

you really **can** taste the difference!™

Zingerman's news

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ARI'S ANNUAL TOP 30 ZINGERMAN'S HITS!

Every year for the last fifteen years or so, I've sat down early in the autumn to put together a list of thirty or so Zingerman's foods that seem particularly tasty and exceptionally terrific. Like most of what I do, making the list is both wonderfully enjoyable and creatively challenging at the same time. By the time I start to finish it, I've already thought of five more items I wish I would have added.

In the unintentionally appropriately titled book *Hunger Makes Me a Modern Girl: A Memoir*, Carrie Brownstein says,

My favorite kind of musical experience is to feel afterward that your heart is filled up and transformed, like it is pumping a whole new kind of blood into your veins. . . . curious, open, desiring for connection, to feel like art has chosen you, claimed you as its witness.

What Brownstein says is true for me with food. Imperfect as it is, every-

thing on the list is something I would personally enjoy eating, and that I would be happy to get as a gift as well. All bring joy and beauty to the world of Zingerman's, and I hope to yours as well. At the least, I'll forecast they will make you smile, brighten your day, and make the lives of those to whom you gift them a bit better.

At their deepest level, I've begun to see they have the potential to change others' lives as they have mine. Earlier this fall, I wrote about how great food has, over the last forty years, helped me to radically reconnect with myself, with others, and with the world around me. (Email me at ari@zingermans.com if you'd like the essay.) While each of these items will, eaten casually, be wonderfully enjoyable, they have the power to open doors to new stories, fascinating food history, diverse cultures, and different ways of seeing the world.

So much has happened—and is still happening—in the world right around us right now. Forty-one years ago this month, Paul and I were working to figure out how to open this new little Deli we'd decided to do together at the corner of Detroit and Kingsley streets in Ann Arbor. All these years later, I cannot effectively convey the enormous gratitude I feel to him as a partner, to everyone we work with in the ZCoB, to all of the artisans, farmers, and fisherfolk we buy from, and of course YOU, the caring customers who have made all this possible for four decades now. Thanks to all of you, I am more enthused about the work we do—and the foods we make, serve and sell—than I have been at any time in our organizational history.

Deep appreciation and a thousand thanks. Happy holidays, and here's to many more good things to come!

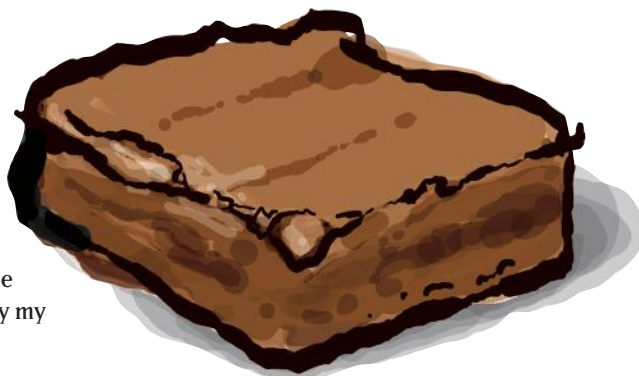
Ari

TOWNIE BROWNIES

now #1 on my list

The introduction of French Broad's Nicaragua dark chocolate has made an already really good product even better still! For years, the Bakehouse's Magic Brownie has been their biggest seller by far. While the Magic Brownies remain solidly ensconced at the top of the Bakehouse sales chart, I will say that far and away my new favorite is the Townie Brownie.

We first made the Townie Brownies so we would offer a wheat-free brownie to meet the dreams of our gluten-free customers. It worked. We use amaranth and quinoa in place of wheat and it's been a solidly good brownie since its beginnings back in 2010. The chocolate from French Broad Chocolate made them remarkable. More chocolatey. Less sweet. The finish is so clean, so lovely, and lively, that I just want to eat more of it. We've got them at the Bakeshop, Deli, and Roadhouse. You can ask for one in your (gluten-free) Brownie Sundae at the Roadhouse.



BONAJUTO CHOCOLATE

an ancient craft quietly carried on in Sicily

I first heard about the Dolceria Bonajuto in the fall of 2002. Six months later, I was there to visit. From a "discovery" standpoint, I was about 120 years late—the family has been making chocolate since 1880. Today the Dolceria is run with great passion and energy by Pierpaolo Ruta, the sixth generation to do so. The artisan workshop where they make the chocolate has, of course, grown a great deal over the years, but everything is pretty much still done as it was a century ago.

"There are two things that make our chocolate unique,"

Pierpaolo's father, Franco, explained to me when I was there. "First, we work at cool temperatures. We never go over 40°C and mostly we work at about 35°C. Secondly, there is the texture of the sugar. Because we keep the temperature cool and we don't conch the chocolate, the crystals never really dissolve."

Many producers also add back additional cocoa butter at this stage to help make for a more richly textured chocolate, but the Rutas don't do this either. As a result, the Bonajuto chocolate is less creamy, maybe more intensely chocolatey, than other bars of similar cocoa content.

Basically then, what Bonajuto makes is pre-modern, 19th-century chocolate. You'll feel the coarseness of the chocolate immediately. As you chew, you'll notice the light flickering of the sugar and cacao crystals as they crackle across your tongue. The chocolate flavor is big and enhanced, not overwhelmed, by the vanilla or the cinnamon. The finish is clean and lively. All their bars are terrific.



ZZANG! BARS

what could be the best candy bar in the country

We've been crafting these by hand for over twenty years now. Honestly, I can't remember anyone who went back to commercial candy after they ate one of these. Handmade peanut butter and honey nougat, toasted Virginia peanuts, dark chocolate from Colombia, some Muscovado brown sugar caramel, and a hint of sea salt. Don't miss the special big "family-size" bars—perfect for putting out after dinner with a small knife to let folks slice off small pieces while they sip coffee and connect. Guaranteed great stocking stuffer! Available at the Deli, Candy Store, Roadhouse, and online at Zingermans.com!

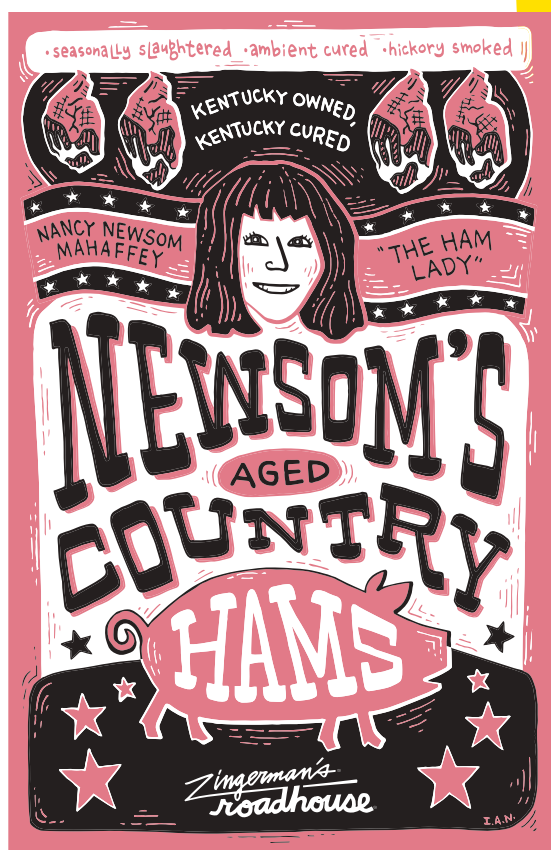


NEWSOM'S COUNTRY HAMS

specialLy selected and traditionaLLy aged in kentucky

Nancy Newsom is special on every level! The only professional woman country ham curer in the country, an amazing personality, wise, witty, committed to the craft she learned decades ago from her dad, Colonel Bill Newsom in their small western Kentucky hometown of Princeton. She's also the only one who's still doing only traditional seasonal curing—all the hams start in late December or early January. And the only one who does solely old school ambient temperature curing—the hams age with natural air temperatures as they did two hundred years ago. We've been selling Newsom's aged Kentucky country ham at the Deli for decades. At the Roadhouse it's a longtime staple too, most prominently on those beautifully prepared eggs Benedict we do for brunch.

