYOT CHOPPIN BRUT CHAMPAGNE

A holiday staple that's tangy, full of fresh apple, mineral-driven, and an exceptional value. Pair with Saint Angel cheese, seafood, fresh fruit, and loved ones!

RAYMOND RESERVE CABERNET SAUVIGNON

A fantastic pick for your holiday prime rib dinner! Rich and full bodied, it shows ample ripe blackberries and violets in the perfume-like bouquet and briary, dusty notes in the body typical of a Rutherford/St. Helena Cabernet.

Toddl VP of Cheese, Wine, & Beer



Your Guide to Starting a Holiday Caviar Tradition.

Holiday Comfort Heavenly Ham®

Growing up here at Dorothy Lane Market as I did, you not only get to eat all this wonderful food, but you build relationships with each of our signature items. Heavenly Ham® and I got to know each other very well early in my career here. Working in the Meat department, one of the first tasks in the morning was to glaze these hickory smoked and spiral sliced hams. The aroma of the delicate honey glaze melding with the spices while torched to perfection elicits hunger, no matter the time of day.

Heavenly Ham® is a tradition that we never grow tired of. One customer told me how they get theirs a few days early, but by the time they serve it, the foil is peeled back and slices are missing. It just beckons you

to snack and nibble because it's simply divine. We glaze these ourselves and never inject our hams, so there is no water weight. This is a tradition that you should start, if you haven't already, and never let go of.

Jerry | Meat & Seafood

AMOUNT TO BUY

7-8 LB	HALF HEAVENLY HAM®	(SERVES 14-16 PEOPLE)
8-9 LB	HALF HEAVENLY HAM®	(SERVES 16-18 PEOPLE)
14-15 LB	WHOLE HEAVENLY HAM®	(SERVES 28-30 PEOPLE)
6-7 LB	HEAVENLY TURKEY	(SERVES 12-14 PEOPLE)
8-9 LB	HEAVENLY TURKEY	(SERVES 16-18 PEOPLE)



Reserve IN OUR MEAT DEPARTMENT OR AT [DOROTHYLANE.COM/RSVP](https://dorothy lane.com/rsvp)



Holiday Pearfection

Take a bite of the sweetest, creamiest, most luscious pear around! The Holiday Pears have arrived with a limited quantity available. One bite of these pears and you'll be hooked after the flavor explosion.

.....
These Comice pears are the top of the line, or the crème de la crème of fruit, as they say! They're great for eating and gifting for the holidays. Look for them featured prominently in our stores while supplies last, so enjoy them while they're here! You'll see signs indicating whether they are "ready today" or "ready in a few days," as well as holiday pear gift boxes for a perfect ready-to-go gift. So come experience love at first bite when you taste The Holiday Pear!

Michelle | Produce Director



THE SEASON OF GIVING THE DLM GOOD NEIGHBOR SACK

Years ago, DLM's late matriarch, Vera Jane Mayne, set in motion the giving spirit of DLM's overarching Good Neighbor Program™ with her words to "always do the right thing."

The Good Neighbor Sack, a part of that program, features curated food items recommended to us by local food banks. To participate, simply let your cashier know and they will ring up your gracious donation. From there, we will coordinate a donation of the food items to local food pantries.

\$15 each or 1,500 Club DLM Reward points.



GIFT GOURMET THIS HOLIDAY SEASON

Ohio Artisan Box & More Gifts

'Tis the season to make a list, check it twice,
and dazzle with gourmet delights!

DOROTHY LANE MARKET | (866) 748-1391
•established 1948• DorothyLane.com



DOROTHY LANE MARKET

6135 Far Hills Ave. Dayton, OH 45459

DorothyLane.com [f](#) [@](#) [t](#) [p](#)

ADDRESS SERVICE REQUESTED

Approximately **\$35,149**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN OCTOBER



EAT IN STYLE THIS HOLIDAY

Dazzle with every bite this holiday season with the help
of DLM. RSVP favorites online, by phone, or with the
department indicated below.

HEAVENLY HAM® (MEAT)

U.S.D.A. PRIME RIB (MEAT)

HOLIDAY DINNER MENU* (GOURMET TAKEAWAY)

KILLER BROWNIE® & MORE (BAKERY)

* Holiday Dinner Menu and Holiday Bakery orders must be received
by 11:59 p.m. Sunday, December 19, so we can best prepare.

Reserve online **DOROTHYLANE.COM/RSVP**

Oakwood (937) 299-3561 | Washington Square (937) 434-1294 | Springboro (937) 748-6800 • Prices and offers herein are valid through 12/31/21.
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.