

DOROTHY LANE MARKET

TABLE

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LOBSTERMANIA+
*Explore the Great Food of
New England With Us!*

Channel New England Coastal Cool With
LOBSTERMANIA

SATURDAY, MAY 29

9 A.M. UNTIL THEY'RE GONE

As we dive into exploring the great foods of New England, it all culminates to the king of the sea—Maine lobster! This anticipated catch will make its traditional splash at DLM for Lobstermania, May 29, as it does every year the Saturday before Memorial Day. Thousands of fresh lobsters make their way to us from the brisk waters of Maine for this annual tradition. Choose live and embark on a cooking adventure at home (see prep tips below)! Or, if you'd rather skip that part, well, that's ok, as we'll also have pre-cooked whole lobster available, too.

Although we've always known that Lobstermania was special, these past few years have reminded us just how important and fun food traditions like this are in our lives. We also have been reminded how special friendships are, too, like ours with the folks at Ready Seafood in Maine. Not only are they all-around great people, but they catch with sustainability in mind to ensure lobster for many years to come. Remember that Lobstermania starts at 9 a.m. and once they're gone, they're gone! *Check online for more details, DorothyLane.com/Lobstermania.*

Joel | VP of Meat & Seafood

How to Steam Lobster

- In a large pot, bring 2 inches of salted water to a rolling boil over high heat.
- Drop in the live lobsters. Leaving rubber bands on is optional, but safer.
- Quickly cover and return to a boil.
- When the pot starts steaming, cook for approximately 12 to 15 more minutes.

How to Extract Meat

Remember to save the shells for stock. *See page 3!*

FROM THE TAIL

- Twist it off of the body of the lobster and bend the tail fins upward until they snap. With your finger or a chopstick, push the tail meat out.
- Similar to de-veining shrimp, make a shallow cut down the center top to expose the intestinal tract and remove it.

FROM THE KNUCKLE AND CLAWS

- Twist off or cut with shears the knuckles and claws from the body in one piece. Separate the



knuckles from the claws. Crack open the knuckles with the back of a chef's knife or shears and remove meat.

- Bend the small part of the claw up and down until it snaps. Gently pull away this small shell, leaving the meat inside still attached to the big part of the claw.
- With shears or the back of a chef's knife, crack open the claw and remove the meat in one piece. Make sure to remove the wide fin of cartilage from inside the claw meat.

Simple Lobster Stock

Makes about 1.5 quarts to use in recipes, like the Lobster Bisque below!

- 1/3 cup DLM Pure Olive Oil
- Shells & legs from 2-3 cooked lobsters, rinsed and chopped
- 8 cups water
- 1 onion, roughly chopped
- 1 garlic clove, crushed
- 2 bay leaves
- Pinch of red chili flakes and thyme
- 10 peppercorns

In a large stock pot, heat the oil over medium-high heat. Sauté the lobster shells for 2-3 minutes. Add at least 8 cups of water and the rest of the ingredients. Bring to a boil, then reduce heat to low and simmer for 2-3 hours. Strain stock well and cool or freeze for later use.



Lobster Bisque

Makes 4 servings

- 3 Tbsp butter
- 1 carrot, chopped
- 2 ribs celery, chopped
- 1 onion, chopped
- 2 cloves garlic, crushed
- 2 sprigs fresh thyme
- 2 sprigs fresh tarragon
- 1 tsp salt
- 2 Tbsp tomato paste
- 1/2-3/4 cup dry sherry
- 2 cups lobster stock*
- 1/2 cup long-grain white rice
- 1 cup heavy cream
- 1 lb cooked lobster meat, chopped
- Cayenne pepper and salt to taste

Wine Pairing: Mer Soleil Santa Lucia Highlands Reserve Chardonnay (\$20), *Elliot Spittler, CSW & SPR Wine & Beer Manager*

