

11" NON-STICK CAST IRON
GRILL PAN/GRILL PRESS

 **PRO FOR HOME**
NON-STICK CAST IRON



MINI GRUYERE AND BLACK OLIVE PANINI WITH HOT SAUCE

MINI GRUYERE AND BLACK OLIVE PANINI WITH HOT SAUCE

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

2 tablespoons (¼ stick) unsalted butter, melted

4 teaspoons red Tabasco sauce, plus more for serving

½ cup pitted brine-cured black olives, such as Kalamata

2 tablespoons capers, drained

2 tablespoons chopped fresh Italian parsley

1 small garlic clove, chopped

1 anchovy fillet, chopped

2 tablespoons extra-virgin olive oil

8 ½-inch-thick slices country bread from a long oval loaf

½ cup sliced roasted marinated red peppers, patted dry

6 ounces thinly sliced Gruyère cheese

DIRECTIONS

- In a small bowl, whisk together the melted butter and 2 teaspoons of the Tabasco.
- In a mini food processor, combine the olives, capers, parsley, garlic, and anchovy and pulse to make a chunky paste. With the machine running, drizzle in the oil and remaining 2 teaspoons Tabasco to make an almost smooth paste. Scrape into a bowl.
- Spread the paste on 4 slices of bread. Top with the peppers, then the cheese, and another slice of bread, pressing down to compress the sandwiches.
- Heat grill pan and press over medium heat with a drizzle of oil. Ideally, make all of the panini in 1 batch, but if your pan isn't large enough, make them in 2 batches,

saving some of the butter for the second batch. Pour in half the butter-tabasco mixture and swirl in the pan and then add the panini. Cover with the grill press and press down to flatten. Leave the grill press on, pressing occasionally, and cook until the panini is toasted on 1 side, about 3 minutes. Flip and add the remaining butter-Tabasco mixture, moving the panini around so the bottom gets coated in the butter. Repeat the pressing and toasting until golden brown on the second side and the cheese is melted, about 3 minutes. Remove to a cutting board and let sit 2 minutes. With a serrated knife, cut each sandwich crosswise into 4 sticks or in halves. Serve immediately with a bottle of hot sauce for garnish.

TIP: Brush the room temperature butter-tabasco mixture on the bread prior to grilling rather than pouring the mixture into the grill pan – this promotes even browning.

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CRISPY CHICKEN PAILLARD TOPPED WITH ARUGULA SALAD

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Serves: 4 People

INGREDIENTS

Chicken

4 skin-on, boneless chicken breasts
(each about 6 ounces)

Kosher salt

2 cups all-purpose flour

1 tablespoon smoked paprika

½ teaspoon garlic powder

½ teaspoon onion powder

Salad and Vinaigrette

4 cups (packed) baby arugula

1 tsp Dijon mustard

1 shallot finely minced

1 tsp white wine vinegar

3 tbsp extra virgin olive oil

Salt/Pepper

DIRECTIONS

- One at a time, put the chicken breasts between 2 sheets of plastic wrap and flatten to an even ½- to ¾-inch thickness with a meat mallet. Season the chicken with salt.
- In a baking dish, stir together the flour, paprika, garlic powder, and onion powder. Season with salt. Dredge the skin side of the chicken breasts in the flour mixture.
- Heat the 12 x 12 Grill Topper on the grill. Add the dredged chicken, skin side down. Make sure the chicken doesn't stick. Cook until the skin begins to brown, about 3 minutes.
- Flip the chicken skin side up and cover with grill press, grill another another 3 – 5 minutes or until golden brown.

Make Vinaigrette

- In a small bowl, whisk together the mustard, shallot, and vinegar. Gradually whisk in the olive oil to form an emulsion. Season with salt and pepper. Dress the arugula.
- Place each cooked chicken breast on a plate skin side up. Top with the arugula salad.

TIP: After flattening the chicken, pat dry, place on a baking tray and put in the refrigerator overnight. This will ensure the chicken gets nice and crisp due to the water evaporation from the skins.

