

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • AUGUST 2021



Get the List + Recipes to Try
**LOVING EVERY BITE
IN LOWCOUNTRY**

let's take a journey to

LOWCOUNTRY

Beyond the tantalizing allure of fried green tomatoes, shrimp and grits, braised greens, and pimento cheese creations that beckon you to the table on a firefly-lit night, there lies a cuisine with a robust array of food eaten in season. Gather around the table with those you love as we journey into the Lowcountry of the coastal Carolinas.



Maque Choux

Serves 4

Jubilee is a cookbook that highlights "recipes from two centuries of African American cooking." James Beard Award-winning author Toni Tipton-Martin shares these deeply beautiful recipes while also shedding light on the history and pioneering creators behind each.

- 3 to 4 ears of corn, shucked
- 2 Tbsp butter
- 1/2 cup onion, finely diced
- 1/2 cup green bell pepper, finely diced
- 1/2 tsp garlic, minced
- 1/2 tsp dried thyme
- 1/2 tsp crushed red pepper flakes
- 1/8 tsp black pepper, or to taste
- 1/2 tsp salt, or to taste
- 1/2 tsp sugar (optional)
- 3/4 cup heavy whipping cream or half-and-half
- 1 Tbsp minced fresh parsley for garnish
- 2 Tbsp minced green onions for garnish

Use a sharp knife to cut kernels off corn cobs, then turn knife and use dull side to scrape the cob down to release any remaining bits of corn and corn milk. In a heavy skillet, heat butter over medium-high heat until melted and sizzling. Add onion, bell pepper, and garlic. Sauté until softened, about 3 minutes. Stir in thyme, red pepper flakes, black pepper, salt, sugar, and corn. Cook, stirring until corn is cooked through, about 5 minutes. Add cream and cook 5 minutes more to thicken. Garnish with parsley and green onion.

Edna Lewis' Tomato Gravy

Makes 4 servings

Celebrated cookbook author and James Beard Award-winning chef Edna Lewis is often renowned as one of the greatest American chefs. She shined a bright light on Southern cooking and championed the concept of cooking in season. Thank you, Edna.

- 2 Tbsp butter
- 1/2 cup onion, diced
- 1 clove garlic, minced
- Salt and pepper to taste
- 1 Tbsp all-purpose flour
- 3 large ripe tomatoes, peeled, seeded, and chopped
- 1 cup milk

In a heavy skillet over medium heat, melt butter and sauté onion until softened. Add garlic, salt, and pepper and cook for another minute. Start with about a 1/4 teaspoon of salt and maybe 3 turns of the peppermill.

Sprinkle the flour over the mixture and cook, stirring well for another couple minutes. Stir in the chopped tomato and cook for 5 more minutes. Slowly add the milk and bring to a simmer. Taste for seasoning. *Serve warm with split buttermilk biscuits and a side of bacon.*





EAT YOUR GREENS

This version of Pepperpot soup just sings with flavor from collard greens. Pepperpot soup has a long and varied history. Despite its popularity in America from being mass marketed by Campbell's Soup as Pepper Pot and depicted in Andy Warhol's canned soup paintings, it can be traced to first being made in West Africa. Islands in the Caribbean also have their own versions of this flavorful soup. Rich with flavor from what was locally available, this hearty soup can feed a crowd!

Chef Carrie | Culinary Director

Pepperpot Serves 6-8

- | | |
|--|--|
| 1 lb mixed greens like collards or kale | 6 cups chicken stock |
| 1/4 lb salt pork, finely diced | 1 large sweet potato, peeled and diced |
| 1 cup onion, chopped | 1/2 cup coconut milk |
| 1/2 cup celery, chopped | 1/2 lb okra, cut into 1/2-inch pieces |
| 1 fresh hot pepper like habanero, minced | 1/2 lb crab (optional) |
| 3 cloves garlic, minced | Salt and pepper to taste |
| 1/4 tsp thyme | Chopped parsley for garnish |

Wash the greens, trim the stems (if needed), and chop into 1-inch pieces. In a Dutch oven, cook pork over medium heat until fat is rendered, about 15 minutes. Remove browned bits from pan and set aside on paper towels to drain. Stir in onion, celery, and hot pepper, cooking 5-7 minutes. Add garlic, thyme, and stir for 30 seconds. Mix in chicken stock and reserved browned bits of pork. Bring to a boil over high heat and reduce to a simmer for 15 minutes. Add greens, sweet potato, and coconut milk. Return back to a boil and simmer again until tender, about 15 minutes. Stir in okra and cook for 10 minutes. If using crab, add during the last 5 minutes of cook time. Season to taste with a generous amount of salt and pepper. Sprinkle with parsley before serving.