A few months back, Connor Valone at the Deli arranged for us to get our hands on a couple of extra special versions of Nancy's always awesome ham! These are made using heritage breed hogs and the flavor is even better than ever. More complex, more nuanced, more long finish, more marvelous! If you like prosciutto, this terrific country ham could be just the ticket. Buy some thin, hand-cut (the best way to preserve the flavor and texture of the carefully crafted ham). Serve at room temperature with a bit of toasted True North bread. Or swing by the Roadhouse and pick up some of those terrific buttermilk biscuits.



CHOCOLATE CHERRY BREAD

featuring french broad chocolate from nicaraĝua



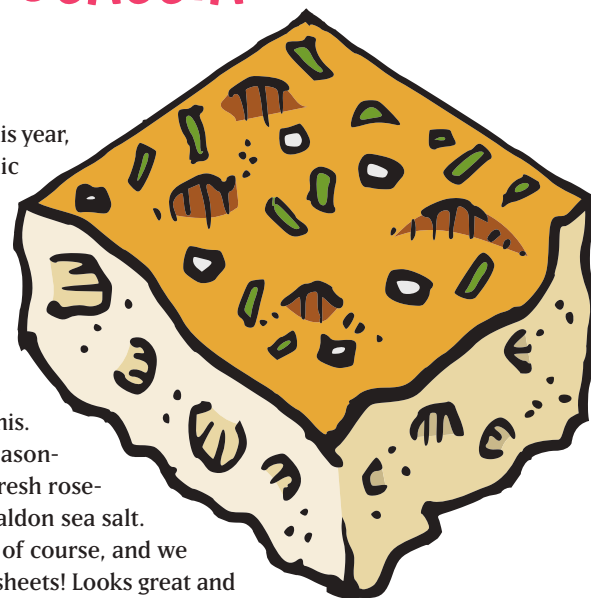
One of the Bakehouse's original and most popular offerings, since we opened up back in 1992, got even better thirty years later! We made the upgrade back in May and the bread has been even more terrific ever since! You can absolutely taste the difference! The flavor is far, far more interesting. Amy Emberling, longtime managing partner at the Bakehouse says the same. When I asked her if I was imagining how much better the Chocolate Cherry had gotten, she assured me that she too could really taste the difference. "Absolutely my experience as well. It's hands down better. I did a blind tasting, and it was a massive difference!"

To make this magically wonderful upgrade, we've shifted from using a very high-end, well-known international producer's chocolate to a bean-to-bar chocolate from our friends at French Broad Chocolate in Asheville. The Chocolate Cherry Bread is now made with a good dose of their single-origin Nicaragua 68% cacao content. I just tear a bit off and eat some on the way home from the Bakehouse (be sure to grab some napkins). Or warm it in the oven. Eat it for breakfast! Serve it with gelato! Great gift for anyone who loves bread and chocolate!

ROSEMARY FOCACCIA

freshLy baked at the bakeshop every day

A new arrival at the Bakehouse this year, the focaccia is made with organic wheat flour, a tiny bit of commercial yeast combined with a natural starter, and a goodly and appropriate amount of extra virgin olive oil. It's about an inch tall with a wealth of the nice holes that we like to see in the crumb of well-made breads like this. The top of the focaccia has a reasonable (not excessive) amount of fresh rosemary and a nice sprinkling of Maldon sea salt. We have it in single-serve slices of course, and we will also happily sell it in whole sheets! Looks great and tastes even better!



TWO NEW PAMPHLETS FROM ZINGERMAN'S PRESS COMING SOON!

"Life Lessons I Learned from Food and Cooking: How Becoming a Line Cook Changed My Life"

Jason Kirkey writes, "Each of us tells a story about our life." This is a big part of mine. In this pamphlet, I take a deep dive into life-altering learnings I've accrued from my professional roots as a restaurant line cook. Line cooking could, in fact, change your life as well. And, the same sorts of approaches to any line of work we love could, I believe, have a comparable impact elsewhere.

"A Taste of Zingerman's Food Philosophy: Forty Years of Mindful Cooking and Eating"

Our beliefs, I've come to understand over the years, play a huge part in making our lives what they are. Change our beliefs and things look—and in this case, cook up and taste—different. This is the food philosophy that underlies what we all (me included) eat at Zingerman's, a look at how my own beliefs about food and cooking have evolved over the now 40-plus years we've been working to make Zingerman's into something special. Includes nine recipes you can cook up at your house!

LOOKING FOR A SPECIAL GIFT FOR SOMEONE WHO LOVES BOOKS?

Both of these artisan pamphlets from Zingerman's Press; thoughts, insights, learnings about life and leadership, food and philosophy! The four-part Guide to Good Leading book series:

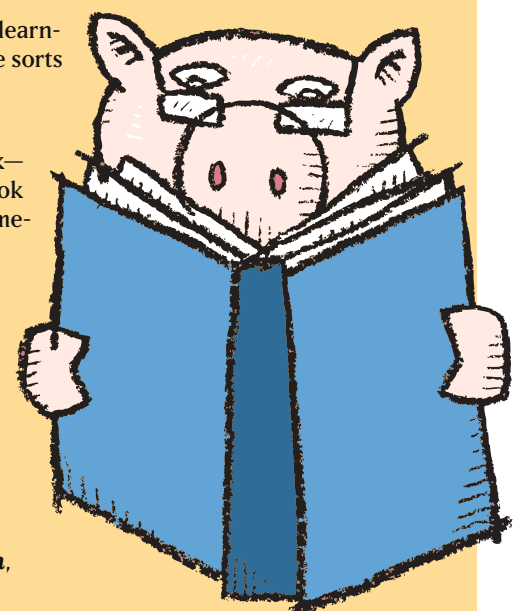
Part 1: A Lapsed Anarchist's Approach to Building a Great Business

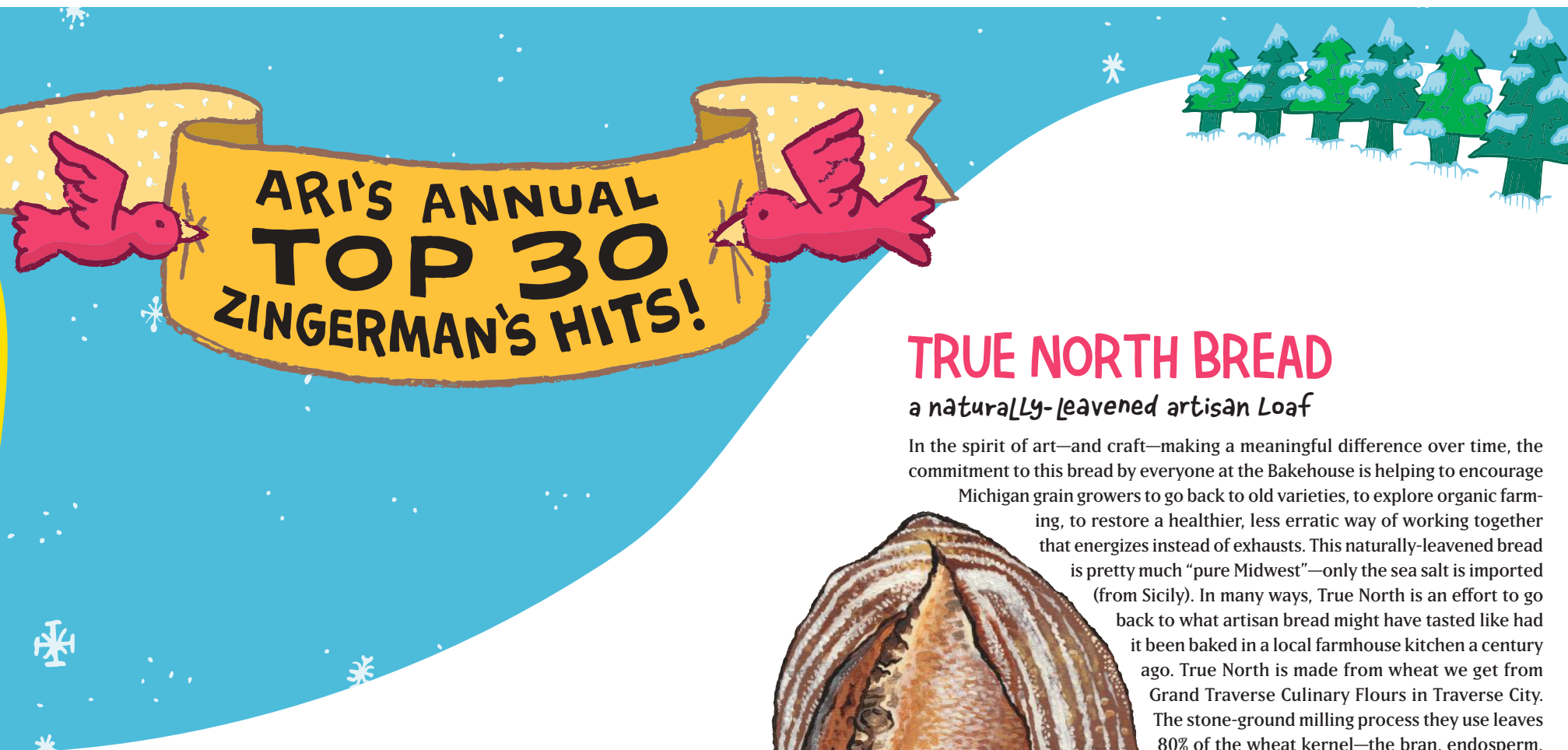
Part 2: A Lapsed Anarchist's Approach to Being a Better Leader