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CAST IRON BURGERS WITH SECRET SAUCE

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BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People

INGREDIENTS

Secret Sauce

2 tablespoons your favorite BBQ
Sauce

2 tablespoons Dijon mustard

2 tablespoons prepared horseradish,
drained

2 tablespoons ketchup

2 tablespoons mayonnaise

Freshly ground black pepper

Burgers

2¼ pounds ground beef chuck,
medium grind

Kosher salt and freshly ground black
pepper

Canola oil, for brushing the pan

6 brioche burger buns, split, toasted,
and lightly buttered

1 large ripe beefsteak tomato, cut
into 6 slices

DIRECTIONS

- To make the secret sauce: in a small bowl, stir together the BBQ sauce, mustard, horseradish, ketchup, and mayonnaise. Season with pepper and then cover and chill until ready to use.
- To make the burgers, gently form the chuck into 6 patties, about 1 inch thick. Season the outsides liberally with salt and pepper.
- Set a cast iron grill pan over medium high-heat and let heat for 1 minute. Add a drizzle of oil. As soon as the oil begins to smoke, add the burgers. Let cook undisturbed until well charred, 3 to 4 minutes.

Flip and char the other sides, about 7 minutes total for medium-rare burgers.

- To serve, place the burgers on the brioche bun bottoms and top each with some of the sauce and a tomato slice. Add the bun tops and serve immediately.

Tip: To get maximum flavor, butter, salt and pepper the buns. Dip them lightly in the drippings leftover from cooking the burger. The crispy burger fat will make the buns extra delicious and add more overall flavor.

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HANGER STEAK AND CHICKPEA SALAD WITH ARUGULA PESTO

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BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

Steak and Salad

1 teaspoon freshly ground black pepper
1 teaspoon celery salt
1 teaspoon sugar
¼ teaspoon cayenne
1 hanger steak (about 1¾ pounds)
2 tablespoons extra-virgin olive oil
1 15-ounce can chickpeas, rinsed/drained
1½ cups halved cherry tomatoes
1 large shallot, very thinly sliced
2 tablespoons pine nuts, toasted
Juice of 1 lemon (about 3 tablespoons)

Arugula Pesto

3 cups packed baby arugula, washed and dried
1 cup packed fresh Italian parsley leaves
1 garlic clove
3 tablespoons, pine nuts, toasted
¼ cup extra-virgin olive oil
¼ cup freshly grated Parmigiano-Reggiano
Kosher salt and freshly ground black pepper

DIRECTIONS

- To make the steak: in a small bowl combine the pepper, celery salt, sugar, and cayenne. Rub the mixture all over the steak and then drizzle with the oil and rub again to coat the steak. Wrap in plastic and let marinate at least 8 hours or overnight.
- To make the pesto: in a food processor, combine the arugula, parsley, garlic, and pine nuts. Pulse to make a chunky paste. With the machine running, drizzle in the oil to make an almost smooth sauce. Scrape into a medium bowl, stir in the cheese and season with salt and pepper. Cover and set aside while you grill the steak.
- Remove the steak from the refrigerator 30 minutes before you're ready to cook to come to room temperature. Preheat grill pan over medium heat with a drizzle of oil. Grill, turning once, until the internal temperature reads 125°F. For medium-rare, about 12 minutes. Let rest on a cutting board 10 minutes before slicing.
- In a large bowl, combine the chickpeas, tomatoes, shallot, and pine nuts. Add about half the pesto and all the lemon juice and toss to coat, adding a little more pesto if necessary to liberally coat the salad.
- To slice the hanger steak, thinly slice against the grain on both long sides of the steak, stopping at the muscle that runs down the center of the steak. Put the chickpea salad on a platter and top with the sliced steak and a few dollops of pesto.

TIP: Make sure you wipe most of the wet marinade off the steak and make the cast iron grill searing hot. This will ensure a proper crust.

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