In a small soup pot, heat the butter and sauté the veggies, herbs, and salt over medium heat until onions are soft, not brown. Add the tomato paste and cook briefly. Add the sherry and bring up to a boil. Lower heat and add the lobster stock. Cover and let simmer for 10 minutes. Strain into a clean pot, discarding solids. Bring liquid back to a simmer and add the rice. Cover and cook for 20 minutes. Purée in a blender, or use a stick food processor, and process till smooth. Strain again if desired. Place back on heat and add the cream and lobster. Taste and season with the cayenne pepper, an additional splash of sherry, and salt if needed. Serve with any additional lobster meat. **Make your own lobster stock using the instructions above. Or, use Better Than Bouillon Lobster Base (1 tsp per 1 cup water).*



Lobster Nachos

Makes 4 generous servings

Beer Pairing: Maine Beer Company Lunch IPA (16.9 oz, \$6.99), Alex Templin, WSQ Wine & Beer Consultant

- 1 pkg Mazunte Tostadas or favorite tortilla chips
- 1 container of DLM Salsa Crema
- 2 cups cooked lobster meat, chopped
- 1 avocado, diced
- 1 cup cucumber, diced
- 1 bunch cilantro, chopped
- ½ red onion, diced
- 3 Tbsp fresh lime juice
- 2 Tbsp DLM Pure Olive Oil
- 2 tsp agave nectar
- Salt, black pepper, and cayenne pepper to taste
- Pickled jalapeños, if desired

On a serving platter, break up the tostadas and spread a little of the DLM Salsa Crema on top. In a large bowl, mix the lobster, avocado, cucumber, cilantro, red onion, and lime juice. Drizzle the olive oil and agave nectar in the lobster mixture, then season to taste with the salt, black pepper, and cayenne pepper. Top the prepared chips with the lobster salad, adding jalapeños if desired. Serve at once.

Spicy Lobster Pasta

Makes 4-6 servings

- 1 onion, finely diced
- 4 garlic cloves, minced
- ½-1 tsp or more hot red pepper flakes
- 2 Tbsp DLM Pure Olive Oil
- Salt and pepper to taste
- ½ cup white wine
- 2 cups tomato purée
- 1½ cups lobster stock*
- ½ cup heavy cream
- 1 lb bucatini pasta
- 1½ lbs cooked lobster meat, chopped
- 3 Tbsp chopped parsley
- Zest of half of a lemon

In a deep sauce pot over medium heat, sauté the onion, garlic, and hot pepper flakes with olive oil. Season generously with salt and pepper. Cook, stirring, until onions are completely soft, about 10 minutes. Add wine and let reduce briefly for a minute or two. Add the tomato purée, lobster broth, and simmer for 5 minutes. Add cream and continue to cook until sauce has thickened somewhat, about 5 more minutes. Turn off heat and adjust seasoning. (It should be spicy. If not, adjust to your liking.)

Bring a large pot of well-salted water to a boil. Add pasta, cook until al dente, and drain. Reheat the sauce. Place pasta back in pot and add sauce over low heat; toss well. Add the lobster and cook for a minute or two, until just heated through. Mix parsley and lemon zest together, and garnish each serving. The lemon zest really finishes the dish nicely! *Make your own lobster stock using the instructions on page 3. Or, use Better Than Bouillon Lobster Base (1 tsp per 1 cup water).

Wine Pairing: La Caña Albariño (\$18), Teresa Borros-Kearney, CSW & WSQ Wine Consultant



The Great Chowda Debate

New Englanders take serious pride in their New England clam chowder, which you can easily find being slurped up at lobster shacks and roadside diners as well as top-rated restaurants. The famed cream-based soup has been around for a long time, being served in Boston in the early 1800s at the Union Oyster House (one of our country's oldest continuously operating restaurants).

But the rivalry started when a Manhattan version was created in the 1930s that was tomato based. It caused such an uproar that in 1939, a bill was introduced in Maine to ban the use of tomatoes in clam chowder. It did not pass and has been an ongoing debate ever since.

The difference is visible—there's no mistaking the two. Both are delicious and have the briny, sweet flavor of clams. The New England version tends to be richer and thicker whereas the Manhattan chowder is more vegetal with a lighter, more brothy base. I love that both styles can support my habit of using plenty of hot sauce and oyster crackers!

