

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • JANUARY 2021

Roll into 2021
With FRESH SUSHI
MADE RIGHT HERE

+Let Your Plate Shine Bright with These Citrus Recipes

make your own sunshine
CITRUS 101

We are all ready for a refresh as we start a new year, and there's no better way to make your own sunshine than with fresh, vibrant, and health-packed citrus! So shine on and squeeze the day!

CALIFORNIA NAVELS. These are the sweetest you can find, providing ample amounts of vitamin C for a bonus.

CARA CARA ORANGES. Among some of the prettiest citrus, these have a pink flesh and extremely sweet taste.

BLOOD ORANGES. Originating in Sicily and Spain with nine times the antioxidants compared to navel oranges, these have an unmistakable deep red flesh and sweet taste. See pages 4-5 for some great cooking applications, from a Citrus Salmon to Blood Orange Cake.

SWEET SCARLETT. The most colorful of all ruby grapefruits, these are grown in Texas where the hot sunny days and cool nights help these Texas reds become as sweet as can be.

PUMMELO. This is a very large citrus that's similar to grapefruit. It's a Vietnamese staple and used in many dishes. Health benefits include boosting immunity (thanks to that vitamin C), improving digestion, and lowering blood pressure.

SPANISH CLEMENTINES. These are the sweetest you can find! Seedless and easy to peel, these are a popular favorite.

SUMO ORANGE. First developed in Japan, these are now grown on family farms in California's San Joaquin Valley. Loaded with vitamin C, this is a citrus star thanks to its easy peel and low acid levels. Because of its low acid level, it's a great option for those with a sensitive stomach.

Michelle | Produce Director

FRESH SQUEEZED

There's no better way to start your morning than with fresh juice—it's simply a must. When you visit our Produce department and see the brightly colored DLM Orange, Grapefruit, or Blood Orange Juices, know that they are freshly squeezed! They are squeezed so fresh, sometimes I can smell that zest just standing in the store. Now that's fresh! So cheers to your health. Choose from pints, half gallons, and gallons and feel enlivened when you sip this unpasteurized 100% fresh juice.

1. DLM FRESHLY SQUEEZED GRAPEFRUIT JUICE

This beautifully pink juice is freshly squeezed using either Ruby Red or Pink Grapefruits. It's not quite as sweet as orange juice, but has a refreshing sweet and slightly sour flavor. Added bonus, grapefruit juice is heart healthy, great for weight management, and supports a healthy immune system.

2. DLM FRESHLY SQUEEZED ORANGE JUICE

Freshly squeezed from the juiciest Valencia oranges, drink up all-natural sweetness and vitamin C! Orange juice is a mineral powerhouse with a quart containing more than 100 milligrams of magnesium! That's a significant portion of the amount of magnesium you should be getting every day.

3. DLM FRESHLY SQUEEZED BLOOD ORANGE JUICE

Not only are Blood Oranges entrancingly beautiful with their crimson color within, but their flavor has great depth! When juiced, they unleash the sweetness of an orange with berry notes. Drink up or use this juice as a mixer.

Michelle | Produce Director





Citrus Oven-Poached Salmon

4-6 SERVINGS

Poached in olive oil, this rich salmon is enlivened with herbs bursting with flavor and a subtle citrus zing.

- 1½ lbs salmon fillet (or halibut or cod)
- Kosher salt and black pepper
- 2 Meyer lemons, thinly sliced, plus reserve 1 Tbsp fresh lemon juice
- 1 blood orange, mandarin orange, or navel orange, thinly sliced
- 6 sprigs thyme, (or, rosemary, oregano, marjoram)
- 1½ cups Vera Jane's Extra-Virgin Olive Oil
- 2 cups herbs, such as parsley, cilantro, dill, or tarragon, roughly picked from the stem
- Maldon Flaky Sea Salt, for serving

Pre-heat oven to 300°F. Season salmon with salt and pepper on both sides. Place in a large baking dish with sliced lemons, orange, and thyme (or rosemary, oregano or marjoram, if using). Drizzle everything with olive oil and bake until salmon is just turning opaque at the edges and is nearly cooked through, 25 to 35 minutes. Toss fresh herbs with 1 tablespoon lemon juice and flaky salt. Serve alongside salmon.



