

12" ALL-PURPOSE PAN

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



**CHOCOLATE & COCONUT MACAROONS**

# CHOCOLATE & COCONUT MACAROONS

BY CHEF GEOFFREY ZAKARIAN

Makes: 12 cookies

Cook time: 35 minutes

## INGREDIENTS

$\frac{3}{4}$  cup sugar

2  $\frac{1}{2}$  cups sweetened shredded coconut

3 large egg whites

1 tablespoon pure vanilla extract

Pinch kosher salt

$\frac{1}{2}$  cup mini chocolate chips

## DIRECTIONS

- Preheat the oven to 350°F.
- In a bowl, combine the sugar, coconut, egg whites, vanilla, and salt, and mix thoroughly (this is best done with your hands). Stir in the chocolate chips.
- Using a tablespoon, scoop up portions of the coconut mixture, then use your hands to form each into a packed ball about 1 inch in diameter. Set the macaroons 1  $\frac{1}{2}$  inches apart on the 12" All-Purpose Pan and bake until golden brown, about 20 minutes. Allow to cool for 10 minutes, then transfer to a plate or rack to cool completely.

Tip: Coconut and chocolate are the salt and pepper of the dessert realm, a fascinating pair with intriguing contrasts of flavors and textures.

For additional Pro For Home Non-Stick Cast Iron sizes and recipes, visit [geoffreyzakarian.com](http://geoffreyzakarian.com) and follow [@gzchef](https://www.instagram.com/gzchef) on Instagram.

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**CLASSIC BISCUITS**

# CLASSIC BISCUITS

BY CHEF GEOFFREY ZAKARIAN

Makes: 12-14 people

Cook time: 25 minutes

## INGREDIENTS

4 tablespoons (½ stick) cold unsalted butter, cut into pieces

2 tablespoons cold shortening, cut into pieces

2 cups all purpose flour, plus more for rolling

2 ½ teaspoons baking powder

1 teaspoon sugar

¾ teaspoon kosher salt

½ teaspoon baking soda

¾ cup chilled buttermilk

Heavy cream or milk, for brushing

## DIRECTIONS

- Preheat the oven to 450°F. Put the butter and shortening in a small bowl and freeze while you prepare the dry ingredients.
- In a food processor, combine the flour, baking powder, sugar, salt, and baking soda. Pulse a few times, just to combine. Scatter the cold butter and shortening pieces on top of the flour and pulse the food processor in short bursts until you have pea-size pieces. Pour the buttermilk over the top and pulse two or three times, just to make a shaggy dough. Don't overprocess.
- Dump the dough onto a floured work surface and knead once or twice. Pat or roll into a ½ inch thick square. Dip a 2-inch round cutter in flour and cut as closely together as possible to get 12 to 14 biscuits. Arrange on the 12" All-Purpose Pan without touching. Lightly brush with the cream. Bake until puffed and golden brown all over, until the bottoms are golden, too, 8 to 9 minutes. Remove to a wire cooling rack.
- Split the warm biscuits and serve with your favorite butter and jam or make a great sandwich.

Tip: For light, and golden biscuits make sure your oven is preheated before making the dough. Then, roll and cut the biscuit dough quickly to get the full reaction from the baking soda.

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**GRILLED DEEP DISH PIZZA**

# GRILLED DEEP DISH PIZZA

BY CHEF GEOFFREY ZAKARIAN

Makes: 4-6 people

Cook time: 25 minutes

## INGREDIENTS

11 ounces room temperature water  
(about 80°F)

1 teaspoon granulated sugar

1 packet active dry yeast

18 ounces all purpose flour (about 3 ½ cups)

