

DOROTHY LANE MARKET

# TABLE

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Your Guide to the  
**PREPARED  
PANTRY**

*+ DIY Wine Tasting at Home*





# Your Guide to the PREPARED PANTRY

Now more than ever we are all cooking at home. For a lot of us who eat out, you might be facing a serious wake up call in the kitchen. Getting your pantry prepared and well organized is one of the most important steps not only in a professional kitchen, but your home one, too. Having and keeping the staples in your pantry or cupboard as well as in your fridge and freezer can make cooking at home just plain simple and fast because you already have the ingredients. Don't forget to make a list before you leave to shop. It'll help you become a more efficient shopper, think in terms of meal planning, and use what you already have on hand.

Since we are all spending more time doing home projects, like cleaning out our closets, why not spend some quality time taking a good look at what's already in your pantry, fridge, and freezer? If you haven't used an item in a year, it might be time to throw it out! Although expiration, best by, and sell by dates can be confusing, they tend to be a good guideline on making the decision to keep or pitch. Take a good look at what you have left. Fill in the missing holes with items you're consistently using and find yourself always cooking with. Just by adding a couple fresh ingredients, those pantry staples can give you so many options for baking and cooking.

*Chef Camie* | DLM Culinary Director

# THE PREPARED PANTRY CHECKLIST

Here are some of my staples that I try to have on hand to help me cook every day. For the most part, they are items that have a shelf life. Don't wait until these run out to restock them. Instead, think about creating a par level at home so you can always come up with something delicious to cook!

*Chef Camie* | DLM Culinary Director

## OILS & VINEGARS

### BASIC:

Extra-virgin olive oil  
A neutral cooking oil like canola or grapeseed  
Red-wine vinegar  
White vinegar  
Apple cider vinegar

### ADVANCED:

Peanut oil  
Coconut oil  
Sesame oil  
Sherry or balsamic vinegar  
Walnut oil  
Rice vinegar  
Mirin

## DAIRY & CHARCUTERIE

### BASIC:

Eggs  
Milk  
Butter  
Cheeses like Parmigiano-Reggiano, Cheddar, Gruyère, feta  
Plain full-fat yogurt or sour cream  
Bacon  
Hard salami or sausages

### ADVANCED:

More cheeses like Pecorino Romano & blue Pâté  
Prosciutto or other cured artisan ham or meats

## GRAINS & STARCHES

### BASIC:

Long-grain white rice  
Whole grains like quinoa or farro  
Dried pastas  
Plain bread crumbs  
Crackers  
Canned beans

### ADVANCED:

Dry lentils  
Rice noodles  
Specialty rice like basmati or Arborio  
Brown rice  
Panko bread crumbs  
Dry beans  
Specialty pastas like bucatini or farfalle  
Whole grains like spelt, pearl barley, or teff

## NUTS & NUT BUTTERS

### BASIC:

Peanut butter  
Almond butter  
Pecans  
Walnuts  
Almonds  
Peanuts

### ADVANCED:

Pumpkin seeds  
Pistachios  
Tahini  
Pine nuts  
Hazelnuts

## SPICES & DRIED HERBS

### BASIC:

Kosher salt  
Red pepper flakes  
Ground Cayenne  
Chili powder  
Curry powder  
Bay leaves  
Black peppercorns  
Sweet paprika  
Ground cinnamon  
Ground cumin  
Garlic powder or granulated garlic  
Dried thyme and dried oregano

### ADVANCED:

Flaky salt  
Ground coriander  
Dried dill  
Turmeric  
Smoked paprika  
Cardamom  
Za'atar  
Allspice  
Fennel seeds  
Dry mustard  
Garam masala  
Chinese 5-spice powder  
Whole nutmegs  
Sumac  
Cumin seeds  
Coriander seeds

## CANNED & JARRED GOODS

### BASIC:

Soups  
Tuna  
Tomato paste  
Diced tomatoes  
Tomato sauce  
Chicken or vegetable stock  
Beans  
Pickles  
Fruit jams and preserves  
Anchovies  
Olives  
Maple syrup