Part 3: A Lapsed Anarchist's Approach to Managing Ourselves

Part 4: A Lapsed Anarchist's Approach to the Power of Beliefs in Business

Or, for the whole literary shebang: the *Guide to Good Leading* book series, the two food & cooking pamphlets, the *Guide to Better Bacon*, and the *Guide to Giving Great Service*.





KAMĀ ZA'ATAR

an exceptional spice blend from Jordan

My first experience with za'atar was when I visited Jerusalem for the first time many decades ago. It comes in small paper packets that you get when you buy Arab *bagelach*. You tear the bread, dip the open end in a little olive oil, then into the za'atar. Aromatic, amazing, it was unlike anything else I'd ever tasted. Which is why, all these many years later, I'm so excited to have this artisan za'atar from Jordan. Since I got a sample a few months before the shipment, I've been eating it at home for weeks now—I'm thrilled that it's on the shelves at the Deli now for you to take home, too!

The za'atar comes to us through the hard work of Jumana Jacir, founder and owner of Kama Local Gourmet in Amman, Jordan. Kama means "desert truffle" in Arabic. She got a degree in design from Concordia University in Montreal, Quebec, Canada but decided to return home to Jordan to start a business through which she could empower disenfranchised women in Jordan. Her work is remarkable—everything from the story to the package to the product inside the jar is beautiful, delicious, and authentic! The za'atar starts with fresh thyme from selected farms, which is cleaned and then handpicked, one leaf at a time. The leaves are left to dry, then rubbed with pure extra virgin olive oil until it soaks in. It's then mixed with pure sumac and sesame seeds.

You can eat the za'atar as I described above by dipping it in oil and bread. Great on salads, pasta, rice, on sautéed vegetables. Super fine with fish or chicken. I love it for marinating olives as well! Great in yogurt, or on fresh goat or feta cheese! Be sure to take note of the aroma as well—it's beyond amazing! This is truly a special product that I'm honored to offer. As author Bret Lott writes, "It's all about the za'atar."



PISTACCHIOSA

a sensuous Sicilian Pistachio Spread

If you want a little something to brighten your day, put a culinarily-inspired smile on your face, and leave some lovely fine flavors on your tongue, pick up a jar of this incredible pistachio spread from central Italy. It's made by the small artisan firm of Colle de Gusto ("hills of flavor") in the tiny town of Fara di Sabina, in Lazio, smack in the center of Italy. The Pistacchiosa is made from Sicilian (some of the best in the world) pistachios (and a very high percentage of them at that), extra virgin olive oil, and a bit of sugar. It has just that right balance—nutty, savory, sweet, super rich, but still light. You can use the Pistacchiosa on toast right out of the jar. It's great on pasta, for a slightly sweet, slightly savory course. It's also excellent with fish, chicken, or rice. Or you can flip the culinary coin and use it with gelato. Try with the incredible yogurt or ricotta we get at the Cream Top Shop from Bellwether Farms in California. The truth is that mostly I've just been dipping a spoon in the jar and eating it that way. It's that good.

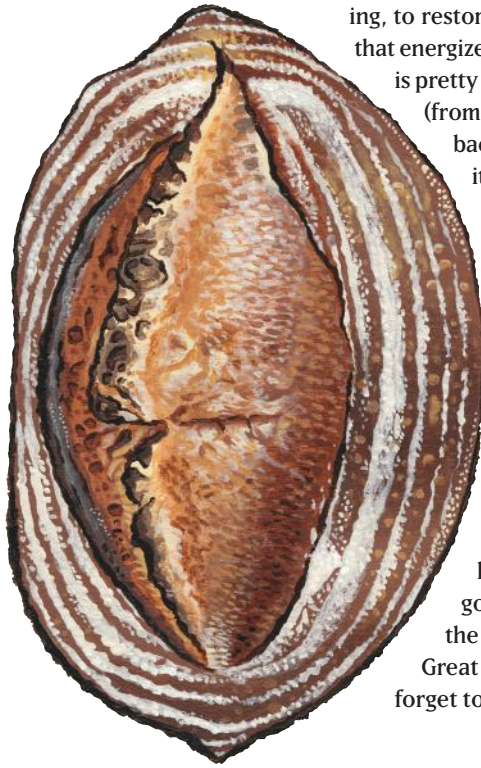


TRUE NORTH BREAD

a naturally-leavened artisan Loaf

In the spirit of art—and craft—making a meaningful difference over time, the commitment to this bread by everyone at the Bakehouse is helping to encourage Michigan grain growers to go back to old varieties, to explore organic farming, to restore a healthier, less erratic way of working together that energizes instead of exhausts. This naturally-leavened bread is pretty much "pure Midwest"—only the sea salt is imported (from Sicily). In many ways, True North is an effort to go back to what artisan bread might have tasted like had it been baked in a local farmhouse kitchen a century ago. True North is made from wheat we get from Grand Traverse Culinary Flours in Traverse City. The stone-ground milling process they use leaves 80% of the wheat kernel—the bran, endosperm, and germ—in the flour for great flavor, texture, and nutrition

This could easily be my everyday bread! True North is terrific for toast. It's great for grilled cheese. I've also been using it to make one of the best club sandwiches with smoked chicken from those terrific pit-smoked chickens from the Roadhouse. Spread toasted slices of True North with a good bit of mayo, pile on some nice large pieces of the smoked chicken, and add some lettuce and tomato. Great too with some good bacon and/or avocado. Don't forget to add sea salt and fresh pepper to the whole thing!



MARQUÉS DE VALDUEZA OLIVE OIL

amazing oil from a 1000-year-old family business in Spain

You'll be hard-pressed to find any product that's a whole lot more rooted in family and national history than this. The family—formally, the House of Alvarez de Toledo—has been a fixture in Spanish history for something like ten centuries. The farmland on which the olives grow was first worked by the family in 1624. Tasting it, for me, brings a bit of that history alive every time. As I let the flavors work their way across my palate I let my mind wander to what it might have been like to eat olive oil in Western Spain five hundred years ago.

The Valdueza oil is very well made and it shows. No defects, long finish, good complexity. It's made from a unique blend of four different varieties that grow on the farm—Hojiblanca, Picual, Arbequina, and the rare and unique to the region, Morisca. As good as the oil has been since I first tasted it ten years ago, the 2021 harvest is even better still.

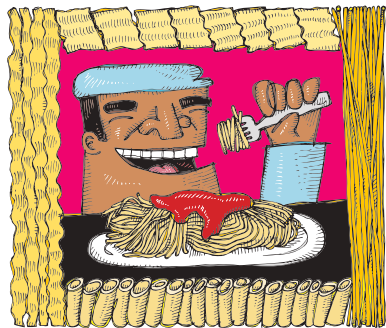
The Valdueza oil is exceptional, eaten very simply, with Paesano bread from the Bakehouse. It's of course great on salads (lots of local greens are coming in), on toast, drizzled over Piquillo (or better still, Cristal) peppers. Great drizzled on just broiled fish, or roasted squash. If you want to sip it from a small glass as professionals would do, make a toast to the family that has continued to work to get better at all they do for ten centuries now. I feel fortunate to be a beneficiary of their very good, and very tasty, work!