FOOD EXPLORER

Lowcountry Checklist

BAKERY

- ☐ Corn-Off-the-Cob Cornbread
- ☐ Grandma Tobias Peach Pie
- ☐ Grandma Tobias Pecan Pie
- ☐ Pecan Cluster Rolls
- ☐ Pecan Roll

CHEESE SHOP

- ☐ Cheddar Pimento Cheese Spread

COFFEE BAR

- ☐ LemonTea ShakeUps
- ☐ Sweet Tea

DAIRY

- ☐ Palmetto Cheese Spreads

DELI

- ☐ Bacon-Braised Greens
- ☐ Beef Cream Cheese Ball
- ☐ Bridge Sandwich Pack
- ☐ Deviled Eggs
- ☐ Encrusted Macaroni & Cheese
- ☐ Mandarin Orange Salad
- ☐ Pimento Cheese Dip
- ☐ Pimento Macaroni & Cheese

FROZEN

- ☐ Brothers Gerard Baking Co. Southern-Style Biscuits
- ☐ Callie's Hot Little Biscuits*

GROCERY

- ☐ Big Spoon Roasters Nut Butters*
- ☐ Bob's Red Mill Yellow Corn Grits*
- ☐ Braswell's Ham Glaze
- ☐ DLM Pickled Okra*
- ☐ Halfway 2 Homemade Soups
- ☐ Lillie's Q BBQ Sauces*, named after "Grandma Lillie," born in rural South Carolina.

- ☐ Lillie's Q Rubs*
- ☐ Lillie's Q Kettle Chips
- ☐ Marsh Hen Mill Carolina Gold Rice
- ☐ Oliver Farm Benne Seed Oil or Pecan Oil*
- ☐ Savannah Bee Co. Honey*
- ☐ Sylvia's Restaurant Vegetables
- ☐ The Palmetto Sauce Co. BBQ Sauces*

HEALTHY LIVING

- ☐ Pre-Packed Pecans

MEAT

- ☐ DLM Smoked Meats
- ☐ DLM Ham Salad
- ☐ Edwards Country Ham Slices*

PRODUCE

- ☐ Beets
- ☐ Collard Greens
- ☐ Corn
- ☐ Cucumbers
- ☐ Green Tomatoes
- ☐ Local Tomatoes
- ☐ Okra
- ☐ Peaches
- ☐ Shagbark Organic Heirloom Corn Grits*
- ☐ Sweet Potatoes/Yams
- ☐ Turnips
- ☐ Watermelon

SEAFOOD

- ☐ Gumbo, *Seafood soups*
- ☐ Lump Crab Meat from North Carolina
- ☐ *New!* Lowcountry Boil Kit, *RSVP yours with our Seafood department*
- ☐ North Carolina Shrimp
- ☐ Old Bay Seasoning
- ☐ Raw Oysters

FEATURED CLASSES

View all DLM Culinary Center classes and register online at DorothyLane.com/Classes

LET'S DO LUNCH! SUMMER PICNIC

Chef Carrie will prepare a Lowcountry-influenced menu featuring a Sweet Corn and Local Tomato Salad followed by a Spicy Fried Chicken Sandwich served with Spicy-Sweet Butter and Pickles. Finish it off with Peach Cobbler.
AUG. 5 • NOON-1 P.M. • \$30

RECIPES FROM SOUTH CAROLINA LOWCOUNTRY

After spending time in South Carolina's Lowcountry, instructor Bryn Mooth was inspired to bring some of the region's best-loved dishes to our Culinary Center! Enjoy Cheese Straws, Country Captain Chicken with Buttered Rice, Green Salad with Buttermilk Dressing, Buttermilk Biscuits, and Atlantic Beach Pie! Menu paired with wine.
AUG. 17 • 6-8:30 P.M. • \$75