### ADVANCED:

Clams  
Sardines  
Cornichons  
Preserved lemons  
Unsweetened coconut milk  
Capers  
Pickled hot peppers  
Kimchi

*More on the next page*





# THE PREPARED PANTRY CHECKLIST *(cont.)*

## CONDIMENTS & SAUCES

### BASIC:

Dijon and yellow mustard  
Mayonnaise  
Ketchup  
Hot sauce  
Salsa  
Soy sauce  
Worcestershire sauce  
BBQ sauce

### ADVANCED:

Whole grain mustard  
Hoisin  
Thai red curry paste  
Fish sauce  
Anchovy paste  
Harissa  
Gochujang  
Mango chutney  
Miso  
Wasabi  
Chinese oyster sauce  
Asian chili bean pastes

## BAKING

### BASIC:

All-purpose flour  
Cornmeal  
Rolled oats  
Cornstarch  
Baking soda  
Baking powder  
Pure vanilla extract  
Granulated sugar  
Light brown sugar  
Dark brown sugar  
Confectioners' sugar  
Bittersweet baking chocolate  
Semisweet chocolate chips  
Raisins or other dried fruits  
Cocoa powder

### ADVANCED:

Cake flour  
Whole wheat flour  
Dark baking chocolate  
Vanilla beans  
Almond extract  
Powdered gelatin  
Molasses  
Light corn syrup  
Buttermilk powder  
Active dry yeast

## PRODUCE

### BASIC:

Garlic  
Onions  
Potatoes (Yukon Gold or Russet)  
Lemons  
Carrots  
Celery  
Apples  
Oranges  
Bananas  
Greens like lettuce or kale  
Broccoli  
Parsley  
Any favorite herbs

### ADVANCED:

Ginger  
Avocados  
Cilantro  
Scallions  
Limes  
Jalapeños  
Shallots  
Specialty herbs like mint, rosemary, and lemongrass  
Peppers

## FREEZER

### BASIC:

Chicken  
Ground beef  
Sausage  
Thick fish fillets  
Shrimp  
Sliced bread  
Frozen veggies like corn, peas, and spinach  
Frozen fruits like peaches, berries, and mangos (excellent for baking or smoothies)  
Ice cream  
Bread dough or rolls

### ADVANCED:

Puff pastry  
Pancetta  
Stock  
Fresh pasta  
Vegetables like green beans, cauliflower, broccoli, edamame, and artichoke hearts

# PREPARED PANTRY RECIPES

5 meals to make from the Prepared Pantry List (pgs 3-4)



## BEANS & GREENS

Serves 4

### INGREDIENTS:

¼ cup DLM Extra-Virgin Olive Oil  
3 garlic cloves, minced  
3 carrots, peeled and diced  
Pinch of dried sage or marjoram  
Pinch of red pepper flakes  
Salt and pepper to taste  
½ cup white wine  
2 cans cannellini beans, rinsed and drained  
3-4 cups vegetable or chicken stock  
4-5 handfuls of washed greens like kale or spinach  
Grated cheese like Parmigiano-Reggiano or Romano

### DIRECTIONS:

In a sauté pan, heat the olive oil. Add the garlic, carrots, pinch or two of the herbs, and the red pepper flakes; cook until golden. Season with salt and pepper to taste. Add the wine and cook until it reduces to about 2 Tbsp. Stir in the beans and 3 cups of the stock bringing the mixture up to a boil. Simmer uncovered for about 20 minutes. Transfer 1 cup of the beans to a bowl; mash and return to pan. Add the additional 1 cup of stock if you want a soupier finished product. Stir in the greens until just wilted and serve, garnishing with the grated cheese and a drizzle of more olive oil.

Allergen: milk

*Delicious by itself, drizzled with Vera Jane's Extra-Virgin Olive Oil, or served over a thick slice of toasted DLM Artisan Bread, like our Ciabatta, Toscano, or Sourdough.*



**Did you know** that making a shopping list can help you shop more efficiently? Download our free shop by department list at [DorothyLane.com/ShopSmart](http://DorothyLane.com/ShopSmart)



## CLAM PASTA

Serves 2-3

### INGREDIENTS:

½ lb dried pasta like spaghetti or linguine  
1 Tbsp DLM Extra-Virgin Olive Oil  
1 Tbsp butter  
3 garlic cloves, minced  
1 tsp red pepper flakes  
3 anchovies or 2 tsp anchovy paste  
1 can baby clams, not drained  
Salt and pepper to taste

### DIRECTIONS:

Start to cook the pasta according to the directions, but be ready to remove a full minute or two before al dente. The pasta will finish cooking in the sauce.

