

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • MARCH 2021

Cooking with SEAFOOD

WHY FRESH MATTERS
+ RECIPE & WINE PAIRINGS



Fresh Seafood Starts With **TRUST**

Everyone says their seafood is "fresh" to the point that the word has almost lost its meaning. Our definition of the word is one we stand behind and is one of the building blocks that has elevated our Seafood department over the years.

It comes down to time spent out of water and there are several ways that we keep that time to a minimum. One of those ways is by buying it direct. At DLM, we go straight to the fishing co-ops that practice sustainable techniques to ensure wild fish for years to come and fishing farms that are raising seafood the right way. By doing so, it takes days off the travel time and fish is delivered to our stores faster when it doesn't have to spend time in warehouses or go through distributors.

The time spent out of water also is reduced by choosing to air freight our fish often instead of having it travel by truck. It costs more, but it results in drastically less time out of water. And that's a difference that we believe you can taste. You'll also notice a constant stream of new fish in our seafood case, a true reflection of what's in season. This is the product of constant communication and good working relationships that our fishmongers have with our fish providers.

With the lenten season in full swing, check with us often as we'll be featuring a vast selection of seasonal catches as they are available. In addition to a variety of shellfish, oysters, mussels, and wild-caught shrimp, we're looking forward to an abundance of Alaska cod and halibut, as well as Atlantic and organic farm-raised salmon. Remember, your DLM fishmonger is your friend!

Jack | VP of Meat & Seafood



"When I walk in the door for work, my mind-set instantly goes to a portion of the DLM Mission Statement that says 'To make our customers happy by providing Honestly Better® food & service—every time.' ... I know that trust is so important, and it makes me proud to be able to deliver answers because we get the best, allowing us to serve the best."

Michael | DLM Washington Square Fishmonger

MAKE COOKING WITH SEAFOOD EXCITING

Whether you're in the mood to grill, bake, poach, or broil, cooking fresh seafood doesn't have to be intimidating! Our fishmongers here at DLM are a wealth of information—just ask. I've also been hard at work in the kitchen coming up with some exciting recipes to share with you on the pages to follow so you can be set up for success when it comes to cooking seafood. Some of our wonderful Certified Specialists of Wine also have added their pairing recommendations for each dish. Enjoy!