SANDWICH STATION

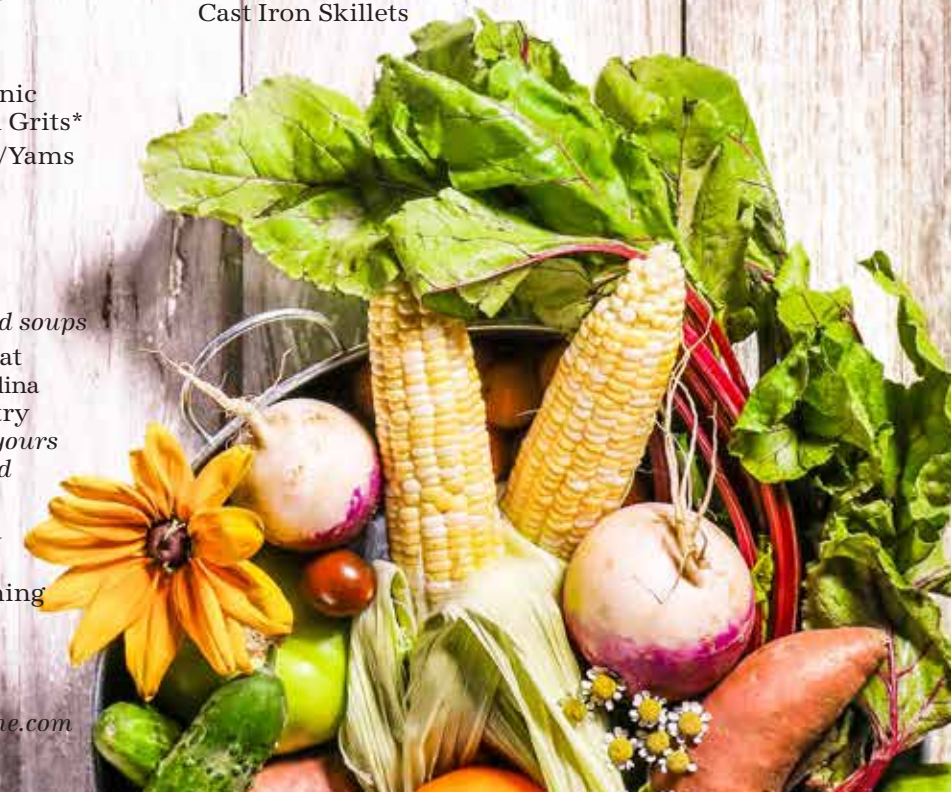
- ☐ #34 Norm's Retro Pimento, *Sandwich of the Month*

SHOP.DOROTHYLANE.COM GIFT SETS

- ☐ Southern Charm Breakfast in Bed*
- ☐ Lowcountry Pimento Grilled Cheese Kit*

DLM CULINARY CENTER

- ☐ Smithey Ironware Co. Cast Iron Skillets



*indicates items that ship via www.shop.dorothylane.com

CAST IRON *Cooking*

DLM Culinary Center instructor Jack Zindorf has amassed a collection of cast iron skillets over the years—30 to be exact. And just like Jack is a well-seasoned cook, so are his skillets.

Once a piece of cast iron is cleaned up and seasoned, it may be intimidating to use. But Jack recommends to not let it just become a decoration that collects dust. "Use it and use it often," he says, noting that the seasoning of the pan continues to deepen.

Part of the charm of these durable workhorse skillets is that they are often passed down between family members, which Jack intends to do with his one day. "When I see one, I wonder what was cooked in it, what did it make?" he says. We can't help but wonder, too.

If you are looking to start this tradition with your family, the DLM Culinary Center is thrilled to now carry a line of cast iron from a Charleston producer called Smithey Ironworks Co. Come and check it out!

Lowcountry Shrimp & Grits Serves 4

According to Toni Tipton-Martin's cookbook Jubilee, shrimp & grits can be traced through history to recipes by names of breakfast shrimp with hominy (or tomatoes), shrimp gravy, or smuttered shrimp.

3½ cups water, plus more as needed
1¼ cup chicken stock, divided
1 tsp salt, divided
1 cup corn grits (not instant)
2 Tbsp butter
6 Tbsp whole milk
¼ cup Colby cheese, shredded
½ cup bacon, diced
¼ cup flour
1 lb shrimp, peeled & deveined
½ cup green onions, chopped
Pinch of crushed red pepper flakes
2 cloves garlic, peeled/pressed
1 Tbsp freshly squeezed lemon juice
1 Tbsp fresh parsley, chopped
Salt and pepper as needed

In a large saucepan, pour in water, 1 cup stock, and 1/2 tsp salt. Bring to a boil over high heat. Gradually whisk in grits, 1/4 cup at a time, stirring until well blended. Bring to a boil, reduce heat to low.

Simmer until tender. If it gets too thick, add water. Once grits are tender, remove from heat. Stir in butter, milk, and cheese. Stir until cheese is melted and incorporated. Keep warm until ready to serve.

In a cast iron skillet on medium heat, cook bacon until fat has been rendered and bacon is cooked. Set aside bacon, leaving 2 Tbsp bacon grease in pan and removing excess. Turn off heat. In a small bowl, combine flour and remaining salt. Toss prepared shrimp in flour mixture to coat lightly on all sides.

