



ZAKARIAN

BY

DASH



BUTTERMILK FRIED CHICKEN

BY CHEF GEOFFREY ZAKARIAN

12" Nonstick Cast Iron Skillet



INGREDIENTS

Yields: 4 Servings

Cooking Time: 15 Minutes

- ½ cup Old Bay Seasoning, plus extra for finishing
- 2 tablespoons garlic powder
- 2 tablespoons paprika
- 2 tablespoons Kosher salt
- 1 3½-4 pound chicken, cut into 8 pieces bone in (including breast)
- 1 quart buttermilk
- 4 cups all-purpose flour
- 2 cups canola oil
- 8 sprigs thyme

DIRECTIONS

- In a small bowl, combine the old bay, garlic, paprika, and salt.
- Add the chicken to a large freezer bag. Add half of the seasoning, along with the buttermilk. Allow the chicken to marinate for 36 hours.
- Remove the chicken from the fridge and allow to temper for 1 hour in a bowl, along with the buttermilk.
- Place the flour in a large bowl along with the remaining spice mixture. Combine thoroughly.
- Remove one piece of chicken from the bag, and add to the dry mixture. Coat with the other hand (keeping a dry and wet hand), and place the chicken on to a rack once coated thoroughly. Repeat with all pieces. Allow the chicken to sit for 30 minutes before frying.
- Add the canola oil to the 12" Nonstick Cast Iron Skillet, and bring to 390°F on an instant read thermometer. This is because the temperature will drop when the chicken is added.
- Add the chicken to the 12" Nonstick Cast Iron Skillet, and begin to fry. The oil should come up ½-⅔ up the chicken. Do your best to keep the oil around 340°-350°F. After about 6 minutes, flip the chicken, and continue to cook. The total cook time will be between 12-15 minutes, depending on the size of your chicken. In the last 30 seconds, add the fresh thyme and fry with the chicken.
- Drain the chicken and the garnishing herbs on top paper towels and season with additional Old Bay Seasoning.

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HERB ROASTED DELMONICO WITH CARMELIZED SHALLOTS

BY CHEF GEOFFREY ZAKARIAN

12" Nonstick Cast Iron Skillet



INGREDIENTS

Yields: 2 Servings

Cooking Time: 45 Minutes

2 cuts of prime beef ribeye
(16-ounces each), 1.5" thick,
tied with two pieces of twine to
keep a round shape

¼ cup Zakarian meat spice blend

2 tablespoons canola oil

4 sprigs rosemary

10 sprigs thyme

½ head garlic cloves, smashed

4 ounces butter, unsalted

5 shallots, halved

2 tablespoons aged balsamic vinegar

Fresh cracked pepper

Kosher salt

Fleur de sel

DIRECTIONS

- Preheat an oven to 450°F.
- Bring the ribeyes to room temperature, about 1 hour outside of the fridge.
- Season the ribeyes with the meat spice blend.
- Heat the canola oil in the 12" Nonstick Cast Iron Skillet over a medium-high flame until you see white smoke. Add the ribeyes and begin to caramelize, reducing the heat to medium. Cook on one side for around 4 minutes. Flip to repeat.
- When the second side has seared, add the butter, rosemary, thyme, and garlic cloves. Reduce the heat to medium-low and baste with the butter as it begins to brown, without burning.
- Transfer the meat to a rack and roast to an internal temperature of 120°F for medium rare. Allow the meat to rest for 20 minutes before slicing. While the meat is resting, clean the pan of most of the butter, leaving a small amount behind.
- Add the shallots, cut side down, and roast in the oven for 20 minutes.
- Finish the meat with Fleur de sel and a drizzle of aged balsamic and olive oil.
- Serve with the roasted shallots and watercress, if desired.

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GLUTEN FREE NEW ENGLAND CRAB CAKES WITH PIQUILLO PEPPER AIOLI

BY CHEF GEOFFREY ZAKARIAN

12" Nonstick Cast Iron Skillet



INGREDIENTS

Yields: 8 Servings

Cooking Time: 15 Minutes

For the aioli:

1 egg yolk

2 piquillo peppers, seeds removed

1 teaspoon mustard

1 garlic clove

Juice of 1 lemon

1 cup canola oil

Salt and pepper

For the crab cakes:

2 ounces Hellmann's mayonnaise

1 tablespoon + 1 teaspoon country
grain mustard

1 tablespoon Worcestershire sauce

1 teaspoon Sriracha hot sauce

1 egg, whole

1 garlic clove, grated

1 teaspoon Old Bay Seasoning

½ teaspoon Kosher salt

1 cup gluten free breadcrumbs

Zest of ½ lemon

½ cup scallions, minced

2 tablespoons chives, minced

1 pound jumbo lump crab meat

2 tablespoons canola oil

DIRECTIONS

For the aioli:

- Squeeze the juice from the lemon, removing the seeds.
- Place the egg yolk, garlic, piquillo peppers, and mustard in a small food processor with the lemon juice.
- Slowly add the canola oil in a steady stream until combined.
- Season with salt and pepper. Thin with water if needed.

For the crab cakes:

- Combine the mayonnaise, mustard, Worcestershire sauce, Sriracha hot sauce, egg, garlic, Old Bay Seasoning, salt, breadcrumbs, and lemon zest.
- Fold in the remaining ingredients and form into 8 even cakes. Return to the fridge for 1 hour to firm.
- Heat the canola oil over a medium-high flame in the 12" Nonstick Cast Iron Skillet. Add the crab cakes and caramelize on each side, about 3 minutes on each side. Serve with the aioli.

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SKILLET S'MORES DIP

BY CHEF GEOFFREY ZAKARIAN

12" Nonstick Cast Iron Skillet



INGREDIENTS

Yields: 4-6 Servings

Cooking Time: 20 Minutes

- 1 bag semi-sweet chocolate chips
- 1 bag marshmallows (mini or regular)
- 1 tablespoon butter
- graham crackers

DIRECTIONS

- Preheat the oven to 425°F.
- Melt butter in a 12" Nonstick Cast Iron Skillet on medium low heat and then add the chocolate chips to completely cover the bottom of the pan.
- Melt chocolate over medium heat on stove.
- Add marshmallows to completely cover the chocolate.
- Bake in the oven on the middle rack.
- Once the marshmallows are golden brown take out of the oven and let cool for 5 minutes.
- Use the graham crackers for dipping and enjoy.

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