Chef Carrie | Culinary Director

PAN-SEARED HALIBUT WITH MUSHROOMS AND BRUSSELS SPROUTS

Serves 4

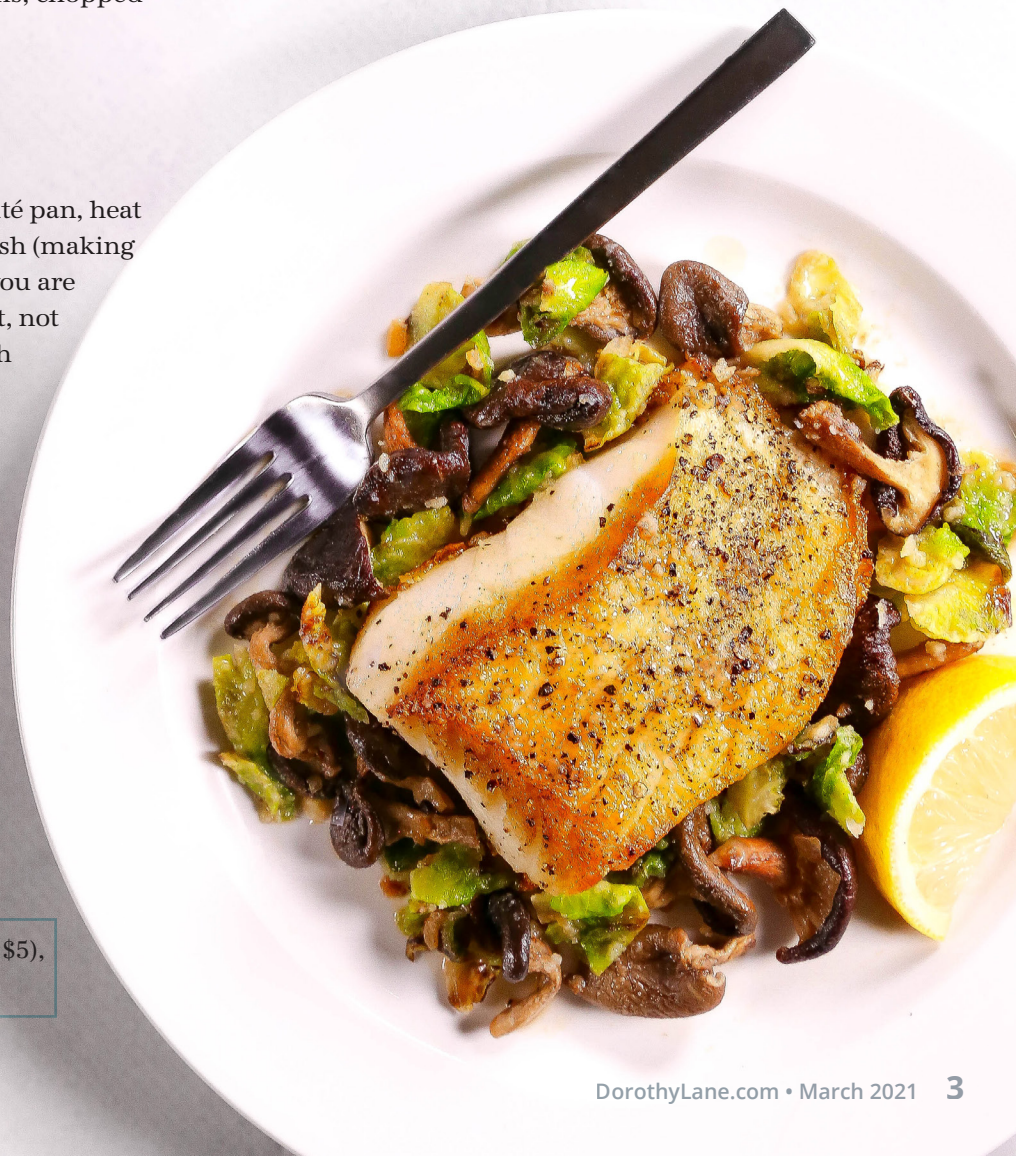
(4) 6- to 8-oz halibut fillets
Salt and pepper to taste
2 Tbsp Vera Jane's Extra-Virgin Olive Oil, plus more if needed
2 Tbsp shallots, finely chopped
2 cups fresh chanterelles or other mushrooms, chopped
1 cup Brussels sprouts, leafed or shredded
Zest and juice of a lemon, divided
1/4 cup white wine
2 Tbsp butter

Season the fish with salt and pepper. In a sauté pan, heat the oil over medium-high heat and add the fish (making sure not to overcrowd the pan) when hot. If you are using fillets with skin, sear the meat side first, not the skin side. Figure about 6 minutes per inch total cooking time. Remove the fish and keep warm. In the same pan, adding more oil if necessary, sauté the shallots, mushrooms, and Brussels sprouts. Cook, stirring often, for 3-4 minutes. Add the lemon zest and toss to combine. Add the white wine immediately and turn up the heat to high. Scrape up any browned bits on the pan with a wooden spoon. Let this boil furiously until the wine is nearly gone. Turn off the heat and add the butter and lemon juice. Swirl to combine and adjust seasoning if necessary. Serve the sauce and vegetables on a plate topped with the fish.

Wine Pairing: Chehalem Pinot Noir (\$25, save \$5), Todd Templin, CSW, VP of Wine & Beer

"We receive fresh shipments of seafood daily from the Boston area, Washington state, and even as far as Alaska just to name a few areas, and this is thanks to our tight-knit industry relationships. We also strive to reflect fish that is in season so we are always focusing on what is fresh now."