In a large sauté pan, heat the olive oil and the butter. Add the garlic and red pepper flakes and watch carefully. As soon as the garlic starts to sizzle and the red chili flakes start to color the oil, add the anchovies. Break them up a bit and leave for a minute or so. Add the clams and their juice. Stir and let cook over medium heat for a minute or two. Add the drained pasta and toss everything together over medium heat and season to taste with salt and pepper.

*If you happen to have some fresh parsley, by all means throw it in there. If not, start eating!*

*Allergens: milk, fish, shellfish, wheat*

*Big, bold flavors for a quick and delicious pantry dish.*



## RESTAURANT-STYLE TOMATO SOUP

Serves 4

### INGREDIENTS:

(1) 14-oz can chopped tomatoes  
½ cup DLM Extra-Virgin Olive Oil  
Salt and pepper to taste  
1 stalk celery, chopped  
1 carrot, chopped  
1 onion, chopped  
2 cloves garlic, chopped  
1 cup chicken or vegetable stock  
1 bay leaf  
2 Tbsp butter  
½ cup cream or half and half  
Garnish of fresh basil, if desired

### DIRECTIONS:

Pre-heat oven to 450°F. Strain the canned tomatoes reserving the juice. Place chopped tomatoes on a sheet pan and drizzle with ¼ cup olive oil and season with some salt and pepper. Place in hot oven and roast until caramelized, about 15-20 minutes.

In a sauce pan with ¼ cup olive oil, sauté the celery, carrot, onion, and garlic until soft, but not brown, about 10 minutes. Add the roasted tomatoes, the strained juice, stock, bay leaf, and butter. Simmer over low heat for 15 minutes. Add the cream and purée with an immersion blender until smooth. Garnish with basil if desired.

*Allergen: milk*







## CRUNCHY ROASTED CHICKPEAS

Makes about 1 Cup

### INGREDIENTS:

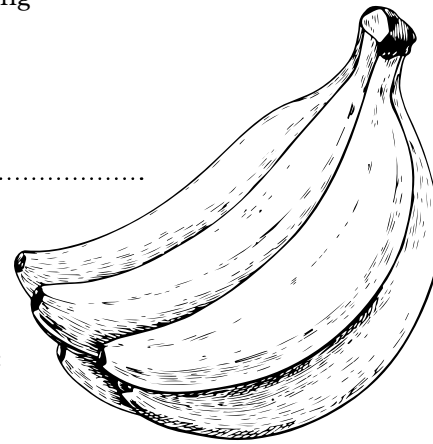
- (1) 15-oz can chickpeas, drained and patted dry
- 2 Tbsp DLM Extra-Virgin Olive Oil
- Salt

### DIRECTIONS:

Heat oven to 400°F. Spread the chickpeas out in an even layer on a sheet pan and roast until crisp and browned in spots, about 30-35 minutes. Turn off the oven and leave them in there for another 15-30 minutes or until they are dry and crunchy.

Season with olive oil and salt, or try some of these fun herb and spice mixes from your pantry.

- Creole or Cajun seasoning
- Turmeric and ginger
- Old Bay Seasoning
- Garam masala



## CARAMEL BANANA CAKE

Makes a two-layer cake

### INGREDIENTS:

- 1½ cup sugar
- ½ cup butter
- 2 eggs, separate yolks and whites
- 2 ripe bananas
- ½ cup milk + 1 tsp white vinegar
- 1⅔ cup cake or all-purpose flour
- 1 tsp baking soda
- ¼ tsp baking powder
- ½ tsp salt
- ½ cup walnuts or pecans, toasted if desired

### DIRECTIONS:

Pre-heat oven to 350°F.