Heat bacon fat until sizzling. Stir in shrimp and sauté for 2-3 minutes. Add green onions, crushed red pepper flakes, and garlic. Cook for another 1-2 minutes. Pour in remaining stock and stir until gravy is smooth and thickened, approximately 2-3 minutes. Stir in lemon juice, parsley, and cooked bacon. Season to taste. Serve over warm grits.

**CAST IRON
CREATIONS**
DOROTHYLANE.COM/CASTIRONRECIPES
Get cooking in your cast iron. Recipes available online for Pimento Cheese & Sausage (above) and Cast Iron Peach Cobbler (right).

SMOKED RIGHT HERE

Night owl Rob Turner just may have one of the coolest titles—*official DLM Pit Master*. If you're ever taking a walk in one of the neighborhoods surrounding DLM Washington Square where our massive smoker is based, Rob apologizes, because you're gonna be hungry. It's a balmy night in July and as our stores slow to a quiet hum for the night, Rob is starting his shift. He's got hundreds of pounds of beef barbacoa loaded on the 15 racks of our massive smoker. They've been smoking for about eleven hours with hickory. He unlatches the smoker and slowly opens it. Smoke uncurls and wildly travels into the night sky. He is right—the smell is phenomenal.

The well-marbled boneless chuck roast sports a charred exterior, which Rob explains is the "bark" and what you are looking to achieve when smoking meats like this. Don't be fooled though by the tough exterior (of Rob or the barbacoa). The meat is fall-apart tender, and as the pit master empties each rack he starts to shred it immediately. "My job doesn't feel like a job because I love it so much," he interjects.

Smoke billows from the piping-hot shredded meat as it hits the night air. He pushes the meat on a cart inside. Heads turn, and Rob lights up and keeps moving as he hears the chorus of excitement that the smell elicits from his fellow night owls.



FROM THE SMOKER

Look for unsauced smoked meats ranging from beef barbacoa to pulled pork, chicken, turkey legs, & more!



"If we are going to do it, we need to go pro and do it right." —ROB TURNER

GO PRO OR GO HOME

The store is quiet. Most of the second shifters are gone for the evening, with the exception of a few who are curious to see what Rob is working on tonight. Guns N' Roses wanes from a stereo in the Meat department, and the lyrics "Knock, Knock, Knockin' on Heaven's Door" intersperse with the the squeaky wheel of the cart.

Rob continues to carefully work with the beef barbacoa. It was about a year ago when DLM decided to grow the smoked meats program by dedicating a full-time pit master to master the craft, who would fuel the appetites of all three stores. With the massive smoker hard at work, it was becoming more and more apparent that with the right person, it could be pulled out not just for limited-time products and cookouts, but a full line of Smoked Right Here meats, ready to take home and reheat.

Enter Rob. Smoking meats had always been a hobby for him for 15+ years—one that he was very good at. It wasn't uncommon for someone to hire Rob to smoke a full pig for a special event. When he was approached about making his hobby his job, he replied, "if we are going to do it, we need to go pro and do it right." After a year, the smoked meats have grown by nearly 600%. We see what Rob means by "go pro" as the product speaks for itself, with mainly word-of-mouth marketing in garnering repeat customers.

BURNING THE MIDNIGHT OIL

Whether he's smoking poultry, pork, or beef, each product has a different recipe and prep, often with a dry rub

prior to going into the smoker. Rob is meticulous about keeping a log of the results from each smoking cycle, noting what works and what doesn't, and experimenting as time allows. After he finishes the barbacoa, he begins prepping poultry, both chicken and massive Bowman & Landes turkey legs that weigh about 4 lbs prior to being smoked. He notes that although the poultry items can be smoked together, you'd never smoke them with pork, for example. "Although it's third shift, we always do everything in line with food safety for the customers," Rob says.

With the DLM Smoked Meats rising in popularity, Rob says the sky is the limit and he's ready to keep fanning the flame. "I get to enjoy my hobby and get paid. If you love it, why not do it and you can succeed," he says.

KEEP FANNING THE FLAME

It's about 10 p.m. and time to put the poultry to bed so Rob can pull them before his shift is over. A light shines down on the smoker and he glances around his feet before carefully taking his next step. "There you are Timmy," he remarks, pointing to a curious toad that often hangs out on the asphalt outside at night. Third shift can be quiet and laid back, but with a big personality like Rob who has a passion for perfecting his craft, there's always excitement in the air at DLM after hours.

Jessie | Marketing & Communications Director



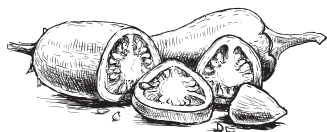
MEET ROB TURNER,
DLM Pit Master!



