

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • AUGUST 2020



*Summer
Crave*

**8 DLM
GOURMET
BURGERS
EXPERTLY
ELEVATED**

**+ THE ART
OF MAKING
HANDMADE**

Mozzarella

D the DLM **Difference**

BRINGING PEOPLE TOGETHER
WITH GOOD FOOD SINCE 1948

07 } Gourmet Burgers

THE DLM DIFFERENCE

Twenty years ago, we knew we wanted to do something to make the proverbial “burger” anything but basic. I mean, when you start with ground chuck that is lifetime free of antibiotics and hormones from trusted farms, you already have the makings for burger nirvana. But our appetite told us that grillmasters sought something more elaborate, exciting, and albeit gourmet. What began with a few mainstays like the Cheddar Bacon and Black 'N Bleu burger quickly grew into a full-blown line of DLM Gourmet Burgers. We certainly had fun coming up with crave-worthy combinations of ingredients to give each DLM Gourmet Burger a distinct personality and flavor profile.

Our Gourmet Burger varieties are seasoned with fresh ingredients by our trained butchers who then hand-shape into generous patties. In addition to several ground chuck variations, we kept the creative juices flowing and also have a few burger varieties featuring our locally raised DLM Non-GMO Turkey, DLM Natural Lamb, DLM Natural Beef ground sirloin, and ground DLM Air-Chilled Chicken. All, of course, abide by the pillars of our Meat department to feature fresh meats that are lifetime free of antibiotics and hormones and fed a 100% vegetarian diet. “The result was the best of the best. We initially envisioned our DLM Gourmet Burger line being a seasonal item, but the demand spoke for itself and we found ourselves featuring these year-round,” says Jack Gridley, DLM VP of Meat & Seafood. With that in mind, grill on!

Chef Camie | DLM Culinary Director



Build Your Burger:

8 DLM GOURMET BURGERS EXPERTLY ELEVATED

Although each DLM Gourmet Burger served simply on a DLM Golden Hamburger Bun packs plenty of flavor on its own, we've decided to keep your grill fires stoked with these ultra-fun ways to dress your uniquely crafted burger. **We promise that your backyard BBQ will never be boring with DLM Gourmet Burgers and the perfect accompaniments!**

Nº 1 ROSEMARY LAMB GOURMET BURGER

This DLM Gourmet burger truly is unique, featuring freshly ground lamb, a touch of Dijon mustard, and fresh rosemary that cooks up juicy and full of flavor.

BUILD YOUR BURGER:
For a signature combo, layer this burger with Cucina Viva Sun Dried Tomato Tapenade, goat cheese, Les Moulins Mahjoub Natural Black Olive Spread, DLM Aged Balsamic Vinegar of Modena, and peppery arugula.

Nº 2 BLACK N BLEU GOURMET BURGER

This one is not shy on flavor! Our butchers lightly mix in DLM Uncured Bacon, green onion, blue cheese crumbles, and then dust with Cajun seasoning.

BUILD YOUR BURGER:
Slather a DLM Golden Hamburger Bun with plenty of DLM Blue Cheese Dressing, local tomato, red onion, and crisp iceberg lettuce.

Nº 5 PHILLY-STYLE GOURMET BURGER

Ground chuck lightly mixed with onions, peppers, and well-seasoned with salt, pepper, and garlic.

BUILD YOUR BURGER:
In the true Philly spirit, we've created made-from-scratch cheese whiz sauce (get the recipe! DorothyLane.com/CheeseSauce). Don't forget the sautéed onions and green peppers piled into a DLM Hard Roll that can handle all of that deliciousness!



Nº 4 ORTEGA GOURMET BURGER

This popular favorite is made with green chiles, chipotles in adobo, and shredded pepper jack cheese.

BUILD YOUR BURGER:

Pile it on a DLM Kaiser Bun with Primal Kitchen Chipotle Lime Mayo with Avocado Oil, Deer Creek The Rattlesnake Cheddar, DLM Salsa, crumbled DLM White Corn Tortilla Chips, shredded iceberg lettuce, and diced fresh tomatoes.

GO GOURMET WITH YOUR BURGER



Craft your own craveable burger with these ideas to go gourmet. From the bun to condiments, the difference you will find here is the sheer selection!