MANCINI PASTA

Italy's only farmstead Pasta

Truly exceptional artisan pasta from Italy's Marche region on Italy's east coast. Now in their third generation, the Mancini family grows the wheat using regenerative farming practices, then makes the pasta on the farm. Aside from incredible grain, they use all the old-school methods that make great pasta great—bronze-die extrusion for a rough surface and very slow drying for 48 to 60 hours. The flavor is truly terrific! So good, we started using it at the Roadhouse last year for the mac and cheese—it's been winning raves there since the day we made the switch. If you, or someone you know, loves great pasta, there is probably no better gift you could give!



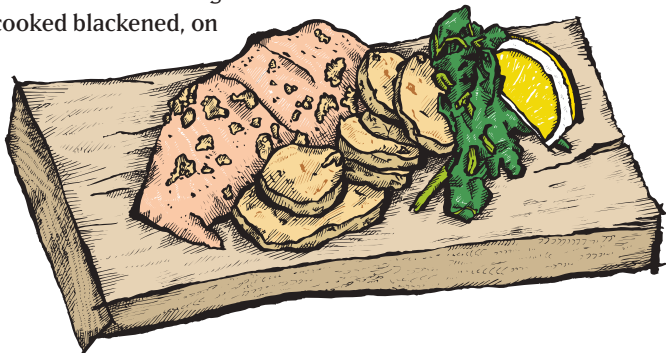


SUPERB BAY OF FUNDY SALMON AT THE ROADHOUSE

thanks to the folks at foley fish

We've been buying fish from the Foley family to broil, grill, and sauté at the Roadhouse every week since we first opened the restaurant's doors back in September 2003. Then, and now, Foley Fish has been some of the best of the best. As Frank Foley, grandfather of Laura Foley Ramsden who co-runs the company today with her husband Peter, said, "Quality comes before everything. It's the reason why profit is always the bottom line of a profit and loss statement—it comes after quality." The Bay of Fundy salmon gets to Foley's within 30 hours and to the Roadhouse the following day! The quality of the feed also makes an enormous difference in different farmed salmon. No chemicals are used, and wild herring is added to the feed to boost both flavor and fat content, and make for a tenderer texture. The fish are farmed at 20-30 percent less density, meaning there's more room to move, better muscle development, and ultimately, better flavor.

At the Roadhouse, we buy whole, 12- to 15-pound salmon, and butcher them regularly in the back kitchen. Seasoned simply with salt and that farm-to-table Tellicherry black pepper we use every day at the Roadhouse, it's terrific broiled or grilled. Great, too blackened. Add some to a green salad. I like to order it as a sandwich, cooked blackened, on one of those beautiful brioche rolls from the Bakehouse with lettuce, tomato, and mayo.



SUMMERDOWN MINT CREAMS & CRISPS

made with english black mitcham peppermint

I could go on for pages about these things, the story of the Colman family who created them to help revive the nearly lost tradition of heirloom variety British mint growing, the exceptional elegance, the balance of dark chocolate, cool mint, and sweet cane sugar. Let me just say I eat very little confectionery because I prefer bread and cheese, but I have a hard time if we don't have these in our house!

There are mint creams (yes, like an amazing artisan version of York Peppermint Patties). And also thin mint crisps—like thin domino-sized tiles of dark chocolate loaded up with slivers of caramelized fresh mint leaves! If you love mint and chocolate please be warned that these are dangerously addictive.



MUSCATEL WITH ORANGE BLOSSOM HONEY VINEGAR

a lovely sweet-sour combination from Spain at the deli

The Alemany family began to sell honey and honey-based confectionery all the way back in 1879. One hundred twenty-three years and five generations later, they're still at it. This great, newly arrived vinegar is one of the most recent fruits of their caring labor. A few years ago, they began to collaborate with an artisan vinegar maker in the region to make this amazing orange blossom honey and muscatel wine vinegar. The honey comes from the south of Catalunya, from the orange groves of Valencia. The Muscatel grapes are grown closer to Os de Balaguer. They work only with local growers of organic Muscatel and then natural conversion of the grape juice is done to make the vinegar. The vinegar is neither filtered nor pasteurized, so it remains very much as it might have been back in 1879.

The Muscatel and Orange Blossom Honey vinegar is easy to use. Super tasty on salads of all sorts. The vinegar pairs well with blue cheeses and nuts for salad, and it makes a deliciously refreshing drink mixed simply with some soda water. If you're cooking salmon at home, this would be a terrific way to deglaze your pan! If you like vinegar on the sweet side but are ready for a good change of pace from Balsamic, this new Muscatel and Orange Blossom Honey vinegar could be just the ticket!



SPRUCE TIP BRESAOLA FROM INDIANA

delicate and delicious

Some of the tastiest charcuterie I've tried in a long while. Bresaola, if you aren't familiar, is the centuries-old style of dry curing beef in northern Italy. It's typically done with the thigh, brined and then long-cured until it's the texture of dry-cured pork. It's neither cooked nor smoked, so it really concentrates the natural flavors of the beef. Use it just as you would prosciutto. Flavoring with the tips of wild spruce trees is a technique that Smoking Goose founder and master meat curer Chris Eley originally learned to harvest during a visit to Alaska and now forages locally. It's pretty darned terrific and super tasty. When I asked chef and co-managing partner Rodger Bowser about it the other day he shot back "I ate like a half a pound the other day in single sitting!"

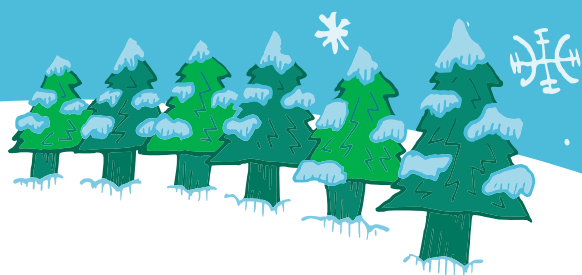
What do you do with Spruce Tip Bresaola? The easiest answer is, eat it! Place thin slices on a plate, top with some fresh arugula, then dress with a squeeze of lemon and a bit of good olive oil, salt, and pepper. For appetizers, it's great rolled around bits of Parmigiano Reggiano and arugula or sprouts. Equally excellent rolled around the Creamery's handmade cream cheese. And it's terrific, in a surprisingly super tasty bit of unforgettable umami excellence, with cream cheese and an anchovy in the middle. Great for open-faced sandwiches too!



SUPER-ZINGERMAN GELATO

the creamery's take on a midwestern classic

Growing up in Chicago, I'd never heard of the ice cream named after an iconic superhero. In the wonderful nature of regional specialties, had my family driven five hours east to Detroit we could have discovered it. Around here, I've learned in the last months, people are passionate about it. Culinary historians say it likely started in the 1920s, when Prohibition meant that Stroh's had to shift from brewing beer to other products, including ice cream. Here it's made with vanilla, raspberry, and lemon. Swing by the Cream Top Shop and find out what all the sweet fuss is about.



J. PATRICE CHOCOLATES

*beautifully decorated and handcrafted
right here in ann arbor*

When your head chocolatier has a side project you know it's going to be something special! Jamie Lebeouf is the highly skilled longtime manager of the Candy Manufactory confectionery kitchen. J. Patrice is her super tasty chocolate "solo album" and we're honored to have the chance to offer it for sale at the Candy Store.

Beautifully decorated and highly delicious handmade chocolates that Jamie has been perfecting over the course of twenty years studying confectionery and running her own chocolate shop in Beirut and then in Kuwait! We feel incredibly fortunate to have Jamie's

skilled, kind, craft-focused presence as part of the ZCoB and equally honored to offer these great chocolates.

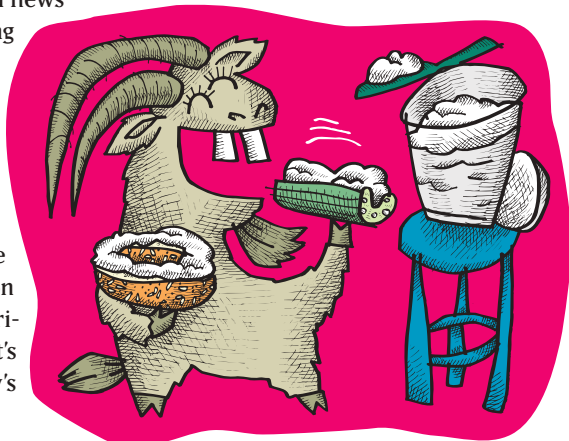
Emily Milner who works the counter at the Candy Store says, "Everyone says they're too beautiful to eat, until they taste them!" My favorite is the Arabic Coffee, but all of the two dozen varieties are wonderful. The Candy Store crew regularly put together gift boxes of 2, 4, 8, and 16 chocolates for you to bring as a gift anywhere you're doing!