Cream the sugar and butter in a mixing bowl and add the egg yolks, bananas, and milk mixture, stirring after each addition.

In another bowl, whisk together the flour, baking soda, baking powder, and salt. Add the dry ingredients and nuts to the wet and stir to combine.

Beat the remaining egg whites into soft peaks and fold into the cake batter. Butter and flour two 8-inch cake pans and divide the batter evenly. Bake 20-25 minutes or until a toothpick comes out clean. Let cool completely before frosting.

### CARAMEL FROSTING:

- ½ cup butter
- 1 cup brown sugar
- ¼ cup milk
- 1¾ - 2 cups powdered sugar
- ¼ tsp sea salt

In a sauce pan over low heat, melt the butter and then stir in the brown sugar. Let cook for 2-3 minutes, stirring often. Add the milk and bring to a boil, while continuing to stir often. Remove from heat and let cool to warm. Beat in the powdered sugar and salt. Frost the cake quickly as frosting starts to stiffen as it gets cold.

Allergens: egg, milk, nuts, wheat



# DOROTHY LANE MARKET DIY Wine Tasting



NAME
PRODUCER
VARIETAL
VINTAGE
CLARITY Clear → Hazy
INTENSITY ○ ○ ○ ○ ○
COLOR
CONDITION Clean → Faulty
INTENSITY ○ ○ ○ ○ ○
AROMA
SWEETNESS Dry   Off-Dry   Medium   Sweet
BODY ○ ○ ○ ○ ○
ACIDITY ○ ○ ○ ○ ○
TANNINS ○ ○ ○ ○ ○
FINISH ○ ○ ○ ○ ○
RATING ★ ★ ★ ★ ★



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PRODUCER
VARIETAL
VINTAGE
CLARITY Clear → Hazy
INTENSITY ○ ○ ○ ○ ○
COLOR
CONDITION Clean → Faulty
INTENSITY ○ ○ ○ ○ ○
AROMA
SWEETNESS Dry   Off-Dry   Medium   Sweet
BODY ○ ○ ○ ○ ○
ACIDITY ○ ○ ○ ○ ○
TANNINS ○ ○ ○ ○ ○
FINISH ○ ○ ○ ○ ○
RATING ★ ★ ★ ★ ★



NAME
PRODUCER
VARIETAL
VINTAGE
CLARITY Clear → Hazy
INTENSITY ○ ○ ○ ○ ○
COLOR
CONDITION Clean → Faulty
INTENSITY ○ ○ ○ ○ ○
AROMA
SWEETNESS Dry   Off-Dry   Medium   Sweet
BODY ○ ○ ○ ○ ○
ACIDITY ○ ○ ○ ○ ○
TANNINS ○ ○ ○ ○ ○
FINISH ○ ○ ○ ○ ○
RATING ★ ★ ★ ★ ★



Virtual Tasting Event!

# WINE DOWN WITH DLM

May 15 • 6–7 p.m. • Facebook Live at [Facebook.com/DorothyLaneMarket](https://www.facebook.com/DorothyLaneMarket)

Join us for our first Facebook Live Wine Tasting featuring DLM's George Punter and Teresa Kearney, CSWs. They're leading a guided tasting through the wines below, but feel free to substitute based on what you have on hand. We want this experience to be interactive, so chime in with questions!

To download additional tasting guides, visit [DorothyLane.com/VirtualTasting](https://www.DorothyLane.com/VirtualTasting)

## Reds

### TORREBRUNA SANGIOVESE TOSCANA 2016

Opaque with a red berry rim and aromas of cherry, dark fruits, and vanilla. Silky tannins with flavors of dried strawberries, plums, violet, and red cherries. A balanced and approachable wine. \$13

### Todd Norman Red Blend 2016

This California wine is dry, bursting with ripe fruit, and extremely food friendly. A blend of Zinfandel, Cabernet Sauvignon, Petite Sirah, and Merlot. \$20 save \$5