Are you looking to stock up and ship classy condiments like these to your door? Visit Shop.DorothyLane.com

BUNS

Your burger is the foundation but it needs a worthy bun to elevate it! Select any of these buns and breads from our Bakery that are Made Right Here. **TRY THIS:** *10-Grain, Hard Rolls, Kaiser Buns, Brioche Buns, or our Golden Hamburger Buns.*

MAYOS

Mayonnaise adds a creamy bridge for linking the burger to the fresh veggies. We carry a robust selection of specialty mayos to seriously flavored aioli (a type of mayo with garlic and other strong flavors). **TRY THIS:** *Kewpie from Japan, Duke's from South Carolina, or mayos from Primal Kitchen made with avocado oil. For aiolis, the flavors we have run the gamut from maple bacon to "everything."*

MUSTARDS

These add some serious flavor and acidity. **TRY THIS:** *Edmond Fallot mustards, DLM Yellow or Spicy Brown Mustard, and Terrapin Ridge Farms Dill Pickle Mustard.*

KETCHUP & SAUCES

No burger is complete without this final touch. **TRY THIS:** *Sir Kensington's Classic Ketchup or DLM Ketchup. For BBQ sauces, you'll love those from Rufus Teague and Lillie's Q. We also carry Top Chef's Stephanie Izard's line of This Little Goat sauces that can add a fun global flavor twist.*

PICKLES

For some, this is the main reason they crave a burger. **TRY THIS:** *Randy's Pickles including one called Sideburns featuring grilled crunchy dill pickles.*

Nº 5 RANCH TURKEY GOURMET BURGER

Non-GMO and locally raised DLM ground turkey is seasoned with the good flavors of ranch and shredded Swiss.

BUILD YOUR BURGER:

Don't hold back your love for ranch. Try this one topped with some DLM Buttermilk Ranch Dressing, fresh avocado, lettuce, tomato, and red onion.



Nº 6 HORSERADISH CHEDDAR GOURMET BURGER

Try this nose-burner that's made with DLM Pure Horseradish and garlic.

BUILD YOUR BURGER:

Nestle it onto a DLM Golden Hamburger Bun with Terrapin Ridge Farms Dill Pickle Mustard. Top your burger with Harlech, a semi-soft Welsh cheese with horseradish and parsley. Don't forget the Randy's Sideburns Pickles.

Nº 7 PALMER STEAK GOURMET BURGER

Do you love steak? This best-selling burger has your name all over it! We make it with ground sirloin, steak sauce, Provolone, and garlic.

BUILD YOUR BURGER:

Take it up a few notches with Italian Provolone, caramelized onions, Bourbon Barrel Aged Worcestershire Sauce, The Pine Club Steakhouse Sauce, and arugula—all on a DLM Hard Roll.

Nº 8 CHEDDAR BACON GOURMET BURGER

Talk about a crowd-pleaser! This is one of the original varieties that started our Gourmet Burger craze! Made with shredded Cheddar and DLM Uncured Bacon, this hits all the notes of a classic burger that has a ramped-up flavor.

BUILD YOUR BURGER:

We've topped this one with DLM Original Barbecue Sauce, DLM Uncured Applewood Smoked Bacon, Tillamook Cheddar cheese, onion straws, lettuce, tomato, and red onion on a classic DLM Golden Hamburger Bun.





08 } Handmade Fresh Mozzarella

THE DLM DIFFERENCE

THE ART OF MAKING MARVELOUS MOZZARELLA

Stir. Stretch. Shape. There's something satisfyingly beautiful about watching our DLM Fresh Handmade Mozzarella take its final form. It's a symphony of technique, rhythmic stretching that results in the classic composition of simple ingredients yielding a final masterpiece. "There is mozzarella. And then there is *fresh mozzarella*," says Erika Cuellar, The DLM Cheese Shop Manager at our Washington Square location. "We believe in providing the freshest product possible ... so we make it in-house." This is why in 2006, we studied, we experimented, and we decided to distinguish ourselves by regularly making mozzarella by hand. ***This is the DLM Difference.***

Jessie | Marketing & Communications Director



A SYMPHONY OF TECHNIQUE

If you're lucky to stroll past our Cheese Shop at the right time, you'll see this process with your own eyes as you round the corner to find one of our cheesemongers gently stretching about 10 pounds of curd into warm, buttery mozzarella.

Legend has it that this soft, moist cheese was first created by happenstance in Italy when curd fell into a pail of boiling water. If that's the case, then we will certainly call it a happy accident. Fresh mozzarella has a milky taste and contains 52% moisture or higher. We start by warming water to just about boiling. Then, we begin soaking the curd.

After breaking down the curd into small pieces, it's then given warm water baths. When you ask Maritza Cuellar-Crowdy, who manages The DLM Cheese Shop at our Springboro location, questions like "how long does it sit in the water?" or "how do you know when it's ready to stretch," the answer is not as clear-cut as one may think. It's a marriage of intuition and technique, with our cheesemongers conducting the process. "Mozzarella is about timing and the actual stretching of it," Maritza explains. "We focus on how it feels ... not how it looks."