Blood Orange Cake

8-10 SERVINGS

Brown-sugar butter melts into the blood oranges for a cake bright with citrus sunshine, without being overly sweet.

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|----------------------------------|----------------------------------|
| 3 blood oranges | ½ tsp salt |
| ¼ cup packed light brown sugar | 3 large eggs |
| 2 Tbsp butter | ¾ cup granulated sugar |
| ¾ cup all-purpose flour | ½ cup plain Greek yogurt |
| ¾ cup white whole-wheat flour | ⅓ cup DLM Extra-Virgin Olive Oil |
| ¾ cup almond flour (or cornmeal) | ½ tsp almond extract |
| 1½ tsp baking powder | ½ tsp vanilla extract |

Pre-heat oven to 350°F. Line the bottom of a 9-inch round cake pan with parchment paper and coat with cooking spray. Zest two oranges and set aside. Using a sharp knife, remove the peel and white pith from all three oranges. Slice them about 1/4-inch thick, discarding any seeds. Place the slices on paper towels and blot the tops to remove excess moisture. Set aside.

Place brown sugar and butter in a sauté pan. Cook over low heat until the mixture melts and bubbles, 4 to 5 minutes. Spread in the bottom of the prepared pan. Let cool. Meanwhile, whisk all-purpose flour, whole-wheat flour, almond flour, baking powder, and salt in a medium bowl. Beat eggs, sugar, yogurt, oil, and the reserved orange zest in a large bowl with an electric mixer on medium-high speed until pale yellow, about three minutes. Add the dry ingredients, a third at a time, beating on low speed after each addition. Beat in almond and vanilla extracts.

Arrange the reserved orange slices over the brown sugar mixture in the pan, without overlapping. Pour the batter into the pan and carefully spread over the oranges. Bake until a toothpick inserted in the center comes out clean, 30-40 minutes. Let the cake cool in the pan on a wire rack for 15 minutes. Run a knife around the edges of the pan to loosen the cake. Invert a serving plate over the pan and carefully turn the cake over onto the plate. Remove the pan and parchment paper. Serve warm.

Zest for Cooking

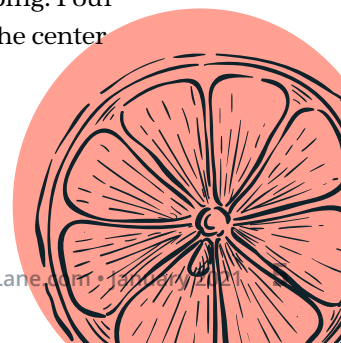
Cooking with citrus is like cooking with sunshine—it just makes me happy and adds a fresh burst of flavor. A common question that I often get at the DLM Culinary Center is when to use citrus zest vs. juice. When juice (especially lemon) is used, it adds flavor and sourness (aka acid), plus the liquid volume. Meanwhile, zest will bolster up the citrus flavor without increasing the liquid volume. Plus, it has a pure citrus flavor from the oil stored in the outside pores of the fruit. I use zest liberally in a lot of my cooking to help add a punch of flavor.

HOW TO ZEST

- The best tool out there for zesting and one gadget I think everyone needs in their kitchen is the award-winning Microplane Zester, available at the DLM Culinary Center. It zests beautifully every single time. As a bonus, it does wonders for hard cheeses as well, like Parmigiano-Reggiano. We also love the Zyliss Zester, available in stores.
- Before zesting, make sure to wash and dry the fruit first. It is simply not fun to try and zest already cut fruit. Always cut and juice after you zest.
- Avoid the white pith of citrus fruits—that's the stuff separating the colorful zest from the actual fruit. It's too bitter and shouldn't be used.