Nick | DLM Oakwood Seafood Manager



Savoring Salmon

FARM RAISED THE RIGHT WAY

Growing populations and less wild stock in the oceans collide with over fishing, warming of the ocean, acidification of the water, and an overall growing love of eating seafood. It'll continue, and farm-raised seafood is part of the answer, but only if we do it to the best of our planet's interest. We made a stand many years ago by only sourcing farm-raised seafood done the right way, with those principles practiced by our organic and "all natural" land-based farmers and ranchers taken into consideration. We look for low stocking densities, no antibiotics or growth promotants, and sustainability and responsibility of the resources used. There are so many certifications out there for farm-raised seafood, but the most important thing is to "trust thy knowledgeable DLM fishmonger." We only deal with responsibly raised farmed seafood.

Jack | VP of Meat & Seafood



Wine Pairing: Domaine Robert Klingenfus Vin d'Alsace Pinot Gris (\$16)
Teresa Kearney, CSW
WSQ Wine Consultant

CATCH THIS: WILD SALMON

In addition to our wonderful farm-raised salmon we carry year-round, we bring in wild when it's in season from sustainable fisheries.

Winter months:

Troll-caught Alaska King Salmon

Mid to Late May:

Copper River King Salmon

Mid-June to July:

Alaska Sockeye Salmon

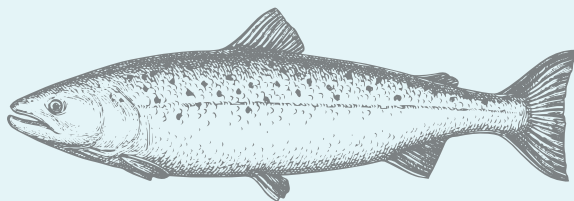
July to September:

Columbia River King Salmon

August to October:

Alaska Coho Salmon

**Note that the above are approximations and actual catch dates may vary.*



SHEET PAN SALMON WITH MAPLE, MISO, & GREEN BEANS

Serves 4

4 salmon fillets, skin on, about 1 inch thick

Salt and pepper to taste

1 Tbsp each miso paste, DLM 100% Pure Maple Syrup, and rice wine vinegar

2 tsp soy sauce

1 garlic clove, minced

1 lb green beans, trimmed

2 Tbsp Vera Jane's Extra-Virgin Olive Oil

1/4 cup cilantro

1 Tbsp toasted sesame seeds

Fresh lime wedges

Pre-heat oven to 400°F. Line a sheet pan with parchment. Season the salmon fillets with salt and pepper.

In a bowl, mix together the miso paste, maple syrup, rice wine vinegar, soy sauce, and garlic. Pour mixture on top of salmon and set aside while oven pre-heats. In another bowl, drizzle the green beans with a little olive oil and season well with salt and pepper.

Place salmon, skinside down, and green beans on the lined pan. Bake in oven until fish is cooked and green beans are tender, about 12-14 minutes. To serve, garnish dish with the cilantro, sesame seeds, and a squeeze of fresh lime.

Recipes

EASY HERB-ENCRUSTED SALMON

Serves 4-6

1½ lbs fresh salmon fillet

3 Tbsp Vera Jane's Extra-Virgin Olive Oil

Salt and pepper to taste

½ cup fresh herbs, chopped
(dill, parsley, or chives)

1 shallot, finely minced

Zest of 1 lemon

Wine Pairing: Bouchard Père & Fils Pinot Noir Bourgogne Rouge (\$23, save \$2), *George Punter, CSW*
WSQ Wine & Beer Manager

Pre-heat oven to 300°F. Place a piece of parchment or foil on a baking pan. Place fillet skinside down and season generously with the salt and pepper. Finely chop the herbs and mix with the minced shallot and lemon zest. Place in a small bowl and drizzle in the olive oil. Mix and pat this herby paste all over the top of the salmon. Bake for 20-25 minutes depending on the thickness of the salmon fillet. Serve on a platter.

CIOPPINO Serves 4-6

¼ cup Vera Jane's Extra-Virgin Olive Oil

2 onions, sliced

2 cloves garlic, minced

1 Tbsp lemon peel, grated

½ tsp each thyme, basil, and paprika

(1) 28-oz can stewed tomatoes with liquid

3 Tbsp lemon juice

Salt and pepper to taste

1½ lbs assorted fresh fish fillets (we used cod)

1½ lbs shellfish (clams, mussels, or shrimp)

Lemon wedges for garnish

In large pot, heat oil over medium-high heat.