After the curd feels ready, what ensues is perhaps the most important step. The stretching. To watch is soothing and inexplicably beautiful. It's amazing to see how with each slow, deliberate movement, the actual consistency of the cheese changes. "If you overstretch it, it'll be tough. If you don't stretch it enough, you won't get that smooth consistency," Maritza says. "If you let it sit too long (before stretching), it'll change your end result. Timing and stretching go hand in hand."

Watching our cheesemongers stretch mozzarella is like watching a violinist shift their bow back and forth. Then, just like that, it's ready.

SHAPING SOMETHING MARVELOUS

After the consistency is just right, the next step is to shape it into ovalini, ciliengine, and snackable sticks, and getting it closer to being ready for our wonderful customers. Each freshly shaped mozzarella then sits in a salty brine before it's packaged and ready to hit the shelves in The DLM Cheese Shop.

The ovalini are perfect for slicing and layering onto your pizza, sandwich, or creating that quintessential caprese salad—Erika's favorite. Caprese is composed of freshly sliced tomato (like the local ones that are here now), fresh basil, and handmade mozzarella all finished with a drizzle of Vera Jane's Extra-Virgin Olive Oil and our DLM Aged Balsamic Vinegar of Modena. Nothing quite compares to this summertime classic.

Ciliengine are the size of cherry tomatoes and you'll find them pre-packed with about eight to a container. These are the perfect bite-sized shape to add to many popular salad or pasta recipes. Or, there are several fun summer kebab snacks. You'll also find our handmade fresh mozzarella logs, or sticks, for the mozzarella lover on the go.

Regardless of which shape you choose, we can guarantee that what you take home from DLM is something that is truly a food experience, from the creation of it to the end product that we've lovingly made for your plate. "When we say 'fresh,' we want you to see that we mean fresh," says Maritza. It's that commitment to providing a deeper experience to the food that provides us with the greatest joy and sense of pride.



This Summer,

LAYER ON THE FLAVOR

5 CAPRESE CREATIONS

The taste of summer doesn't get simpler than ripe tomatoes, creamy fresh mozzarella, and fragrant basil. *Insalata Caprese*, also known as Caprese salad, is usually finished with a little extra-virgin olive oil and a showering of good sea salt. Besides reflecting the colors of the Italian flag, it is more than just the sum of its parts. When something is that simple, you can make it stunningly delicious when you get your hands on the ripest local tomatoes, DLM Handmade Fresh Mozzarella, and our local basil that is bountiful right now in our Produce departments.

So many inspirations for different takes on this salad come to mind, some of which you should think about experimenting with in your home kitchen. The combo not only makes a wicked good grilled cheese, but try adding a little garlic for an awesome open-faced bruschetta. You can toss up a pasta salad with these ingredients or be like *Barefoot Contessa's* Ina Garten and add them to brown rice for a refreshingly different cold salad. Since it's grilling season, try a Caprese burger using our local DLM Grass-Fed Ground Beef topped with DLM Handmade Fresh Mozzarella, a thick slice of ripe tomato, and slathered with pesto. Here are a few of my favorite variations on the traditional caprese!

Chef Camie | DLM Culinary Director

WATERMELON "CAPRESE" SKEWERS

Serves 4-6

INGREDIENTS:

- ½ of a large watermelon
- 1 lb DLM Handmade Fresh Mozzarella (about 2-3 ovalini)
- 1 bunch each of basil & mint
- DLM Extra-Virgin Olive Oil, for drizzling
- DLM Aged Balsamic Vinegar of Modena, for drizzling
- Salt and pepper to taste

DIRECTIONS:

Cut the watermelon and fresh mozzarella into 1-inch cubes. Thread fruit and cheese pieces onto a skewer alternating with herbs in between. Place on a platter, drizzle with olive oil and balsamic vinegar, and season with salt and pepper to taste.



AVOCADO & NECTARINE "CAPRESE" SALAD

Serves 3-4

INGREDIENTS:

- 2 ripe nectarines, cut into wedges
- 1 ripe avocado, sliced
- 2 locally grown heirloom tomatoes, cut into wedges
- 1 DLM Handmade Fresh Mozzarella ovalini, torn
- Handful of fresh basil
- DLM Extra-Virgin Olive Oil, for drizzling
- DLM Aged Balsamic Vinegar of Modena, for drizzling
- Sea salt and freshly ground black pepper

DIRECTIONS:

Arrange the nectarines, avocado, and tomatoes on a large platter or shallow bowl. Scatter the torn fresh mozzarella and basil over the top. Drizzle with olive oil and balsamic vinegar and season with salt and pepper.