Put a Little Pep in Your Step HATCH HYPE

Our 10th annual “Hatch Hype” as we call it at DLM is coming your way! But the hype is only as good as the product, and that story has been over a hundred years in the making. These beautiful green chiles are grown in the Hatch Valley of New Mexico. We love the flavor of roasted Hatch Chiles, so offering them from our open-flame roaster has become a yearly tradition.

In 1917, the great-grandparents of Chris Franzoy, owner of Young Guns Produce and our supplier of Hatch Chiles, arrived in America from Tyrol, Austria, and settled in the Hatch Valley. They quickly adapted to the culture and became farmers. Ten children and some years later, this family has been instrumental in expanding the farming of these chiles in the area. On a trip out to see the farm, our VP of Produce, Dennis Chrisman, said it was amazing to see such green fields in what many consider a desert. Chris told them how Hatch “Valley” is actually at 4,000-foot elevation, which explained the hot, arid climate. While the outside temperature was about 100°F, the humidity was only about 28%. They're blessed with a water supply in the form



of the Rio Grande to the north as well as an underground aquifer. The Hatch Chiles are hand-harvested because the plants need to be left intact in order to obtain multiple harvests during the growing season.

The Hatch excitement runs deep here at DLM as our chefs are all abuzz discussing new Hatch creations to wow your taste buds once the Hatch craze sets in. Life is pretty spicy around here during those last three weeks of August as so many recipes that you'll find throughout DLM will feature Hatch Chiles as a key ingredient, so be sure to try them all. When cooking at home, I love the way Hatch Chiles add flavor to eggs, fish, salsa, chicken, burgers, and just about everything! Choose to buy them raw or freshly roasted by the quart, then let your imagination and creativity go hot wild. Come get a little pep in your step and see for yourself what all the Hatch Hype is about.

Stay tuned as we announce the dates for when we'll be roasting these chiles at each store!

Mischelle | Produce Director

DOROTHY LANE MARKET

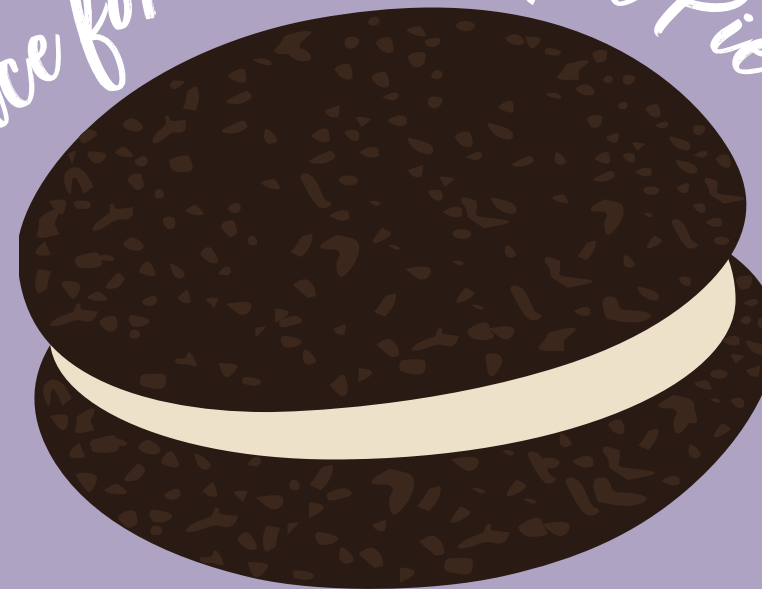
GOOD NEIGHBOR 5K

AUGUST 22

DLM WASHINGTON SQUARE • Race starts at 8:30 a.m.

Benefiting local food banks.

Race for the Whoopie Pie




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LOCAL FOOD BANKS IN JUNE



Reserve Now **LOWCOUNTRY BOIL**

Like so many quintessential southern meals, a Lowcountry Boil is fuss-free and perfect for a laid-back evening with good company and a few cold beers or sweet tea. This month, our Seafood departments are featuring a Lowcountry Boil Kit packed with a pre-seasoned mix of Brentlinger's Farm Market local sweet corn, red potatoes, peel-and-eat shrimp, smoked sausage, and onion!

We've done all the prep for you, so once you pick up your kit, we'll provide you with step-by-step instructions for cooking it at home. *Pro tip:* If you have a burner on your grill, relax with your company, add a few pours of beer into the pot, and enjoy!



Each Kit Generously Serves 6-8 People
Order Online [DorothyLane.com/LowcountryBoil](https://www.dorothylane.com/LowcountryBoil)
Please place orders 48 hours in advance

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