



CREAMY WHITE BEAN AND FREGOLA SOUP

4.5QT DUTCH OVEN

CREAMY WHITE BEAN AND FREGOLA SOUP

BY CHEF GEOFFREY ZAKARIAN

Serves: 4-6 People

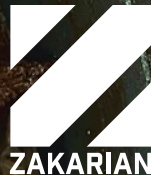
INGREDIENTS

1 large yellow onion, chopped
6 cloves garlic, chopped
Red pepper flakes, to taste
2 tablespoons butter
2 cups dry fregola or farro
6 cups chicken or vegetable stock
1 can white beans, drained
½ bunch kale, finely shredded
½ cup pesto, homemade or store-bought
½ cup milk
1 cup freshly grated parmigiano reggiano
Zest and juice of 1 lemon
Salt and fresh cracked pepper

DIRECTIONS

- In the dutch oven, heat olive oil over medium heat. Add the onion, garlic, red pepper flakes and cook until fragrant, 3-5 minutes. Add in the butter, stir in the fregola and toast until golden, 2-3 minutes.
- Pour in the stock and bring to a low boil. Stir in the beans and kale. Season with salt and pepper to taste.
- Simmer roughly 8-10 minutes until fregola is al dente, stirring occasionally. Once the mixture has reached a creamy consistency, stir in the pesto, milk, parmigiano reggiano and the lemon juice plus zest.
- Cook for another 2-3 minutes until all ingredients are warmed through and incorporated.
- Ladle the soup among bowls and garnish with extra cheese and fresh herbs of your choice.

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CIDER BRAISED SHORT RIBS WITH APPLES AND CARAMELIZED ONIONS

4.5QT DUTCH OVEN

CIDER BRAISED SHORT RIBS WITH APPLES AND CARAMELIZED ONIONS

BY CHEF GEOFFREY ZAKARIAN

Serves: 4-6 People

INGREDIENTS

5 bone-in, meaty beef short ribs

2 tablespoons butter

3 onions, thinly sliced

2 cups apple cider or unsweetened apple juice, divided

2 cups white wine or chicken stock

6 carrots, cut into thick slices

6 cloves garlic, chopped

2 tablespoons fresh thyme and oregano, chopped

1 large red apple, quartered

2 bay leaves

Kosher salt and fresh cracked pepper

DIRECTIONS

- Preheat the oven to 325°F.
- Season the short ribs liberally with salt and pepper.
- Heat the dutch oven over high heat and sear the short ribs on all sides, until golden brown.
- Carefully remove the ribs to a plate.
- Lower the heat to medium and add the butter and onions. Cook until softened, about 5 minutes then add a ½ cup of the apple cider and season with salt and pepper. Continue to cook until the cider has evaporated and the onions are caramelized, about 5-7 minutes more. Stir in the garlic, thyme and oregano and add back the short ribs. Add the rest of the apple cider, white wine or broth, carrots and bay leaves.
- Arrange the apples around the ribs. Cover with the lid and roast in the oven for 3 hours or until the meat is very tender.
- Remove the bay leaves and serve ribs over creamy mashed potatoes or egg noodles.
- Garnish with the onions, apples and the pan sauce.

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WHOLE ROASTED LEMON HERB BUTTER CHICKEN

4.5QT DUTCH OVEN

WHOLE ROASTED LEMON HERB BUTTER CHICKEN

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

1 whole chicken, about 3.5-4 lbs.

4 tablespoons butter

6 cloves garlic, 3 minced and 3
smashed

4 sprigs fresh rosemary, 2 finely
chopped and 2 left whole

4 sprigs fresh thyme, 2 stemmed
and chopped and 2 left whole

2 lemons, juiced and zested

2 large yellow onions, sliced and
scraps reserved

Kosher salt and fresh cracked
pepper

1.5 lbs baby Yukon gold potatoes

Kitchen twine

DIRECTIONS

- Preheat the oven to 475°F.
- In a glass measuring cup, melt the butter then add the 3 cloves of minced garlic, chopped herbs, the zest of both lemons and large pinches of salt and pepper. Whisk to combine and set aside. Next, juice the zested lemons and save the rinds. Reserve until ready to use.
- Layer the onions along with the potatoes on the bottom of the dutch oven and season with salt and pepper.
- Prepare the chicken by removing the giblets from the cavity and patting it dry with paper towels.
- Season the cavity of the chicken with salt and pepper along with the exterior.
- Using your hands, slather the herb-butter mixture all over every part of the chicken, including under the breast skin. Then stuff the cavity with the reserved lemon rinds, onion scraps and remaining 3 smashed garlic cloves and rosemary/thyme sprigs.
- Using kitchen twine, tie the legs of the chicken together tightly then place in the dutch oven over the onions and potatoes. Pour the reserved lemon juice over the chicken.
- Roast uncovered for 15 minutes at 475°F then reduce the heat to 375°F and continue to cook for roughly 45 minutes more or until the chicken reaches an internal temperature of 165°F.
- Place the lid on the dutch oven during the last 20 minutes of cooking time.
- Once cooked, remove from the oven and allow the chicken to rest for 20 minutes before carving; tent with foil to help keep it moist.
- Serve with the potatoes and onions along with the pan juices!

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APPLE-STRAWBERRY COBBLER WITH VANILLA ICE CREAM AND BALSAMIC SYRUP

4.5QT DUTCH OVEN

APPLE-STRAWBERRY COBBLER WITH VANILLA ICE CREAM AND BALSAMIC SYRUP

BY CHEF GEOFFREY ZAKARIAN

Serves: 4-6 People

INGREDIENTS

1 lb apples, cored and sliced

2 cups hulled fresh strawberries,
halved

½ cup granulated sugar, divided

3 tablespoons fine almond flour

1 cup all-purpose flour

1 teaspoon baking powder

½ teaspoon sea salt

5 tablespoons unsalted butter, cold

⅓ cup whole buttermilk

2 tablespoons turbinado or raw
brown sugar

Aged balsamic reduction, for serving

Vanilla ice cream, for serving

DIRECTIONS

- Preheat the oven to 375°F.
- In the dutch oven, layer the apples and strawberries on the bottom. Add ¼ cup of the sugar and 3 tablespoons almond flour, tossing to combine.
- In a medium bowl, whisk together the all-purpose flour, baking powder, salt and ¼ cup sugar.
- Cut the butter into small pieces and add to the bowl. Using a pastry cutter or your fingers, work the butter into the dry ingredients until a crumbly consistency begins to form. Add the buttermilk and gently combine to create a dough.
- Tear off bits of the dough and scatter over the entire apple-strawberry mixture then sprinkle with the turbinado sugar.
- Set the lid on the dutch oven and place in the oven. Bake for 30-40 minutes or until the topping is golden brown. Remove the lid during the last 10 minutes of cooking time.
- Cool slightly and serve with a scoop of ice cream and a drizzle of the balsamic reduction.

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