CERVELLES DE CANUT

the classic herbed cream cheese of Lyon

Cervelles de Canut is on my list of good things that came out of the pandemic. Jules Mons, who grew up in the French city of Lyon, had come to spend some time with us learning about Zingerman's. The bad news for Jules was the pandemic hit not long after he arrived and he couldn't go home. The good news for us is we got to spend over a year learning from and with Jules, whose family has been buying, maturing, and selling artisan cheese in Lyon for half a century. Cervelles de Canut came to the Creamery out of Jules' visit—it is to Lyon what pimento cheese is to the American South. Nearly three years later, it's quietly become one of the Creamery's best sellers!



Cervelles de Canut is made from the Creamery's fresh goat cheese, seasoned with olive oil, chopped chives, shallots, black and green peppercorns, and fresh herbs. Great on top of baked potatoes. Lovely in an omelet. It's really good drizzled with a bit of walnut oil, or even olive oil. You can put Cervelles de Canut on a pizza. Or a bagel. Or a Bakehouse Zinglish muffin! Beautiful on a burger (by the way, put your burgers on toasted Zinglish Muffins and you'll be a happy human). Chef Daniel Boulud suggests thinning it with a bit of yogurt and using it for a salad dressing—awesome idea. Jules Mons makes his richer still by blending in a bit of heavy cream. A terrific taste of the south of France made by hand out at Zingerman's Southside!

THE ZEKE NIBBLE BAR

*amazing new chocolate from
shawn askinosie*

A seriously excellent, wonderfully world-class chocolate crafted collaboratively by my longtime friend Shawn Askinosie and chocolate-loving epidemiologist Zeke Emmanuel. This is the third year they've done this collab and the results have been uniformly excellent. This year, their collab resulted in a 68% cacao bar, made from the chocolate of the Amazon. This time though, they've liberally sprinkled the nibs from the cacao across the back of the bar. It makes for this amazing textural and flavor contrast that comes together beautifully as you eat it. You get the not-sweet, chewiness of the nibs. You get the creamy, complex, delicate chocolate fruit of the rest of the finely conched and carefully crafted bar. The finish is super long and very lovely, high notes embroider the edges; it's elegantly nutty and nicely butterscotchy.



ZAB'S HOT SAUCE

*made from a very
special pepper*

The key points about Zab's Hot Sauce are a) it has a drawing of a cute dog on its lovely label and b) it tastes terrific. Swing by the Deli soon and grab a bottle or two. We have some at our house and Tammie and I have been adding to pretty much everything to test it out. In the last few days alone, Zab's has been adding some zip and a bit of zing to avocado, fried potatoes, and eggs.

While Zab's is new, the Datil pepper and the idea of cooking with it are anything but. They've been a staple around the area of St. Augustine, Florida for the last few hundred years. It's a unique pepper with a modestly hot, mostly fruity flavor; as a result of which, Zab's sauces are fruity, hot, and a happy bit of spice. The Original is the hotter of the two, but it's not so hot that it'll blow your head off! It's my personal pick between the two. Made with vinegar, carrots, Datil peppers, and spices, most all of which are organic. The St. Augustine-style is a bit sweeter and still nicely spicy. It's made with tomatoes, pineapple juice, spices, and vinegar, and again, most all of them are organic. Both, really, taste terrific on pretty much everything from tacos to tuna salad to tomato soup and everything in between!



DOBOS TORTA

*a best-selling cake just
got even better!*

Hungary's most famous cake, Dobos Torta, was the creation of József Dobos who first developed it in his Budapest bakery back in 1884. We've been crafting Dobos Torta at the Bakehouse for nearly ten years now and over the course of that decade, it's become almost as big a seller here as it is in Budapest! Beautiful and exceptionally delicious—buy a whole one and serve it up for pretty much any party to guarantee visuals wows and a good bit of culinary wonderfulness!

The Dobos Torta is made of five thin layers of very light vanilla cake, sandwiched around a chocolate buttercream enhanced with a hint of ground espresso. More buttercream coats its sides, which are then dusted with chocolate crumbles. The rectangular cakes are topped with a thin layer of almost crunchy, slightly chewy, delicious caramel.

This past spring, we began using the bean-to-bar 68% dark chocolate we're getting from our friends at French Broad Chocolate down in Asheville, made with a blend of Criollo and Trinitario cacao varieties, which have been carefully cultivated for generations. Criollo are considered some of the rarest and finest cacao beans the world has to offer.





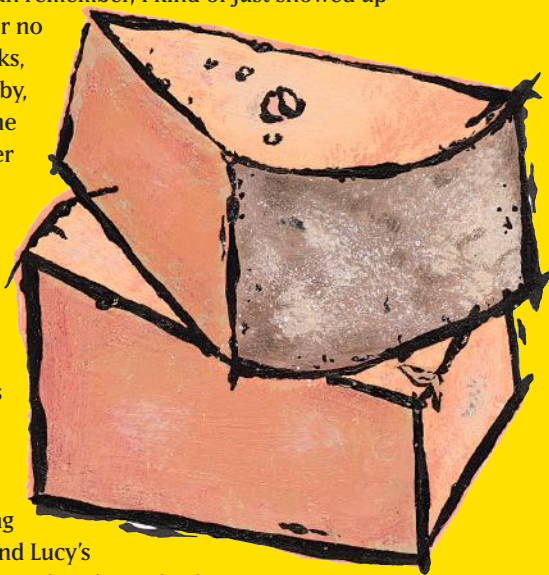
APPLEBY'S CHEESE

the last traditional cheshire maker in britain

It's been nearly three decades now that we've been selling the Appleby family's very fine farmhouse Cheshire cheese at the Deli. I first visited Abbey Farm at Hawkstone, where Lucy Appleby was making her now-famous raw milk, traditional Cheshire, sometime in the late '80s. Best I can remember, I kind of just showed up at their centuries-old farmhouse—remember no email, no cell phones, no websites. Just books, paper maps, and word of mouth! Mrs. Appleby, already in her late 60s at the time, invited me in to watch the cheesemaking, and then later that day to sit in the kitchen for tea, a bit of talking, and of course, some cheese tasting. The Cheshire she was making—true to what had been crafted in the county for so many centuries—was exceptional.

Every wheel of British cheese we get is hand-selected for us by our friends at Neal's Yard Dairy. We were the first folks to get Neal's Yard cheese into the US and it's been an exceptionally rewarding relationship. Today, in 2022, Paul and Sarah Appleby, along with cheesemaker Garry Gray, keep Lance and Lucy's now-three-generation-long tradition alive. David Lockwood, a long-time partner at Neal's Yard, has been singing their praises, sharing the story of how they have taken the family cheese to even higher levels of quality.

Delicate and delicious, with a dryish, light, fine, and flaky texture. Tangy and a hint of salt, with a touch of tongue-tickling flavor in its finish that I've loved for thirty years now. Eat it with apples, a solid slice of Detroit Street Sourdough, and a glass of good British ale. A taste of medieval England, come alive here in 2022



THE CAROLINA GOLD RICE BOWL

a to-go lunch or dinner from the roadshow

This super-tasty and almost immediately popular new menu item at the Roadshow (that's the 1952 Spartan aircraft aluminum trailer out from of the Roadhouse from which we do drive up carryout, cappuccino, etc.) came, in part, out of our effort to spread the word about the beyond awesome, historically interesting, exceptionally flavorful organic Carolina Gold Rice we've been serving at the Roadhouse for nearly 19 years now. While it may not look much different from mundane, de-natured, food service white rice, this stuff is something special. I continue to love it, and it continues to surprise people. Out of production from 1920 'til about 2000 when seeds were found in a seed bank in Arkansas. In the last 20 years, Carolina Gold Rice has made a bit of a small-scale comeback. For those who love great rice and great food, culinary history, and complexity of flavor, it's back! And it's delicious!