IDEAS FOR HOW TO USE ZEST

- Try adding to a simple vinaigrette to brighten things up.
- Add a new dimension by zesting a little bit of lemon, lime, or orange zest into your favorite muffin, sweet bread, scone, or biscuit recipe.
- Make anything fried taste "lighter" and brighter by adding right into the batter before frying, from donuts to fish.
- Put it in pasta to add a zip at the end that'll help make flavors pop.
- Make a better pan sauce by enriching the pan drippings with a hit of both juice and some zest.
- The final step to any dish is the last taste to adjust the seasoning. Besides salt, citrus zest or juice helps bring out the flavors of other ingredients. It will make your dishes shine with flavor!



THE ART OF SUSHI



This DLM Difference started with our journey to bring restaurant-quality sushi to you right here in Dayton, Ohio.

SURREAL SUSHI STARTS FRESH

Each day, the Sushi Station at Dorothy Lane Market starts on a clean slate for good reason. *Freshness*. What you see in the case was made that very same day, with no exceptions. It's all expertly created by our skilled Sushi Chefs who are masters of their craft and take the utmost pride in this DLM Difference. Their knife skills are swift and precise, and every hand movement is intentional as they layer each roll to specification, including outstanding sushi grade fish that meets the meticulous standards of our Seafood department.

The sushi grade rice is cooked just right and made multiple times a day for the same reason—*freshness*. This is also why the produce is carefully selected daily, from vibrant green avocado to thinly julienned carrots and cucumber to jalapeño. The result is a rainbow of exquisitely made sushi that greets you when you peer into the case, including popular favorites like the Salmon & Tuna Rolls, Shrimp Rainbow Roll, and Nigiri. Even if you aren't a sushi lover, it's hard not to stop and admire.

There's so much more to this brilliant display though than the best ingredients. A few years ago, we were ready to take DLM sushi to the next level and we knew that perhaps the most important decision we could ever make when it came to elevating our sushi experience would be the talent of the Sushi Chefs themselves, and our Sushi Chefs here at DLM are the best.

OUR SECRET INGREDIENT

Sam Lim was working in Connecticut several years ago when he first learned how to make sushi from a Japanese chef. "When I first started making sushi, my teacher told me that I was born for this because I learned so fast," Sam says. Together with Christine Lim, they take great pride in working alongside all of the Sushi Chefs here at DLM to always ensure top quality. Christine was a chocolatier

GREAT SUSHI EXPECTATIONS

Looking to introduce your household to sushi or to make a date night at home? Come see what's in our case today. Or, talk to us about a sushi tray that brings together a flavorful array of different sushi rolls to give you a variety to taste. See sushi tray options and order yours. *Caption: Sam (left) and Christine Lim spend time working at all of the DLM Sushi Stations.*

DOROTHYLANE.COM/SUSHI

"Not only is it attractive to look at, the flavors and freshness are top quality. I have eaten sushi all over the country, [and] this is up there with the best."

*Chef Ben Holt, Director of Hospitality
Moraine Country Club*



prior to becoming a Sushi Chef, so precise artistic hand skills are a part of her background. It was about five years ago that she applied those skills to sushi. "He's my teacher," she says about Sam.

Like Sam and Christine, each of our Sushi Chefs and their sous chefs have their own story for how they learned this incredible skill. No matter which store you visit, you'll notice a consistency with many of the featured menu items. On top of that, you'll also see some variance depending on the chefs' choice. As you enjoy DLM Sushi, rest assured that it was made fresh that day with great skill and care.

ROLLING WITH THE BEST

"Our sushi is not just regular market sushi. Our variety is even better than some restaurants. Everyone here tries their best every day," Christine says, beaming with pride. "People walk over to the case and say 'wow, this is art.'"