Chef Camie | Culinary Director



This month, our Seafood department will be making both New England and Manhattan Chowders (available in the hot soup well located by the Seafood department and in the soup grab 'n go area). Come in and try our take on both styles of clam chowder. Then, we want to hear what you think! **Take our Great Chowda Debate poll on Facebook.com/DorothyLaneMarket.**

FOOD EXPLORER

New Englanders have a fierce loyalty for their home towns and their patriotic history. Between the cordial quirkiness of the small towns, the buzz of big city Boston, old fishing ports, stunning architecture, plus the great outdoors—road tripping through New England is a must, especially as the beginning notes of summer are starting to play in May. We get it—miles and miles of gorgeous coastlines, picturesque lighthouses, quaint towns, and tons of outdoor activities. But let's talk about the food—think succulent seafood from the land of lobster, as well as plump, briny oysters and clams for days. So many lobster and clam shacks, so little time! You'll also find a plethora of local farmers' markets (and Maine blueberries), renowned cheesemakers, breweries, and bakeries with whoopie pies piled high. What's not to like? As we gear up for Lobstermania, May 29, we'll be celebrating New England foods and recipes all month! So come get a taste of how delicious summer can be with these *Chef Candice* Culinary Director New England eats.

Explore New England Eats

BAKERY

- Blueberry Muffins
- Blueberry Pound Loaf*
- Blueberry Scone
- Cheesy Cheddar Biscuits *Memorial Day Weekend Only!*
- My Grandma's of New England Coffee Cake*
- Whoopie Pies*

COFFEE BAR

- Blueberry Iced Coffee
- Blueberry Latte
- Blueberry Lemon Tea ShakeUp

CHEESE SHOP

- Cabot Smoky Bacon Cheddar Cheese*
- Effie's Homemade Oatcakes*
- Grafton Village Cheese 1 Year Aged Cheddar*
- Jasper Hill Farm Bayley Hazen Blue*
- Jasper Hill Farm Cabot Clothbound*
- Jasper Hill Farm Harbison*

- Vermont Creamery Bijou Goat Cheese Crottin*

- Vermont Creamery Coupole Aged Goat Cheese*

- Vermont Creamery Crème Fraîche*

- Vermont Creamery Cultured Butter with Sea Salt*

DAIRY

- Nuovo Pasta Crab & Lobster Ravioli
- Stonyfield Organic Yogurt

DELI

- Lobster Macaroni and Cheese

SANDWICH STATION

- Vermont Cheddar Grilled Cheese with Maple Syrup
- Chesapeake Crab Cake

PIZZA OF THE MONTH

- Lobster Pizza

FROZEN

- Ben & Jerry's Ice Cream
- Wyman's Wild Maine Blueberries

GROCERY

- Bar Harbor (Clam Chowder, Lobster Bisque, Clam Juice, and Clams)*
- B&M Baked Beans in a Jar
- B&M Brown Bread in a Can
- Cape Cod Kettle Cooked Chips
- Moxie Original Soda
- Old Cape Cod Oyster Crackers
- The Tippy Pickle*
- Runamok Maple Syrup*
- Stonewall Kitchen Farmhouse Pancake & Waffle Mix*
- Stonewall Kitchen Wild Maine Blueberry Syrup*
- Stonewall Kitchen Chocolate Whoopie Pie Mix*
- Stonewall Kitchen Wild Maine Blueberry Jam*

WINE & BEER

- Maine Beer Co. Lunch IPA
- Narragansett Brewing Fresh Catch Citra Session Golden Ale
- Runamok Maple Cocktail Syrups* (Maple Ginger Mule and Smoked Maple Fashioned)

JACK'S GRILL

- Lobster Rolls

SEAFOOD

- Clam Strips
- Cold Cracked Lobster
- Crab Cakes
- Fresh Fish (such as Haddock, Monkfish, Swordfish, and Gray Sole)
- Hancock Gourmet Lobster Mac & Cheese on the Half Shell
- Hancock Gourmet Lobster Pot Pie
- Little Neck Clams
- Lobster Bisque
- Lobster Cakes
- Lobster Knuckle Claw Meat
- Lobster Salad
- Lobstermania Whole Lobsters, *Saturday, May 29, 9 a.m. until they're gone!*
- Matlaw's Stuffed Sea Scallops on the Half Shell
- Matlaw's Stuffed Clams on the Half Shell (*GF available*)
- New England Clam Chowder *see page 5 for the Chowda Showdown!*
- Oysters (origin of catch noted)