Along with the bowlful of the Carolina Gold, we add sliced avocado. Pickled carrots from the Brinery. A bit of the Roadhouse pulled pork—whole hog barbecue, smoked over oak for about 15 hours on the pit. We add on some of those marvelous new pecans we've been getting from the Millican Family in San Saba, Texas (they've been at it continuously since 1888). It's also got some really lovely, pickled zucchini from the folks at Quince and Apple in Madison, Wisconsin. The whole thing is finished off with a bit of Red Rage barbecue sauce and topped with a handful of fresh arugula sprouts. The Carolina Gold Rice Bowl has been getting rave reviews right out of the gate. Swing by soon and pick one up for lunch or dinner!



HOLIDAY BLEND FROM ZINGERMAN'S COFFEE COMPANY

a seasonal favorite returns

The annual creative flavor-focused roasting and blending by the folks at the Coffee Company. This year's brew begins with beans from smallholders in Guatemala and our longtime partner Daterra farm in Brazil. For a bit of complexity and another layer of richness, we added in some beans from the island of Timor in the Asia-Pacific. We made it to be a ready-for-anything blend for holiday celebrations—whether with breakfast, dessert, or on its own, as you stay cozy wrapped in a blanket. Silky smooth with a rich, nutty flavor. Sip, celebrate the season, and make a well-cafeinated toast to 2023!



ZINGERMAN'S PIMENTO CHEESE

a midwestern outpost for a southern staple

Back in the early years of the 21st century, very few folks in Ann Arbor were familiar with pimento cheese. At least if they were they kept their cravings impressively quiet—I can hardly remember a customer even asking for it. Fifteen years or so ago, on one of my early visits to the Southern Foodways Alliance symposium in Oxford, Mississippi, I found out about it. What I'd known nothing about turns out to be as ubiquitous in the South as the maize and blue U of M logo is around Ann Arbor. Loved by all, seemingly regardless of politics, race, religion, class, or cultural background, pimento cheese might be the thing we could bring the whole country together around. Pretty much everyone seems to love it!

If you don't know it yet, pimento cheese is the classic cheese spread of the South. You can eat it as is, on toast, crackers, burgers, bagels, mashed potatoes, or eggs. Basically, pimento cheese is good on everything! A year or so after I first learned about it at SFA I came up with my own recipe (every family seems to have their own slightly different version) and we've been making it here in the ZCoB ever since. (If you want to make it at home, the recipe is in *Zingerman's Guide to Better Bacon*.) You can get pimento cheese at the Cream Top Shop, Deli, and Roadhouse every day. It's featured on the Caviar of the South toast (seriously terrific) at the Coffee Company. And of course, we ship some serious quantities of it around the country, including I will add with a smile, back to its culinary homeland in the South.

One first-time guest at the Roadhouse last year stopped me to say, "I'm from Atlanta and I've been eating pimento cheese for decades and this is honestly the best one I've ever had!" Whether you give it as a gift or eat a bunch at your house (or probably, preferably, both) it's hard to go wrong! In fact, with pimento cheese on your plate, a lot is likely to go right! I've been told by many that it makes everything from first dates to family dinners go better!





FRATELLI SICILIA FRUTTA MARTORANA

handcrafted marzipan fruits from central Sicily

Seriously some of THE best and MOST beautiful marzipan I've ever eaten! The Frutta Martorana is made by Fratelli Sicilia, a small family-owned firm that was started seven years ago by the brothers Piero and Salvo Motta.

Their craft confectionery is located near the ancient town of Paterno, Italy in the shadow of Mount Etna. The story of Frutta Martorana is that near the end of the Norman reign in Sicily, sometime in the 12th century, the nuns of the Benedictine monastery at the Church of Santa Maria dell'Ammiraglio learned that they were to have a visit from the King. Their garden at the convent had grown legendary and he wanted to see it for himself. The King decided to visit well before the fruit trees had even begun to blossom. The creative and committed nuns decided to craft "fruit" of their own, using local almonds, sugar, and water—they colored each piece to look like the appropriate piece of fruit and then arranged it around their bare trees. As the story goes, their craftwork was so good that the King was fooled. In fact, he was so taken by the beauty of the "fruit" he decided to take one off to eat it, at which point he discovered the deception. He found it touching, declared them a gift "fit for a king" and dubbed these special marzipan "fruits" a "royal pastry."

The Motta brothers believe it is the "maximum expression of the ancient art of Sicilian artisan pastry." An exceptional gift for anyone who likes marzipan!



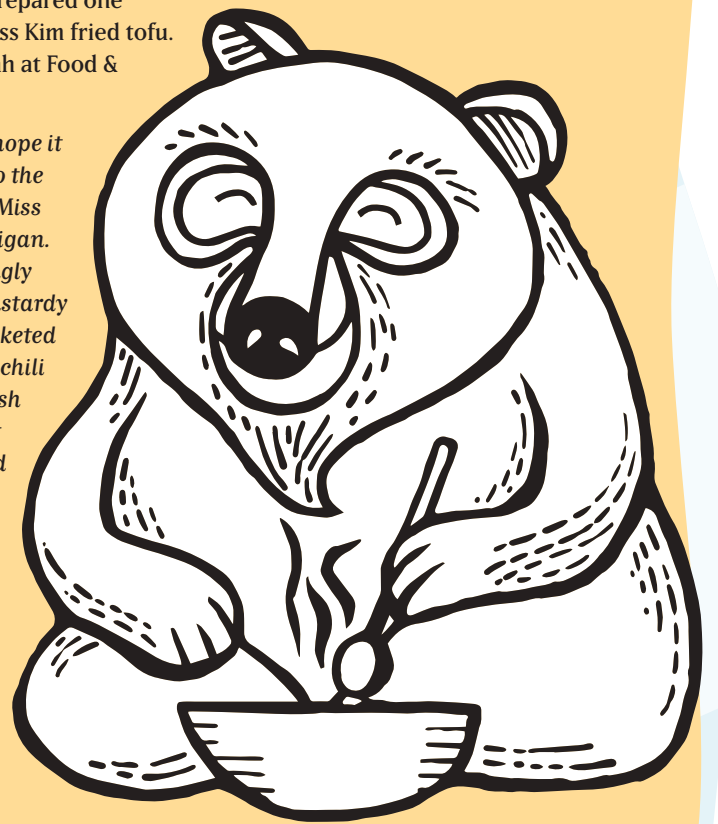
SUPERCALIFRAGILISTICALLY FANTASTIC FRIED TOFU FROM MISS KIM

an ancient craft quietly carried on in Sicily

The dish that had heads turning out in Aspen last year when Ji Hye was named one of Food and Wine Magazine's "best new chefs" list! To receive her award, Ji Hye flew out to Aspen the week before last. For the event, each of the chefs who were being recognized prepared one dish. Ji Hye chose the Miss Kim fried tofu. Here's what Khushbu Shah at Food & Wine had to say about it:

Every time I eat tofu, I hope it will magically turn into the Korean fried tofu from Miss Kim in Ann Arbor, Michigan. The cubes are shatteringly crisp on the outside, custardy on the inside, and blanketed with a sweet and spicy chili glaze. It's the kind of dish you immediately regret not ordering two of and the kind you will never want to share.

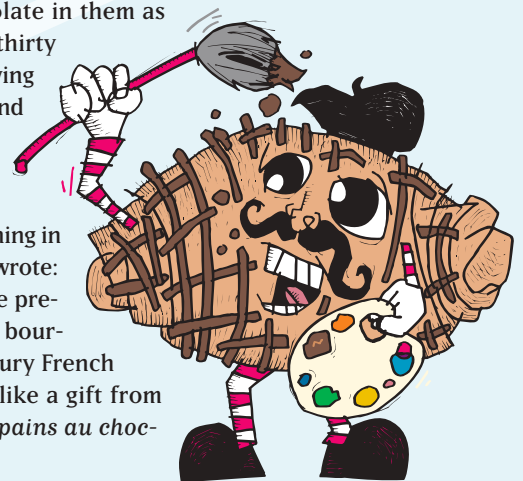
The dish is truly terrific, the kind of thing I could eat three times a week. It's comforting as can be and super tasty. Tender and silky soft tofu on the inside, golden and crunchy on the outside. Choose from either the Sweet Chili Glaze, Sweet Soy Glaze, or my favorite, the Korean Chili Spice Blend!