So as we all welcome the new year, be sure to fuel your appetite with our DLM Sushi experience. If you are a seasoned sushi eater, you are in great company. If you are new and unsure of where to start, that's ok, too. Just let us know and we'll gladly guide you. *Enjoy!*



19 } DLM A2 Milk

THE DLM DIFFERENCE

Perhaps there is no simpler satisfaction than that of a cold glass of milk? As a child, the sound of clinking glasses followed by the stream of milk rushing to flow and fill each glass full was always a sure sign that dinner was ready. That same nurturing feeling is evoked when pouring a glass of milk nowadays for my family.

Upon closer examination, the history of this beloved beverage can be tumultuous at times, as the industry as a whole has evolved and continues to. Virtuosos of the trade have emerged paving the way for its future. When we first tasted the golden-hued milk produced by Ohio-based Origin Milk Company, we instantly had an immense amount of respect for their milk. Like any food, we find comfort in knowing where it comes from. We learned that founder Adrian Bota's passion for nutrition and innovation led to this game-changing milk. We love it so much, that about a year ago we introduced Dorothy Lane Market A2 Guernsey Milk to our selection.

So grab a cookie (or two), pour yourself a tall glass, and keep reading to learn more about what sets this milk apart, besides its gorgeous creamy color.



FARM FRESH MILK

Adrian's appreciation for milk goes back to his childhood as he grew up in Romania drinking milk from his family's cows. It was when his daughter was born that he decided to embark on a humble mission to provide her with good milk, too.

This milk comes from a distinct heritage breed of dairy cows known as A2 Guernsey cows. Their genetic makeup produces what is known as the A2 milk protein, which is praised for being more digestible along with superior tasting. Most conventional cow's milks come from Holstein cows that produce larger volumes, but contain the A1 milk protein, which is linked to lactose intolerance. "If you just leave nature alone, leave

the cows alone, and don't try to turn a cow into a factory, you get better taste, better nutrition, and better genetics," Adrian says. It's milk that harkens back to its original, undisturbed form before human intervention.

Just one look and you can see that this DLM A2 Guernsey Milk is something special, boasting a golden-colored milk rich with both flavor and nutrients. It also contains 35% more vitamins A & D naturally as the antibiotic & hormone free cows graze on non-GMO grass pasture. The flavor echoes its rich appearance for a satisfying gulp. So when you drink DLM A2 Guernsey Milk, know that its creator has poured into it his heart, soul, and a great respect for this product for your table.

Jessie | Marketing & Communications Director



DRINK UP

A milk this good is not only deliciously refreshing straight from the glass, but it's also quite enjoyable with the following applications:

- Use it as the base for a good cream sauce when cooking.
- Makes a great cream for your coffee drinks (In fact, it's what we use at the DLM Coffee Bar).
- Swirled with chocolate, this will impress even the most enthusiastic chocolate milk drinker.





BEST SUPPORTING RECIPE
MAPLE & SRIRACHA
GLAZED BACON
 MAKES 8-12 SLICES

1 lb DLM Uncured Thick-Slice Bacon
 6 Tbsp DLM 100% Pure Maple Syrup
 1-2 Tbsp Sriracha (or more to taste)

Pre-heat oven to 400°F. Line a jelly roll pan with foil. If you have a rack, use it, but if not, place bacon slices directly on foil. In a small bowl, mix the maple syrup and Sriracha together. Brush both sides of the bacon strips with it. Bake 18- 25 minutes, basting once or twice with the mixture.

Dive into our vault of best bacon recipes, including Chef Carrie's Bacon & Brussels Sprout Pasta.
DOROTHYLANE.COM/BACONRECIPES



The Bacon Must Go On, Jan. 27-Feb. 9

We're raising the curtain to highlight the star of the frying pan—BACON! We're talking about DLM Uncured Bacon that contains no nitrates or nitrites, and is lifetime antibiotic free. During Bacon-Fest, look for featured bacon-licious products, including our Made Right Here creations! Pictured, from top left: Bourbon Salted Chocolate Bacon, Maple Bacon Baby Cake, When Pigs Fly, Maple Bacon Donut, Bacon & Cheddar Stuffed Portobello.