## Rosés

### BIELER PÈRE & FILS SABINE AIX-EN-PROVENCE ROSÉ 2019

This soft-pink rosé is Grenache-driven (35%) blended with 33% Syrah, 13% Cinsault, 12% Cabernet Sauvignon, and 7% Rolle. This is a great wine to usher in warmer weather, combining the rich flavors of a red wine with the refreshing qualities of a white. It is beautifully crisp and flavorful on the palate with medium body and notes of red berries, Bing cherries, and spice. The finish is long and refreshing. \$14 save \$10

### TERRA D'ORO AMADOR COUNTY ROSÉ 2019

This rosé is a blend of Grenache and Nebbiolo with complex aromas of strawberry, honeydew melon, and cantaloupe. The palate shows peach and fresh melon. It has a clean finish. \$13 save \$7

## Whites

### LA CAÑA ALBARIÑO 2017

Dry and minerally with wonderful citrus fruit, like a Sauvignon Blanc. It has firm acidity with flavors of ginger and peach. \$19

### TODD NORMAN WHITE BLEND 2016

A crowd-pleasing wine that delivers tons of fruit and complexity for a great value! A blend of Sauvignon Blanc, Viognier, Semillon, and Chardonnay. \$15 save \$5



## DIY Flower Arranging at Home

Take a break from the stresses of the present and rest your mind on the splendor of a sunset, that sip of coffee, or—perhaps—the relaxation of arranging fresh flowers. Here are some steps to keep in mind.

1. Start with flowers and colors that make you feel good. Our local ranunculus, Canadian tulips, and peonies are a great place to begin. They're colorful, seasonal, and can't help but cheer you up.
2. Give them a fresh cut right when you get home and get them in water. Flowers don't like sitting out of water, whether they sit in your car or on the kitchen counter. A clean, sharp cut is best and allows the stems to take up water. Dull cuts and mashed stems will shorten the life of your flowers.
3. Narrow-mouth jars and vases will hold your flowers more upright. Wide-mouth containers will require more stems and will generally give a more relaxed presentation. Tip: Cutting thin strips of clear tape and taping a grid pattern over the mouth of the vase helps hold stems upright.
4. Always use flower food. It greatly extends the life of flowers.
5. Work towards an overall balanced appearance, not exacting symmetry.
6. Start with larger flowers first.
7. Relax and enjoy what you're doing.
8. Re-cut the stems every few days to make your flowers last even longer.
9. Enjoy your flowers!

*Shant* | Floral & Plant Director



WE'RE ALL IN THIS  
together

**We are Local.  
We are Family.  
And we are  
here for you.**

Dig into some of our favorite recipes!  
[DorothyLane.com/Recipes](https://www.DorothyLane.com/Recipes)





# DIY *Flower Arranging at Home*

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*Stuart* | Floral & Plant Director

## PICK-YOUR-OWN 10-POINT DAYS!

EARN 10 POINTS FOR EVERY \$2 SPENT!

Today is my 10-Point Day!

Bring this coupon in any day in May 2020 to redeem.

VALID THROUGH 5/31/2020. NO CASH VALUE. Excludes wine, beer, postage stamps, and gift cards. Club DLM card must be presented at time of purchase. Not combinable with any other offers.



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# A Better Bouquet

Let mom know you're thinking of her with a sweet bouquet of Laura's Cookies, delectable Killer Brownie®, and more!



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## DLM GIVES BACK

Approximately  
**\$31,902**

WORTH OF PRODUCTS  
DONATED TO LOCAL  
FOOD BANKS IN MARCH



# Kids' Club Mother's Day Cake Decorating Kits

We've been making memories with our annual Kids' Club Mother's Day Cake Decorating tradition for about 30 years. This event is very near and dear to our hearts to say the least.

For this year in particular, we've made a decision to evolve this tradition so you can enjoy it at home with your children. Instead of holding a cake decorating event like we typically do, we are featuring cake decorating kits that come with a 6-inch white or chocolate cake, three icing colors, and a variety of sprinkles.

Our goal is to provide a cake and the basic decorating supplies so your child (or child at heart) can get creative and make something special for mom this Mother's Day. We hope that despite the changes we are all experiencing, this tradition can continue to bring joyful memories!

**Look for these kits May 1-10 in stores and at DLMailOrder.com, while supplies last.**

Share Your Experience 