

Spiced Beef Kebobs with Cucumber Mint Yogurt Sauce

1 cup Greek yogurt
1 cucumber, grated
2 tablespoons chopped fresh dill
Juice and zest on 1 lemon
2 garlic cloves, minced
1 teaspoon each onion and garlic powder
1 teaspoon olive oil
Pinch cayenne pepper
Sea salt and freshly ground pepper

Grilled Beef kebobs
Bulgar Tabbouleh

- Stir together the yogurt, cucumber, dill, lemon zest and juice, garlic and spices.
- Whisk in olive oil; season with salt and pepper.
- Preheat grill to medium heat. Grill kebobs, turning once, until cooked through.
- Serve on tabbouleh topped with cucumber sauce.

Bulgar Tabbouleh

1 tablespoon white wine vinegar
1 tablespoon pomegranate syrup
½ tablespoon honey
½ teaspoon each onion and garlic powder
Zest of ½ lemon
6 tablespoons extra virgin olive oil
Sea salt and freshly ground black pepper

1 cup bulgar couscous
1 1/3 cups simmering vegetable stock
½ cup diced tomato
¼ cup minced red onion
¼ cup crumbled feta
¼ cup minced fresh parsley
¼ cup minced fresh dill
Pomegranate seed, for garnish

- Whisk together the vinegar, pomegranate syrup, honey, spices and zest; season with salt and pepper. Whisk in olive oil.
- Place bulgar in a mixing bowl. Stir in hot stock; cover tightly with plastic wrap. Let stand 10 minutes; fluff with a fork. Let cool completely.
- Stir tomato, red onion, feta, and herbs in bulgar. Toss with dressing to coat (reserve remaining). Serve topped with pomegranate seeds.

Gratuity is not included but is appreciated.



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Romaine, Cucumber, Tomato and Feta Salad with Creamy Greek Dressing

1/4 cup Greek yogurt	1 head romaine, chopped
2 tablespoons buttermilk	1/2 hothouse cucumber, halved lengthwise and sliced
1 tablespoon olive oil	1/2 cup halved cherry tomatoes
1 tablespoon chopped fresh dill	1/2 cup chopped roasted peppers
1 teaspoon red wine vinegar	1/4 sweet onion, thinly sliced
Honey, to taste	1/4 cup diced feta cheese
1 garlic clove, minced	2 tablespoons capers
1/4 teaspoon dried oregano	1 cup croutons
2 to 3 tablespoons extra virgin olive oil	
Sea salt and freshly ground black pepper	

- Stir together the yogurt, buttermilk, olive oil, dill, vinegar, garlic, oregano and sugar; season with salt and pepper.
- Whisk in olive oil; adjust seasoning.
- Add romaine, cucumber, peppers, tomatoes, onions, feta and croutons to a mixing bowl.
- Stir through dressing; adjust seasoning.

Seared Spiced Chicken or Shrimp with Tomato, Olive and Caper Sauce

1/2 pound chicken breast or jumbo shrimp
Greek spice mix
1 tablespoon olive oil
1 shallot, minced
2 cloves garlic, minced
2 tablespoons tomato paste
1/2 cup white wine
1 cup chicken stock, or as needed
1 cup crushed San Marzano tomatoes
1/4 cup sliced green or black olives
2 tablespoon capers
Zest of 1/2 lemon
Fresh basil
Sea salt and freshly ground black pepper

- Bring a sauté pan to medium heat and add the oil. Season chicken or shrimp with 1/2 of the spice mix.
- Saute, turning once, until cooked through. Remove from pan.
- Add shallots and cook until light golden brown.
- Add garlic, tomato paste and remaining spice mix; cook 1 minute more.
- Add wine and cook until reduced by half. Add stock and bring to a simmer. Cook until reduced slightly.
- Add olives, capers and zest; simmer until heated through.
- Season with basil, salt and pepper. Serve sauce over chicken or shrimp.

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Greek Herb Mix

- 2 teaspoons salt
- 2 teaspoons dried oregano
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon dried basil
- 1 teaspoon dried dill
- 1 teaspoon pepper
- 1 teaspoon dried parsley flakes
- ½ teaspoon thyme
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

- Mix together all ingredients; store in an airtight container.

Apricot, Pistachio and Orange Baklava

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| 1 cup shelled pistachios | ¾ cup water |
| 1 cup shelled walnuts | ½ cup honey |
| 1 cup packed dried apricots | ½ cup fresh squeezed orange juice |
| ½ cup golden raisins | |
| ½ cup granulated sugar | Vanilla ice cream |

- 1 box frozen phyllo, defrosted
- 10 ounces unsalted butter, melted
- 1 cup plain dry bread crumbs
- 1 cup drained mandarin oranges

- Add the nuts, dried fruit and sugar to the bowl of a food processor; process until finely chopped; set aside.
- Lay one sheet of phyllo on a clean work surface; brush with melted butter and sprinkle with some of bread crumbs. Repeat until there are 8 layers.
- Brush a 9-inch by 13-inch casserole with melted butter. Place phyllo layers in baking dish. Layer in half of the fruit and nut mixture. Scatter oranges on top.
- Repeat the second step; transfer to baking dish and top with remaining fruit and nut mixture.
- Prepare last stack of phyllo, 8 sheets high, finishing with melted butter (no breadcrumbs); place on top of the fruit and nut mixture.
- Using a sharp knife, score top layer of the baklava at 2-inch intervals, in a crosswise pattern, to create individual portions.
- Bake at 350 degrees for 40 minutes or until golden brown.
- Add water, honey and orange juice to a small saucepan; bring to a simmer and cook until sugar is melted.
- Remove from oven; let cool slightly. Pour syrup over baklava; let stand at least 2 hours and up to 1 day. Cut into pieces; serve drizzled with honey and topped with ice cream.

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