CHOCOLATE CROISSANTS

with french bread chocolate batons

Looking for a lovely taste of the 10th Arrondissement without having to fly to Paris? The chocolate croissants from the Bakehouse could be just the ticket. They've always been good and a few months ago we made the same quality upgrade we did on the Chocolate Cherry bread back in May. They now have the Nicaragua bean-to-bar dark chocolate in them as well. What has been good for the last thirty years got markedly better overnight! Swing by the Bakehouse, Deli, or Roadhouse and enjoy the flaky all-butter croissant dough wrapped around this carefully crafted dark chocolate. What Parisians know as *pain au chocolat* could be the next big thing in after-class eating. As Patricia Wells once wrote: "Croissant-like *pain au chocolat* was the preferred after-school snack for the more bourgeois Parisians." The famous 20th-century French singer Charles Aznavour said it best: "like a gift from heaven, exquisite delicacies, the little *pains au chocolat*..."



MAROU PHỞ SPICE BAR

Single Origin dark chocolate from Vietnam

Wow, here's a terrific new chocolate bar to add to your holiday (or every day) list!! Marou Chocolate is in Vietnam where they make bean-to-bar chocolate solely with Vietnamese cacao. We've been buying their chocolate for over a decade now and it's been delicious from day one! This year they introduced this new offering for their tenth anniversary. Their amazing dark chocolate is spiked with the spices one would use to make a traditional Vietnamese *pho*—coriander, green cardamom, cinnamon, star anise, and cloves. If I told you the chocolate was designed for Yule season in central Europe rather than being made with pho spices, it would fit right in! Shift the cultural kaleidoscope just a bit and the spices for making Vietnam's classic noodle dish start to feel a lot like Christmas!



Zingerman's

FOOD TOURS®

TRAVEL. TASTE. EXPERIENCE.

Start planning your 2023 eating adventure! Spaces are filling fast.

For over 40 years, Zingerman's has brought the world's best and most flavorful foods to your table. With our Food Tours, we take you behind the scenes directly to the source of that excellent food. Together we'll venture off the beaten path, where local cuisine provides a direct connection to the history of a region, the soul of its people, and the rhythm of daily life.

Our one-of-a-kind tours are small and intimate. We handle all the details for you and bring you the best local guides, cuisine, and cultural experiences. Because of our connections in the food and travel world, all you need to do is sit back, relax, and soak in a truly unique adventure.

2023 Spring Schedule

Sardinia, Italy A deep dive into the culinary treasure of a well-kept Italian secret.	April 28 - May 7	Per Person - \$7400
Mallorca, Spain A local's view of the hidden side of this island community.	May 6 - May 14	Per Person - \$7800
Paris & Champagne, France An insider's tour of the city that dreams are made of.	May 12 - May 21	Per Person - \$8600
Ireland See for yourself why this is the next big foodie destination.	May 15 - May 24	Per Person - \$7800
Lyon & Jura, France A food tour for the ages in the "Gastronomic Capital of the World."	May 28 - June 5	Per Person - \$7600
Piedmont, Italy Home of the famous white truffle, the entire region is teeming with culinary treats and traditions.	June 7 - June 14	Per Person - \$7400

View itineraries & book now at zingermansfoodtours.com



a collection of catering options from across the zcob

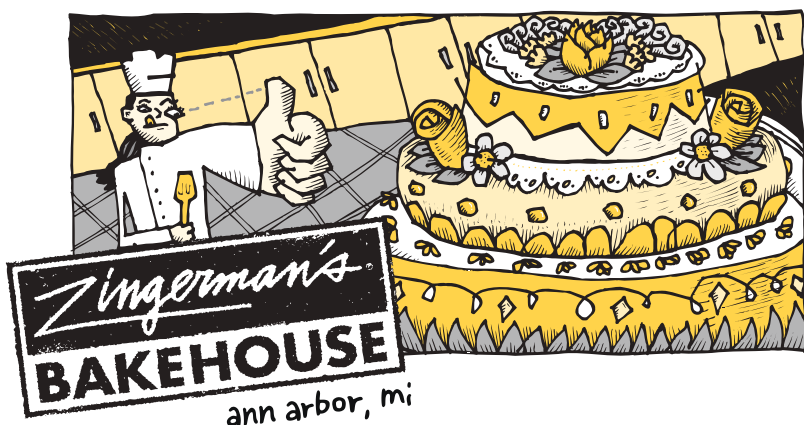


Zingerman's ROADHOUSE CATERING

Hosting private parties in the restaurant, and also catering events of all sizes offsite with all the Roadhouse classics—fried chicken, barbecue, fresh fish, pimento cheese, and other really great American food!



Successfully catering memorable events takes range and the Deli has that in spades! Everything from deli platters to delicious onsite dinner service.



Our in-house cake studio creates incredible works of delicious, edible art that could grace your table for weddings, birthdays, retirements, engagements, or any other occasion for which cake is called for!



Cheese platters customized to your specific event. All platters include your choice of dried fruits, nuts, cured meats, pickled veggies, sauces, and your choice of baguette slices or crackers. Our cheese trays range in size to cater to small, intimate gatherings or enough to feed a crowd.



ZINGERMANN'S Cornman farms®

Want to host your holiday event in this historic, 19th-century setting? We have limited dates left, so sign up soon! Weddings, business parties, bar and bat mitzvahs ... we're happy to talk!



≡ GREYLINE ≡ ZINGERMANN'S EVENT SPACE

A great place to host your staff party or family celebration in downtown Ann Arbor. This historic renovated Greyhound bus station adjoins a hotel for easy overnight accommodations for guests.

Two Bites To Holiday Bliss

We're busy ushering in the holidays across the Zingerman's Community of Businesses with all sorts of seasonal favorites. The Bakehouse is baking loaves of Cranberry Pecan bread and the Coffee Company is brewing up batches of Holiday Blend coffee. The Deli is mixing up their house blend of Hot Cocoa Mix. Mail Order is busy shipping everything from heirloom turkeys to loaves of Chocolate Babka across the country.

While we're looking forward to sharing all of those treats with you and yours, we also wanted to bring you a few of the dishes that help usher in the holidays for some of our managing partners. They'll be whipping them up for friends and family throughout the holidays, and now you can, too. And, since they're all two-bite recipes, you can share and enjoy more of them!

You definitely know it's the holiday season when you start smelling Spiced Pecans in the Deli kitchen. Every batch is made by hand and bagged right at 422 Detroit Street. We get the pecans from the South Georgia Pecan Company in Valdosta, Georgia, and use a spice blend we make ourselves using Épices de Cru spices.

There is a disco dancing spiced pecan cartoon on our Spiced Pecan bag and a few years back we figured out we could print them with sparkly red ink. Nick Jaroch painted a poster of this pecan guy with glittery pants that is one of my favorite pieces of merchandising ever at the Deli. We like to make big, bountiful displays of these bags all over the Deli. Like hanging tinsel on your tree, it's festive and fun and you know the holidays have arrived.