Jack | VP of Meat & Seafood

CASTING CALL

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|---|---|--|
| <p>BAKERY</p> <ul style="list-style-type: none"> <input type="checkbox"/> Maple Bacon Baby Cake <input type="checkbox"/> Bacon Cheddar Pull-Apart Bread <input type="checkbox"/> Bourbon Salted Chocolate Bacon <input type="checkbox"/> Maple Bacon Donut <input type="checkbox"/> Pig Macaron <p>DELI</p> <ul style="list-style-type: none"> <input type="checkbox"/> Crunchy Bacon Coleslaw <p>THE DLM CHEESE SHOP</p> <ul style="list-style-type: none"> <input type="checkbox"/> Cabot Smoky Bacon Cheddar <input type="checkbox"/> BLT Cheese Spread <input type="checkbox"/> Eat This Yum! Bacon Marmalade | <p>GROCERY</p> <ul style="list-style-type: none"> <input type="checkbox"/> Seasonal Selections Bacon Salsa <input type="checkbox"/> Chuao Baconluxious Chocolate Bar <input type="checkbox"/> Stonewall Kitchen Bacon Dips & Jams <input type="checkbox"/> Terrapin Ridge Bacon Jams & Dips <p>GOURMET TAKEAWAY</p> <ul style="list-style-type: none"> <input type="checkbox"/> "The Works" Stuffed Potato <input type="checkbox"/> Bacon-Braised Greens <p>MEAT</p> <ul style="list-style-type: none"> <input type="checkbox"/> Bacon Goetta <input type="checkbox"/> When Pigs Fly <input type="checkbox"/> Bacon-Wrapped Beef Tenderloin <input type="checkbox"/> Select Gourmet Burgers: 50/50 and Cajun Bacon Cheddar | <p>PRODUCE</p> <ul style="list-style-type: none"> <input type="checkbox"/> Bacon & Cheddar Stuffed Portobello Mushroom <p>SEAFOOD</p> <ul style="list-style-type: none"> <input type="checkbox"/> Bacon-Wrapped Sea Scallops <input type="checkbox"/> Bacon Cajun Tilapia <p>SUSHI</p> <ul style="list-style-type: none"> <input type="checkbox"/> Bacon Roll <p><input type="checkbox"/> Don't forget The BACON:
 DLM Uncured or Thick Slice, Maple Leaf Duck Bacon, Beeler's British Back Bacon, Nueske's Bacon and Canadian Bacon
 <i>And More In Production!</i></p> |
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Plus, enjoy a VIP bacon upgrade! Add bacon for free to any order Jan. 27-Feb. 9 at Jack's Grill, Naples-Style Pizza Station, and the Sandwich Station.

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.





BEST SUPPORTING RECIPE
MAPLE & SRIRACHA
GLAZED BACON
 MAKES 8-12 SLICES

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Dive into our vault of best bacon recipes, including Chef Carrie's Bacon & Brussels Sprout Pasta.
DOROTHYLANE.COM/BACONRECIPES

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 January 2021 to redeem.

VALID THROUGH 1/31/2021. 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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The Bacon Must Go On!

Why leave the house to get your bacon fix? We ship bacon gifts that sizzle.

dLM shop.dorothylane.com
866.748.1391



DOROTHY LANE MARKET

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ADDRESS SERVICE REQUESTED

DLM GIVES BACK

Approximately
\$37,986

WORTH OF PRODUCTS
DONATED TO LOCAL
FOOD BANKS IN NOVEMBER

COZY UP WITH OUR NEW CLASSES!

DOROTHYLANE.COM/CULINARYCENTER

ENJOY INTIMATE DINING. Small class sizes featuring multi-course menus.

VIRTUAL CLASSES. Cook along with your family from the comfort of your kitchen.

CREATE YOUR OWN EXPERIENCE.

Looking to connect with dear ones or impress your clients? *Let's stir up a custom virtual experience!*



**CULINARY
CENTER**

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