**Indicates items that we ship! Find these items and more New England gourmet gifts that ship! shop.dorothyLane.com/seasonal*



—VERMONT— *Fromage Bliss*

The U.S. is teeming with amazing cheesemakers from coast-to-coast who have been getting worldwide attention, as they're making cheese that rivals the great fromage traditions of the "old world." Many of us think of American cheese coming from the stalwarts on the coasts, such as Cypress Grove, Tillamook, and Laura Chenel to name a few. However, as we started to turn our taste buds toward the New England area, all things fromage seemed to bring us to Vermont!

SHIP OUR VERMONT FROMAGE GIFT VIA SHOP.DOROTHYLANE.COM/SEASONAL

MODERN MAKERS MEET TRADITIONAL MAINSTAYS

Vermont is a state rich in agriculture, specifically dairy farming with a number of seasoned producers celebrating 100+ years of tradition. Then, there are newbies like the Kehler brothers of Jasper Hill Farm. Andy and Mateo Kehler bought the farm in the late 1990s with the goal of creating opportunities for Vermont's working landscape with the concept of value-added agriculture ... making milk into something more valuable before it leaves the farmer. They even take leftover whey from the cheese-making process and feed it to the Heritage breed pigs of Jasper Hill Farm Charcuterie. Having cheese aging caves below their barns helped them early on when their neighbors, Cabot Creamery, called needing aging space in these caves. You see, the Kehlbers were making a name for themselves with cloth-bound Cheddars and European-style cheese that need space dedicated to cultivating natural rinds. In contrast, Cabot Creamery, a fantastic cop founded in 1919, had warehouses focused on keeping surface mold away from cheese!

LOOK FOR: Jasper Hill Farm Harbison (a soft-ripened cheese with a rustic, bloomy rind and wrapped in spruce cambium), Jasper Hill Farm Bayley Hazen Blue (made from the farm's high quality whole raw milk, its dense texture has a toasted nut sweetness), Jasper Hill Farm Cabot Clothbound (produced in partnership

with Cabot Creamery, these wheels are coated in lard and a layer of cloth to ripen and are constantly brushed, turned, and monitored), Cabot Smoky Bacon Cheddar is filled with crispy bacon bits and hickory smoke making it a super nibbler cheese.

WORLD-CLASS WONDERS

As you continue this cheese trek through this beautiful state, you'll come to Vermont Creamery, started in 1984 by Allison Hooper and Bob Reese with the goal of making world-class products from goat's milk. They exceeded their wildest expectations, and in addition to the many medals for their cheese, Allison is a James Beard Foundation winner. The Creamery, upon the founder's retirement, continues under the ownership of the farmer owned cooperative, Land O'Lakes. Grafton Village Cheese Co. founded in the historic town of Grafton, Vermont, in 1892 is also world class! It started like many cooperatives of the time—by dairy farmers who needed to turn surplus milk into cheese in the days before refrigeration.

LOOK FOR: Grafton Village Cheese 1 Year Aged Cheddar (a classic New England Cheddar profile, comforting, lightly tangy, and rich), Vermont Creamery Bijou Goat Cheese Crottin (a stunning hand-shaped button cheese that's perfect with Rosé), Vermont Creamery Coupole Aged Goat Cheese (aged goat's milk cheese with a wrinkly, edible rind and a bright, fresh cheese taste).

Todd VP of The Cheese Shop



Eat, Drink, & Relax With New England **COASTAL COOL**

Although the New England salty breeze can only be found on the coastline, we can all embrace its relaxing coastal cool vibes. That is, of course, with a few essentials like the freshest seafood around along with accoutrements like a crusty DLM Baguette slathered in Vermont Creamery Butter. To really set the tone and get the gear, look no further than our Home & Gift department and the DLM Culinary Center! So embrace your evening, and if there's a chill in the air, grab a blanket or sweater and enjoy!