CAPRESE PANZANELLA

Serves 4-6

INGREDIENTS:

- 1 loaf DLM French Boule, cut into 1-inch slices
- 2 cloves of garlic, peeled but left whole
- DLM Extra-Virgin Olive Oil, for drizzling
- Sea salt and freshly ground black pepper to taste
- 1 lb DLM Handmade Fresh Mozzarella (about 2-3 ovalini)
- 3 lbs ripe tomatoes, cut into 1-inch pieces
- Handful of fresh basil
- 2 tsp Aunt Vera's Italian Red Wine Vinegar

DIRECTIONS:

In your oven or a pre-heated grill, toast or grill the slices of bread until lightly charred or golden. While still warm, rub with garlic clove and set aside until cool. Chop or tear the bread into 1-inch pieces and drizzle with a little olive oil and season with some salt and pepper to taste.

Tear the fresh mozzarella into bite-sized pieces and add it along with the tomatoes and basil to the bread. Drizzle with more olive oil and red wine vinegar. Toss and taste, adjusting seasoning with additional salt and pepper if needed.



THE DLM DISH



FACEBOOK LIVE EVENT! VIRTUAL WINE TASTING

THURSDAY, AUGUST 20 • 6:30-7:30 P.M. • [FACEBOOK.COM/DOROTHYLANEMARKET](https://www.facebook.com/dorothylanemarket)

DLM wine experts George Punter and Teresa Kearney, CSWs, are at it again with keeping our love for good wine and conversation very much supported with a virtual wine tasting. Listen along from the comfort of your home by visiting www.facebook.com/DorothyLaneMarket at the start of the event (or access an archived version after). See below for a list of featured wines for this virtual event. **Download tasting guides at [DorothyLane.com/VirtualTasting](https://www.dorothylane.com/virtualtasting)**



FEATURED WINES

- Domaine du Vieil Orme Crémant de Loire** France, 2017
- Clos des Grands Primos Muscadet Sèvre et Maine** Loire, France 2018
- Jako VINO Stina White Blend** Dalmatia, Croatia 2018
- Bodegas Breca Rosé**, Spain 2019
- Bulliat Côte de Py Morgon Cru Beaujolais** France 2018
- Sean Minor Nicole Marie Red Blend** North Coast, California 2017

DID YOU KNOW? Save 10% on wine when you purchase any six or more 750ml or 1.5L bottles.

GOOD DEEDS BY GOOD NEIGHBORS

Although we are cancelling this year's DLM Good Neighbor 5K Run/Walk that we host alongside fellow local business Up & Running, we are matching last year's proceeds with a donation to area Foodbanks. Thank you for understanding! You also can support area foodbanks with our Good Deeds program, where you can make a nominal donation at any register when you check out.

FEATURED THIS MONTH

NAPLES-STYLE PIZZA OF THE MONTH
Available at Washington Square & Springboro
Tomato Burrata

SANDWICH OF THE MONTH
Bánh Mì

CURD OF THE MONTH
Henning's Hatch Pepper Cheddar
Featuring the authentic zing of Hatch Chiles!

FICELLE SANDWICH OF THE MONTH
Caprese



Bite into the HATCH HYPE

The countdown is on! Hatch Chiles come to us from Hatch Valley, New Mexico, and we look forward to them all year. We love firing up our massive roaster and watching how beautifully they roast as that smoky mild to medium heat is unleashed.

I had the pleasure of seeing with my own eyes where these grow on a visit a few years ago. The growing conditions are just perfect along the beautiful Rio Grande River where the soil is rich and the intense sunlight meets cool nights in the valley, hence the unique flavor. Just grab a quart of roasted Hatch and have some fun at home. Add to your burger, dice and throw into some eggs, layer on to a grilled cheese, or make salsa. The possibilities are plenty!

Dana | VP of Produce



DLM Box Lunch

It's hip to be square, so say hello to this lunch solution.

DLM Box Lunches come individually boxed with each containing a sandwich, side dish, DLM Kettle Cooked Potato Chips or baby carrots, and a dessert.

CALL TO ORDER (937) 535-5665.

View Full Menu at [DorothyLane.com/BoxLunch](https://www.dorothylane.com/boxlunch)



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Dana | VP of Produce

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 August 2020 to redeem.

VALID THROUGH 8/31/2020. 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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INDULGE. DEVOUR. REPEAT.

Fuel late-night study sessions with a unique mix of sweet and salty snacks featured in our **Binge Box**, including DLM Gourmet Cookies, savory popcorn, artisan jerky, & more!

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DOROTHY LANE MARKET

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DLM GIVES BACK

Approximately
\$40,901

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN JUNE



OUR GOURMET BURGERS HAVE BEEN ELEVATING THIS GRILLED CLASSIC FOR 20+ YEARS!

With several out-of-the-box flavors, these generous patties from our Meat department are ready to throw on the grill.

All meats are lifetime free of antibiotics and hormones from trusted farms.

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BRINGING PEOPLE TOGETHER
WITH GOOD FOOD SINCE 1948

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