



# August Newsletter

Volume 8. 2023

## UPCOMING EVENTS



### SLOCAL'S ONLY COMPLIMENTRY TASTING

**Thurs-Mon  
Through August  
10:00-3:30pm**

Enjoy a complimentary Wine & Cheese pairing through the month of August for all of our amazing SLO county locals.

**805.239.8555 | [www.mitchella.com](http://www.mitchella.com)**



## 2018 CABERNET FRANC

This deep crimson wine fills your nose with aromas of boysenberry and Crème brûlée. Your first sips are overwhelmed with olallieberry and black cherry. While resting on the pallet there are hints of sandalwood and all spice.

**Regularly \$34.00**

**\$27.20-20% OFF  
Non Wine Club**

**\$23.80-30% OFF  
Wine Club**

## PIZZA ON THE PATIO

**Sunday, Aug 6th  
From 12:00-2:00pm**



Don't miss out on the last Pizza on the Patio of the summer! Enjoy three delicious flavors of our handmade, wood fired pizzas with a glass of wine. The perfect food to pair with our Summer wine & cheese tasting menu.



## MITCHELLA LOBSTER DINNER

**Saturday, September 9th  
6:00-8:00pm**

**\$95- Non Members  
\$75- Club Members**

Enjoy a "hands on" feast of fresh Maine Lobster surrounded by a variety of sides and a glass of wine spread out in classic New England style along the middle of the table.



## Maple Bacon Garlic Jam

### 2018 Cabernet Franc



Makes 10



1 hour 5 minutes

### INGREDIENTS

- 1 lb thick cut bacon
- 2 large sweet yellow onions
- 1/3 cup maple syrup
- 1/3 cup brown sugar
- 2 tsp Worcestershire
- 1 tbs fresh thyme leaves
- 2 tbs bourbon
- 1 and a half bulbs of garlic

### DIRECTIONS

1. Preheat oven to 400 degrees F. Peel and discard the papery outer layers of the whole garlic bulb. Leave intact the skins of the individual cloves of garlic. Using a sharp knife, cut 1/4 to a 1/2 inch from the top of cloves. This exposes the individual cloves of garlic. Drizzle the raw garlic with olive oil and sprinkle with salt. Then seal the tin foil around the pieces to create a little "parcel." Roast in the oven for 40 minutes.
2. Heat a large skillet over medium high heat. Thinly slice onions.
3. Add bacon to hot skillet and cook until almost completely crisp. Transfer fully-cooked bacon to plate lined with paper towels. Drain all but 2 tablespoons bacon fat from skillet and discard or save for other uses. Turn the heat down to medium low, and add in sliced onions and stir to coat completely in bacon grease. Cook until the onions are caramelized, 15-20 minutes, stirring often.
4. Add all the remaining ingredients and stir until sugar is dissolved. Simmer for 7-10 minutes, or until the mixture has thickened. It should be about the consistency of a jam.
5. Allow to cool. Add bacon, roasted garlic, and jam mixture to food processor. Puree to a moderately smooth consistency.
6. Eat immediately or store in the refrigerator for up to 2 weeks, or freeze up to 3 months. Yields about 2 cups.

Use the Maple Bacon Garlic Jam to make Bacon Jam Crostini's! Visit our website at [www.mitchella.com](http://www.mitchella.com) for the full recipe.

## Our 2018 Wines Are On Sale!

We are excited to extend our sale for our 2018 wines through the month of August! Supplies are getting low, so order your favorites before they're gone.

**20% off Non Wine Club | 30% off Wine Club**