5 Mother's Day Gifts

via shop.dorothyLane.com



1 DAY AT THE SPA
Treat the mom in your life to a day at the spa right at home! This luxurious gift set includes everything needed to achieve total tranquility and relaxation: Rishi Lavender Mint Botanical Tea, DLM 100% Pure Honey, Zum Lavender Mist, DLM Lavender Bath Bomb and Lavender Bath Salt, and Savannah Bee Company's Rosemary Lavender Royal Jelly Body Butter. **\$65 plus shipping.**



2 BRUNCH ALL DAY WITH TEA GIFT SET
Make that quintessential Mother's Day brunch memorable! Send mom all the essentials for a delightful brunch: DLM Quiche Lorraine, Bakewell Tart, DLM Raisin Walnut Bread, and Newby Earl Grey Black Tea (or choose the Brunch All Day with Coffee gift). **\$65 plus shipping.**



3 MOTHER'S DAY TEA SET
Give mom the gift of relaxation with this tea set that'll be enjoyed for weeks to come! Featuring Tea Forte Green Tea Trio plus a lovely ceramic steeping cup and infuser. Mom will also love the Pré de Provence Private Collection Hand Cream, a luxurious lotion from France. **\$65 plus shipping.**



4 BEST MOM EVER
We can never repay our moms for the sacrifices they make for us, but we can always say thank you and show our appreciation in small ways. Includes: From the Heart Gift Box with a 4-ct of Raspberry Killer Brownie®, Ghyslain Chocolatier Truffles (4-ct), and a Firefly candle tin to savor when all the chocolate is gone. **\$55 plus shipping.**



5 GHYSLAIN TURTLES: MAMA & BABIES
We love this beautiful mama with her baby turtles! The Mama Turtle comes with six hand-painted milk chocolate turtles, each color representing a different toasted gourmet nut delicately tucked into a shell filled with butter caramel. Walnut, Almond, Pistachio, Pecan, Macadamia, and Cashew. **\$35 plus shipping.**

Kids' Club Mother's Day Cake Decorating Kits

Each cake decorating kit comes 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 this cake kit helps spark joyful memories for your family! **Look for these kits in stores while supplies last. To guarantee yours, reserve yours online by May 5, at DorothyLane.com/CakeKit.**



Virtual Wine Tasting California Wine Appellations

Join George Punter and Teresa Borros-Kearney as they share their love of wine, immense knowledge, and stories with this virtual wine tasting! Sure, California is known for its great wineries in Napa and Sonoma, but what about the rest of this beautiful state? **Tasting:** 2020 Elizabeth Spencer Sauvignon Blanc, 2020 Terra d'Oro Rosé, 2019 Scott Family Estate Arroyo-Secco Chardonnay, 2018 J. Lohr Los Osos Merlot, 2018 Dancing Crow Vineyards Zinfandel, and 2018 Murrieta's Well The Spur Red Blend. **FRIDAY, MAY 14 • 6:30-7:30 P.M. • FACEBOOK LIVE DOROTHYLANE.COM/VIRTUALWINETASTING**



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.

Don't delay. Ship your gift today to arrive by Mother's Day, Sunday, May 9!



Send Mom Brunch

Let mom know you're thinking of her with this Brunch All Day gift, featuring our DLM Quiche Lorraine, Bakewell Tart, and DLM Raisin Walnut Bread! *Choose tea or coffee.*

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Approximately **\$31,496**
WORTH OF PRODUCTS DONATED TO
LOCAL FOOD BANKS IN MARCH



When New England Charm Meets the DLM Bakery

Wicked Good! DLM Whoopie Pies

As our minds swirled with quintessential New England foods, there were two words that kept resurfacing with great passion: *whoopie pies*. The DLM Bakery took on the challenge and developed our very own, which we'd argue rivals the best from New England. Intense chocolate cake sandwiches a delightful buttercream filling with hints of marshmallow. **Look for Whoopie Pies this May in the DLM Bakery and ship to friends via shop.dorothylane.com!**

Plus, Stay Tuned for Whoopie Pie Wednesday This May!