



ZAKARIAN

BY DASH 

CHICKEN KEBABS WITH LABNEH AND DILL

BY CHEF GEOFFREY ZAKARIAN

Cast Iron Double Burner Grill Pan



INGREDIENTS

Serves: 4-5

2 pounds of ground chicken
(dark meat or a blend)

$\frac{3}{4}$ cup grated yellow onion

3 cloves garlic, grated

$\frac{1}{3}$ cup chopped parsley

3 tablespoons labneh, plus more
for serving

1 tablespoon olive oil, plus more
for cooking

$\frac{1}{2}$ teaspoons salt

1 teaspoon fresh cracked
black pepper

1 teaspoon za'atar

1 teaspoon ground cumin

$\frac{1}{2}$ teaspoon ground cinnamon

8 metal skewers, optional

Dill, for serving, optional

DIRECTIONS

- In a large mixing bowl, combine chicken, onion, garlic, parsley, labneh, olive oil, salt, pepper, and all spices. Use your hands to mix until evenly incorporated. This mixture can be prepared a day in advance and stored in the fridge.
- Line a sheet tray with parchment paper and lightly coat it with olive oil. Coat your hands with another teaspoon of olive oil to prevent the chicken from sticking. Divide the chicken mixture into 8-10 equal portions and shape them into 6-inch-long kebabs. Slide the skewers through the center of each kebab.
- Preheat your Zakarian by Dash Double Burner Grill Pan over medium-high heat and add two tablespoons of olive oil. Once hot, place the skewers onto the grill pan, cooking four at a time. Rotate every 2-3 minutes until fully cooked, about 10-12 minutes. Add more oil as needed.
- To serve, spread about $\frac{3}{4}$ cup of labneh onto a platter and place the cooked skewers on top. If desired, garnish with dill, additional parsley, and a drizzle of olive oil.

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GRILLED PEACHES WITH CRÈME FRAÎCHE, HAZELNUTS, AND FRESH MINT

BY CHEF GEOFFREY ZAKARIAN

Cast Iron Double Burner Grill Pan



INGREDIENTS

Serves: 6

6 peaches, slightly firm but ripe

4 tablespoons olive oil

¼ cup + 1 tablespoon honey, plus
more to serve

(1) 8-ounce container crème fraîche

2 teaspoons vanilla bean paste

Pinch of sea salt

¼ cup chopped toasted hazelnuts

6-8 fresh mint leaves, torn

DIRECTIONS

- In a small bowl, combine 3 tablespoons of olive oil and 1 tablespoon of honey. Cut the peaches in half and remove the pit. Brush the peach halves with the olive oil and honey mixture.
- Preheat your Zakarian by Dash Double Burner Grill Pan over medium-high heat. Brush the grill pan with 1 tablespoon of olive oil. Once hot, add the peaches and grill for 4-6 minutes until they have grill marks and start to soften slightly.
- In a medium bowl, combine crème fraîche, ¼ cup honey, vanilla bean paste, and a pinch of salt. Drizzle the crème fraîche mixture over the grilled peaches and garnish with hazelnuts, torn mint, and additional honey.

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MARINATED SKIRT STEAK

BY CHEF GEOFFREY ZAKARIAN

Cast Iron Double Burner Grill Pan



INGREDIENTS

Serves: 4

¼ cup extra virgin olive oil, plus
more for grilling

¼ cup balsamic vinegar

¼ cup shoyu

1 tablespoon grated garlic
(2-3 cloves)

3 tablespoons honey

2 teaspoons Dijon mustard

1 pound skirt steak

Kosher salt

Cracked black pepper

DIRECTIONS

- In a shallow dish, whisk together olive oil, balsamic vinegar, shoyu, garlic, honey, and mustard. Add the skirt steak, cover, and marinate for four hours in the refrigerator.
- Remove the steak from the fridge and let it come to room temperature for about an hour. Pat off excess moisture with paper towels and season with salt and pepper.
- Heat your Zakarian by Dash Double Burner Grill Pan over medium-high heat and add two tablespoons of olive oil. Once hot, add the steak and grill for 3-5 minutes on each side. Remove from heat and let it rest for 5-10 minutes before slicing and serving.

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ZAKARIAN

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TRUFFLE HONEY AND HAM GRILLED CHEESE

BY CHEF GEOFFREY ZAKARIAN

Cast Iron Double Burner Grill Pan



INGREDIENTS

Serves: 2

4 tablespoons salted butter
4 long slices sourdough bread
¼ pound shaved Virginia ham
1¼ cup shredded truffle gouda
2 teaspoons Dijon mustard
2 teaspoons honey

DIRECTIONS

- Spread one side of each slice of sourdough evenly with one tablespoon of butter.
- On the un-buttered sides, sprinkle about ½ cup of cheese on two of the slices. Evenly distribute two ounces of ham on top of the cheese.
- Spread one teaspoon of mustard on each of the two remaining slices and drizzle one teaspoon of honey over each as well (plus more if desired). Top with an additional sprinkling of cheese to hold everything together.
- Preheat your Zakarian by Dash Double Burner Grill Pan over medium heat. Add the sandwiches to the hot grill pan and cook until golden and crispy, about 3-4 minutes per side. Allow to cool slightly, cut in half, and serve.

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