



ZAKARIAN

BOLOGNESE SAUCE

3 QT SQUARE DUTCH OVEN

BOLOGNESE SAUCE

BY CHEF GEOFFREY ZAKARIAN

Yields: about 15 portions

Cooking Time: 6 Hours

INGREDIENTS

1 large carrot, peeled and chopped
3 stalks celery, washed and chopped
1 onion, peeled and chopped
2 tablespoons olive oil
4 ounces pancetta, small diced
¼ cup tomato paste
1 pound ground pork
1 pound ground beef
½ bottle white wine
1 pint chicken stock
½ cup milk, whole
Kosher salt

DIRECTIONS

- Place the vegetables in a food processor and blend until they are very fine. Remove any vegetables which are large and didn't process. Place the vegetables in a 3 Quart Dutch Oven along with the olive oil and 2 pinches of salt. Turn on a low flame, covered. Cook the mixture for 3 hours, stirring often. When finished, remove from the pan, and wipe the pan clean.
- Render the pancetta by placing it into the Dutch Oven and cooking over a low flame until the meat has caramelized and the fat is given off completely. Add the vegetables back to the pan.
- Fold the tomato paste into the mixture and cook for 5 minutes.
- Add the meat into the mixture and stir until the meat has cooked fully and released its juices. Add the

white wine and reduce the heat to low. Simmer the sauce until the meat has fully absorbed the liquid and wine. Reseason the sauce.

- Add the chicken stock and milk to the sauce and continue to cook the sauce on a very low flame until it has thickened with the meat, about 2 hours. The mixture shall be creamy and rich. Serve with pasta.

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CLAMS BRAISED IN ARRABIATA

3 QT SQUARE DUTCH OVEN

CLAMS BRAISED IN ARRABIATA

BY CHEF GEOFFREY ZAKARIAN

Yields: 2 dozen clams

Cooking Time: 30 Minutes

INGREDIENTS

2 tablespoons extra virgin olive oil

3 cloves garlic, minced

½ cup onion, minced

2 tablespoons chilies in oil
(such as Calabrian), minced

2 tablespoons fennel seed

1 tablespoon tomato paste

1 cup white wine

1 15-oz can, crushed tomatoes

¼ cup oregano, minced

2 dozen little neck clams, washed

Toasted sourdough, for serving

Kosher salt

DIRECTIONS

- In a 3 Quart Dutch Oven, heat the olive oil over a medium flame. Add the garlic and onion, stirring often until the mixture is softened, about 6 minutes. Add the chilies, fennel, and tomato paste and cook for 2 more minutes.
- Add the white wine and reduce by half, about 3 minutes. Season with salt.
- Add the tomatoes and simmer for 15 minutes, covered.
- Add the oregano and clams, and cover. Steam until the clams open up, about 4 minutes.
- Serve in the pot with crusty toasted sourdough bread.

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STRAWBERRY JAM

3 QT SQUARE DUTCH OVEN

STRAWBERRY JAM

BY CHEF GEOFFREY ZAKARIAN

Yields: about 4 pints

Cooking Time: 3 ½ Hours

INGREDIENTS

3 pounds fresh strawberries

5 cups sugar

Zest of 2 lemons

¼ cup lemon juice

DIRECTIONS

- Add half of the sugar to a food processor along with the lemon zest. Pulse the sugar for 30 seconds to break up the zest. Combine with the remaining sugar and allow to sit for 2 hours.
- In a large bowl, mash the strawberries with ½ cup of the lemon-sugar mixture until they release their juices and it looks pulpy.
- Place the strawberry mixture into a 3 Quart Dutch Oven along with the remaining lemon- sugar mixture and lemon juice.
- Bring to a slow simmer and cook until the mixture reaches 215°-220°F on an instant read candy or digital thermometer. Divide into sterile mason jars and cool.

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VEAL OSSO BUCO WITH CELERY, BLUE CHEESE, AND ALMONDS

3 QT SQUARE DUTCH OVEN

VEAL OSSO BUCO WITH CELERY, BLUE CHEESE, AND ALMONDS

BY CHEF GEOFFREY ZAKARIAN

Yields: 2 dozen clams

Cooking Time: 3 ½ Hours

INGREDIENTS

2 veal shanks

Flour, as needed

2 tablespoons canola oil

1 carrot, peeled and chopped

½ onion, peeled and chopped

4 stalks celery, washed
(two stalks chopped)

2 cloves garlic, whole

4 tablespoons tomato paste

1 cup dry white wine

2 cups chicken stock

1 tablespoon honey

2 tablespoons sherry vinegar

2 tablespoons extra virgin olive oil

¼ cup almonds, toasted and salted,
chopped

2 tablespoons parsley, minced

3 oz blue cheese, crumbled

Kosher salt

Fresh cracked pepper

DIRECTIONS

- Preheat an oven to 325°F.
- In the Dutch Oven, heat the canola oil over a medium high flame. Season the veal shanks with salt, and dredge in flour, shaking off the excess.
- When you see a small amount of white smoke, sear the veal shanks on all sides, being sure to brown evenly, about 6 minutes in total.
- Remove the veal and add the carrot, onion, and the two stalks of celery chopped.
- Brown the vegetables in the pan, stirring often, about 4 minutes. Add the garlic and tomato paste, and cook for 1 more minute. Add the white wine, scraping the bits off the bottom.
- Add the chicken stock and return to a simmer. Season the mixture with salt. Add the veal shanks to the pan, cover, and place in the oven. Braise for around 2 ½-3 hours, or until the veal is pulling from the bone.
- Finely slice the remaining celery.
- In a medium-sized bowl, whisk together the honey and vinegar. Season with salt and pepper and begin to whisk in the olive oil. Toss in the celery, almonds, and parsley. Fold in the cheese at the end.
- Divide the veal shanks between large bowls with some of the broth, and garnish with the celery mixture.

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