Add onions and garlic and sauté for 10 minutes.

Add lemon peel, thyme, basil, paprika, tomatoes, lemon juice, salt, and pepper and continue to cook until mixture is slightly thickened.

Cut fish fillets into 2-inch pieces. Remove bones. Add fish and shellfish to cioppino sauce. Simmer gently 10 to 15 minutes or until cooked. Serve in bowls with lemon wedges.

Wine Pairing: La Caña Albarino (\$19)
Teresa Kearney, CSW, WSQ Wine Consultant

"A huge DLM Difference is our fantastic suppliers. We go right to the source, which gets the product to our stores quicker than most, meaning that there is less time spent out of water."

Kim | DLM Washington Square Seafood Manager



SHRIMP SCAMPI

Serves 4

- 2 Tbsp butter
- 2 Tbsp Vera Jane's Extra-Virgin Olive Oil
- 4 garlic cloves, minced
- Red pepper flakes to taste
- 1/2 cup white wine or broth
- Sea salt and black pepper to taste
- 1½ lbs DLM Wild-Caught North Carolina Shrimp, peeled & deveined
- Juice of half a lemon
- Parsley, chopped for garnish

In a large sauté pan over medium heat, melt the butter with the olive oil. Add the garlic and red pepper flakes until fragrant, about 1 minute. Add the wine or broth, salt, and pepper and bring to a simmer. Let reduce by half, about 2-3 minutes. Add the shrimp and sauté until they just start to turn pink, about 2-4 minutes. Squeeze the lemon juice over the shrimp and garnish with parsley if desired. *Excellent with a DLM French Baguette!*

Wine Pairing: Pieropan Soave Classico (\$20, save \$3), *George Punter, CSW*
WSQ Wine & Beer Manager



LOBSTER SALAD WITH AVOCADO & GRAPEFRUIT

Serves 4

- 1 lb cooked lobster knuckle claw meat
- 4 cups DLM Greens, like arugula
- 1 large avocado, peeled, pitted, and sliced
- 1 ruby red grapefruit, peeled and segmented
- 1 bunch fresh mint leaves, torn into small pieces
- 1/2 cup sliced almonds, toasted
- 2 Tbsp lemon zest

- 6 Tbsp lemon juice
- 1 tsp DLM 100% Pure Honey
- 1 tsp Dijon mustard
- Sea salt and freshly ground black pepper
- 2/3 cup DLM Extra-Virgin Olive Oil

Wine Pairing: Domaine Collin Crémant de Limoux Brut (\$18)
Teresa Kearney, CSW
WSQ Wine Consultant

Place the lobster meat, greens, avocado, grapefruit, mint, and almonds in a large bowl and toss gently. Set aside. In a small bowl, whisk together the lemon zest, lemon juice, honey, Dijon, and salt. Slowly add the oil and season to taste with salt and pepper. When ready to serve, drizzle the lemon dressing over the mixture and toss gently again. Season with salt and pepper to taste. Divide among individual salad plates and serve.

"When I call my contacts, I'm always asking questions like 'what's new,' 'what's popular,' and of course, 'how is the fishing going?' These conversations unlock preparation and serving ideas that I can tell customers."

DLM Springboro
Seafood Manager

MUSSELS & CHORIZO

Serves 2

- 2 Tbsp DLM Extra-Virgin Olive Oil
- 1 medium onion, chopped
- 1 garlic clove, thinly sliced
- 1/4 lb dry Spanish chorizo, finely chopped
- 1/4 cup white wine
- 1 large ripe tomato, finely diced
- 2 lbs mussels, rinsed
- Chopped parsley for garnish

Wine Pairing: Camino Roca Altxerri Getariako Txakolina (\$20)
Todd Templin, CSW
VP of Wine & Beer

Put the olive oil in a large pot that can be covered and turn the heat to medium. Cook the onion, garlic, and chorizo, stirring occasionally until the onion softens, about 5 minutes. Add wine, tomatoes, and mussels in the pot; cover and cook, shaking the pot occasionally, until mussels open, about 5-10 minutes. Taste and adjust seasoning if necessary. Sprinkle with parsley, and serve.