—Rodger Bowser, Zingerman's Deli Co-Managing Partner

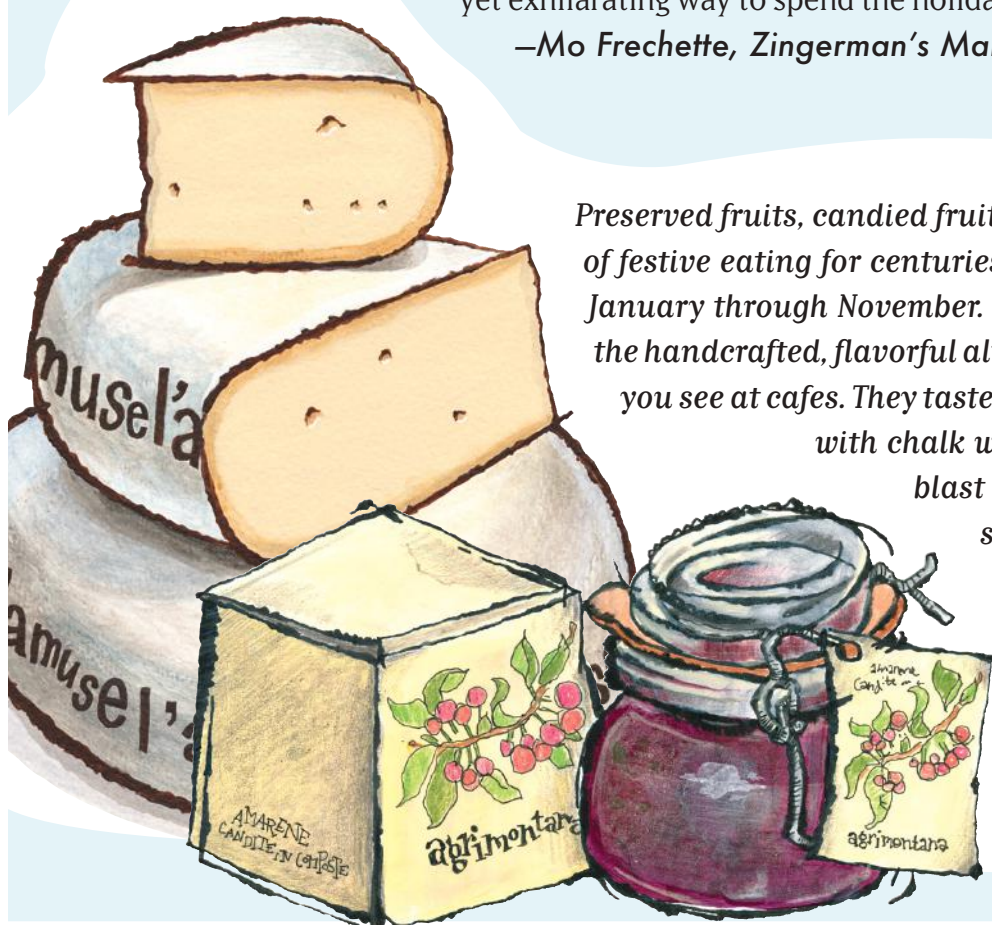


SPICED PECANS WITH APPLES & CHEDDAR

Pick up a bag of Zingerman's Deli Spiced Pecans, crisp local apples (like from Nemeth Farms in Milan or Kapnick Orchards in Britton), and a block of cheddar—you can't go wrong with Nor'Easter Cheddar from Cabot, but the new cheddars from Deer Creek in Wisconsin are also pretty fabulous. Put these three items on a tray and viola! A simple, yet delicious combination that's sure to win over your kids, neighbors, or a crowd!

Zingerman's Mail Order does half its years' business in the month of December. That kind of surge is as crazy as it sounds. We go from a nicely busy business to a rather insane business. Our staff quadruples. Food and boxes fill our warehouse to the rafters. Trucks and people and conveyors are constantly in motion. The operation runs 24/7. It's kind of nuts. I've known no other version of December for the past two and a half decades, it's a really strange yet exhilarating way to spend the holidays.

—Mo Frechette, Zingerman's Mail Order Co-Managing Partner



Preserved fruits, candied fruits, fruit cakes—they all say the holidays are here. They've been part of festive eating for centuries. For me, outside of jam on toast, I rarely eat fruits like this from January through November. But I crave them in December. Agrimontana's Italian cherries are the handcrafted, flavorful alternative to the ubiquitous blue and white jars of Amarena cherries you see at cafes. They taste of dark fall fruit, sweetened in their purple syrup. Combining them with chalk white Brabander goat gouda is stunning to look at and, frankly, a blast to eat. I think of Brabander as the milkshake of cheese—creamy, sweet, and easy to eat. Why not have a cherry on top?

GOAT GOUDA WITH WILD CHERRIES

Spoon one or two Agrimontana wild cherries from the jar and drape them on a thick shard of Brabander goat gouda cheese.



We first created Espresso Stars for our most beloved BAKE! class, Fancy Schmancy Holiday Cookies, at the suggestion of Nikki Lohmann, one of our BAKE! Instructors. We started the class in December 2009, and have been teaching it every holiday season since, adding more sessions along the way—we now teach the class 100 times between Thanksgiving and Christmas! The combination of coffee, chocolate, and buttery shortbread was such a hit that, for a time, they made it into our regular line-up at the Bakeshop, Zingerman's Coffee Company, and Zingerman's Roadhouse.

This recipe can be found in our “Fancy Schmancy Holiday Cookies” cookbooklet, a bite-sized collection of some of our favorite cookies from the class over the years. I'm excited to share that it will also appear in *Celebrate Every Day: A Year's Worth of Favorite Recipes for Festive Occasions, Big and Small*, our second full-length cookbook, which will be released in the fall of 2023. We packed it full with nearly 80 recipes, most of which have never been published, and included a number of guest favorites. We can't wait to share it with you!

—Amy Emberling, Zingerman's Bakehouse Co-Managing Partner

These shortbread cookies are flavored with freshly ground espresso beans from Zingerman's Coffee Company, making them a rather adult addition to a dessert line-up, both in terms of flavor and the little jolt of caffeine. We like the added help staying awake until the celebratory ball drops at midnight in New York City's Times Square on New Year's Day; but if you'd prefer less of a burst of energy, feel free to use decaf beans. (Just don't be tempted to try and swap in instant espresso powder, which is designed to dissolve; we want both the flavor and the texture from the freshly ground coffee to be front and center.) To make them look as festive as they taste we partially dip them into chocolate, and make the effort to find gold luster dust or gold leaf to garnish them.

CHOCOLATE-DIPPED ESPRESSO STARS

Makes 2 to 3 dozen cookies

1/2 cup (110 g) unsalted butter, room temperature
1/4 cup (50 g) granulated sugar
1/2 tsp fine sea salt

1 cup plus 1 Tbsp (150 g) all-purpose flour
2 Tbsp (10 g) espresso beans, finely ground
1 cup (170 g) semisweet chocolate, chopped
Gold luster dust or edible gold leaf (optional)

Make the cookies

- Preheat the oven to 300°F (150°C).
- In a medium mixing bowl, cream together the butter, sugar, and salt until sugar is well mixed in.
- Add the flour and ground espresso beans and mix until the dough holds together. If necessary, use your hands to gently knead the dough together into a ball.
- On a lightly floured surface, roll the dough out to 1/4-in (6 mm) thick. Cut out cookies using a 1 1/2- to 2-in (4- to 5-cm) star cutter. You can reroll scraps and cut out more stars, but take care not to overwork the dough. This cookie will be delicious in many different sizes and shapes. Use what you prefer and what you're able to find. If you choose a much bigger cutter, leave them a little thicker. If they are large and too thin they will break easily.
- Carefully place cut cookies on a baking sheet lined with parchment paper, evenly spaced about 1 in apart.
- Bake for 30 minutes. The tops should look dry and cookies should be slightly browned. Cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely to room temperature before dipping in melted chocolate.

Garnish the cookies with melted chocolate

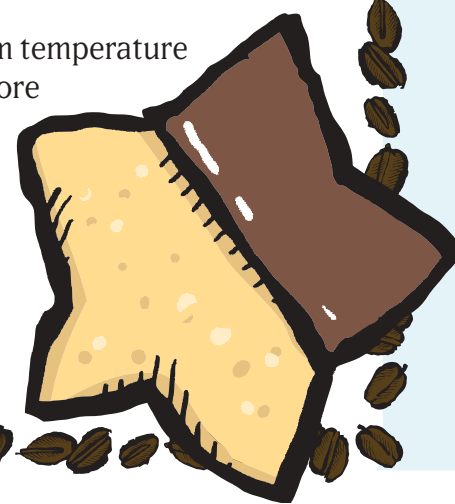
- Melt the chocolate slowly in the microwave or over a double boiler until just melted.
- Dip 1/3 of each cookie into the melted chocolate, then place onto a baking sheet lined with parchment paper. If you have gold leaf use a couple of small pieces as garnish and apply them to the soft chocolate. Let the cookies sit at room temperature until the chocolate hardens.
- If desired, lightly brush gold luster dust over the hardened chocolate.

Storage:

Store the cookies in an airtight container, with parchment paper between layers of cookies, at room temperature for up to a week or in the freezer for up to 2 months. Thaw frozen cookies at room temperature before enjoying. If thawing cookies with luster dust, do so gradually, moving them from the freezer to the refrigerator, and then to room temperature.

Tip!

Luster dust is a type of decorating powder used to add color and sparkle to cakes, candy, cookies, and other sweet treats. It's available in stores that sell cake decorating supplies or online, as is edible gold leaf.





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