½ teaspoon cream of tartar

2 teaspoons fine sea salt

½ cup plus 3 tablespoons corn oil

1 tablespoon melted butter

12 ounces deli sliced part skim mozzarella

1 pound bulk Italian sausage, sweet or spicy

8 ounces thinly sliced pepperoni

1 (28 ounce) can whole San Marzano tomatoes, crushed by hand

Grated Parmesan, for topping and garnish

## DIRECTIONS

- Preheat 12" All-Purpose Pan on a grill to 450°F.
- Mix water, sugar and yeast and let bloom for 15 minutes. Combine flour, salt and cream of tartar in the bowl of a stand mixer. Once yeast has bloomed, add to dry ingredients along with corn oil. Gently combine with a rubber spatula until a rough ball is formed.
- Knead on low speed with the dough hook for 90 seconds. Transfer to a lightly oiled bowl and proof until doubled in size, about 6 hours. Punch down and let dough settle for 15 more minutes.
- In a skillet, cook the sausage until brown.
- Using your hands, spread out the dough across entire bottom of the 12" All-Purpose Pan. Sprinkle a layer of mozzarella all the way up to the edge. Cover half of the pizza with a thin, even layer of sausage. Cover the other half with pepperoni. Top with a layer of crushed tomatoes and spread to the edge. Sprinkle evenly with grated Parmesan.
- Bake in the center of the grill, rotating halfway through until golden around the edge, about 25 minutes. Let rest for about 5 minutes, then gently lift pizza out of the pan, slice and serve.

TIP: Make it vegetarian by eliminating the meat and adding your favorite vegetables including roasted peppers and onions, mushrooms and olives.

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**RIBEYE STEAKS WITH WILTED WATERCRESS AND ROMAINE**

# RIBEYE STEAKS WITH WILTED WATERCRESS & ROMAINE

BY CHEF GEOFFREY ZAKARIAN

Serves: 6 people

Cook time: 35 minutes

## INGREDIENTS

Romaine Marmelade and Watercress  
(Makes about 2 cups)

1 small clove garlic  
¼ bunch cilantro, trimmed  
¼ bunch flat leaf parsley, trimmed  
2 whole leaves romaine lettuce  
2 tablespoons extra-virgin olive oil  
Fine sea salt and freshly ground black pepper to taste  
Fresh lemon juice to taste  
4 bunches organic watercress stems removed (about 2 cups of leaves)

## Steaks

4 8-ounce prime dry-aged bone-in ribeye steaks (each cut about ½ inch thick)  
1 teaspoon kosher salt  
12 teaspoons freshly ground black pepper  
4 tablespoons extra-virgin olive oil  
8 cloves garlic, lightly crushed  
8 sprigs thyme  
4 tablespoons salted butter

## DIRECTIONS

- Preheat the 12" All-Purpose Pan on a grill at medium-low heat.
- In a blender or food processor, combine the garlic, cilantro, parsley, and romaine. Add the oil, and puree until smooth.
- Place the watercress leaves in the 12" All-Purpose Pan. Dress them with about half the romaine puree (the remainder can be refrigerated and used later to garnish the steak). Season with additional salt and pepper to taste and place the 12" All-Purpose Pan on the grill, stirring once or twice, until the watercress begins to wilt, about 8 minutes. Remove from the pan, cover and reserve in a warm place.
- Season the steaks with the salt and pepper. Raise the grill heat to medium high. Place the olive oil in the pan, so it is just filmed with oil.

TIP: Remember to remove the steaks from the pan slightly underdone, since they'll cook a bit more when resting.

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Sear the steaks until well browned, about 3 minutes per side. Reduce the heat to medium-low. Add garlic, thyme, and butter, basting the steaks with the browning butter, until done to your liking (about 3 minutes for medium rare). Transfer the steaks to a plate, cover loosely with aluminum foil, and set aside to rest for 7 minutes. Keep the garlic and thyme in browned butter warm on the pan.

- Slice each steak into equal-size portions. Spoon equal portions of the wilted watercress-romaine puree mixture onto each of the plates and top with the sliced steak. Strain the pan juices and pour them on top of the meat. Garnish each plate with the garlic and thyme from the steak pan, and serve.