22 } Laura's Cookies

THE DLM DIFFERENCE

The Ultimate Comfort Cookie

For 30+ years, my five sisters, sister-in-law, and I have been baking Christmas cookies together. Typically, on the day after Thanksgiving, we gather at my brother's home, which my parents built in 1954, and we bake. When we first started our tradition, we had about a dozen different recipes that we made every year, but we were always looking for new recipes to add.

About 25 years ago, we added a special recipe to our annual baking tradition. It was a rolled cookie dough with a taste that reminded us of a sugar cookie that our mom would make for us. I loved the cookie dough, but I didn't care for the royal icing we initially tried. The thick, soft sugar cookie did not seem to be enhanced by the hard, tasteless royal icing.

So, I developed my own special almond-flavored frosting to complement the cookie. We decided that this combination was just right and Laura's Cookies was born. We soon referred to it as the ultimate "comfort cookie."

Laura

**The DLM
Difference**

Available exclusively in our Bakery and shop.dorothylane.com!



Q&A with Laura

"It truly brings me joy to know that there is a happy memory in every bite."

HOW DID LAURA'S COOKIES DEVELOP FROM THERE?

I'd been in hospital administration for my entire professional career (17 years), and in 1999 I decided that I wanted to move in a new direction. What that would be, I had absolutely no idea.

I took full advantage of career development sessions offered locally and found out a few things about myself. Most significantly, I had experiences, skill sets, and a self-awareness of my strengths and weaknesses that indicated a potential to be a successful small business owner. I was intrigued—but what business could I start?

While taking a 10-week SBA class at Sinclair Community College, I would bring a variety of cookies to get feedback from my classmates and instructor. The "comfort cookies" (now known as Laura's Cookies) became the most requested for repeat tastings. That became the focus of my business plan. My primary challenge was to find a commercial kitchen to bake in and an outlet sell my cookies.

ENTER DLM. HOW DID IT START?

This was 21 years ago. One of my book club friends was acquainted with Scott Fox, DLM VP of Bakery, and I was able to get a meeting. I explained that I had a cookie that everyone seemed to really like, but that I needed a place to bake. Scott expressed interest and shared that DLM likes to promote quality, local products. A day later, I brought in 2-3 dozen "Laura's Cookies" in different shapes. We met in the Oakwood Bakery manager's office (a very pregnant Shelley Eberle). There are two things about this meeting that I will never forget. The first is Shelley opening the container, biting into a cookie, and then turning around in her chair exclaiming "this is the best cookie that I've ever had!" Scott tasted one and agreed with Shelley, and asked for more samples. He called the next day and asked when I could start baking!

HAS THE RECIPE CHANGED AT ALL?

The only thing that has changed is that the trans fats have been removed from the ingredients.

DID YOU EVER IMAGINE LAURA'S COOKIES WOULD HAVE GROWN INTO WHAT IT IS TODAY?

Honestly, no (insert laughter). My informal business plan when I started was to make enough cookies to cover my living expenses, save for retirement, take a couple vacations a year, and maybe have a couple of employees. Fast forward to 2021 and 5,337,000+ cookies later. Laura's Cookies has a huge fan base, an amazing team, and a beautiful production facility at DLM.

SWEETEST MEMORIES?

My favorite sweet memories are those shared with me by customers. Laura's Cookies have become a part of so many people's lives and celebrations. Major life events have been made even more special with Laura's Cookies. Innumerable grandchildren have been delighted when a grandparent arrives with Laura's Cookies in hand. Corporate clients look forward to holiday gift boxes of Laura's Cookies. A gift of a single Laura's Cookie can brighten someone's day. It truly brings me joy to know that there is a happy memory in every bite.



Top Food Find: Rancho Gordo Heirloom Beans

COOL BEANS

The wait list is 18+ months ... just to join a bean club? Why wait when you can get Rancho Gordo's gorgeous heirloom dried beans right here at DLM? Between the rise in pantry cooking and press coverage from *Food & Wine Magazine*, *The New York Times*, and *Bon Appétit* (to name a few), Rancho Gordo beans are crazy cool right now. Each heirloom variety has its own unique characteristics, flavor profile, and history—and the recipes are plenty. So why not forego the can and give good heirloom dried beans a chance? Enjoy the recipe on this page adapted from Rancho Gordo and see more at DorothyLane.com.

BASIC DRIED BEAN TIPS

- Store dry beans in a cool, dark place.
- 1 cup of dried beans yields about 3 cups of cooked.
- No time to soak? Don't worry! Go ahead and cook them knowing it'll take a bit longer.
- Simple seasonings speaks volumes, like adding a ham bone or cooking in stock. A little bacon fat or olive oil helps add depth of flavor.
- Cook in the soaking water and add salt after the beans are tender.
- Store leftover cooked beans in the fridge for up to 5 days or freeze.
- Keep the cooking liquid handy. Store leftover beans in the liquid.

Chef Camie | Culinary Director

PASTA E FAGIOLI WITH RANCHO GORDO BEANS

2+ hours (plus overnight soak)
Makes 4-6 servings

- 1 cup dried Rancho Gordo Cranberry Beans (substitute pinto or red kidney beans)
- 5 Tbsp DLM Extra-Virgin Olive Oil, plus more for drizzling
- 5 cloves garlic, smashed
- 1 small onion, roughly chopped
- 1/4 tsp red pepper flakes, or more to taste
- 1 tsp fresh rosemary, finely chopped
- 2 oz piece pancetta, diced (optional)
- 5 tomatoes from (1) 28-oz can DLM San Marzano Tomatoes D.O.P., crushed by hand
- 2 bay leaves
- 1 Parmigiano-Reggiano rind
- 1/2 cup Parmigiano-Reggiano, grated plus more for topping
- 2 cups small pasta, such as shells or ditalini
- 1 bunch kale, stems and ribs discarded, leaves chopped
- 1/4 cup fresh parsley, roughly chopped
- Sea salt and freshly ground pepper

Follow package instructions to soak beans overnight. Heat 3 Tbsp olive oil in a large pot over medium heat. Add garlic, onion, red pepper flakes, rosemary, and pancetta (if using) and cook two minutes. Stir in tomatoes and cook two more minutes; season with salt. Add beans, 3 quarts water, bay leaves, and Parmigiano-Reggiano rind. Cover and bring to a boil, then reduce heat to low and simmer until the beans are tender, 1.5 hours to two hours. Uncover the pot and bring the mixture to a boil over high heat. Add the pasta and cook until al dente, about 8 minutes. Add kale and cook, stirring occasionally, until tender, 5 to 6 more minutes. Soup should be thick and creamy; thin with water if necessary. Remove bay leaves and Parmigiano rind. Add grated Parmigiano-Reggiano, parsley, remaining 2 Tbsp olive oil, salt, and pepper to taste. Drizzle with olive oil and Parmigiano-Reggiano before serving.





Virtual Wine Tasting Explore Spanish Wines

Join George Punter and Teresa Borros-Kearney as they share their love of wine, immense knowledge, and stories-to-boot with this virtual wine tasting! They'll take you on an exploration of Spanish wines, walking you through each as you taste along from the comfort of home.

FRIDAY, MARCH 19 • 6:30-7:30 P.M. • FACEBOOK LIVE
[DOROTHYLANE.COM/VIRTUALWINETASTING](https://www.dorothyLane.com/virtualwinetasting)

ST. PATRICK'S DAY *Dinners To Go!*

We slow smoke our house-cured corned beef brisket and pair it with steamed cabbage and red-skin potatoes tossed with sweet butter, fresh parsley, sea salt, and black pepper.

ORDER ONLINE BY MARCH 14, 6 P.M.

[DOROTHYLANE.COM/STPATDINNER](https://www.dorothyLane.com/stpatdinner)

PICK-UP AVAILABLE MARCH 15-17



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Laura's Cookies SPRING COLLECTIONS

These adored cookies are just as sweet as they look! Ship a smile with these happy cookies loved for their soft texture and unique almond-flavored icing.

Exclusive Q&A with Laura inside!
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 **the DLM
Difference**



Available exclusively in our Bakery and shop.dorothylane.com!

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