

Season 16 Episode 1614 Jay Hajj

Cocktail

Rosé Apple Delight

Serves 1

1 ½ ounce vodka
3 ounces Sam Adams Rose Cider
½ ounce lemon juice
¼ ounce Taylor's Fallernum
¼ ounce fresh ginger syrup
Bitters, to garnish
Apple slices for garnish

Method: Add vodka, lemon juice, Fallernum, ginger syrup and bitters to shaker with ice. Shake until cold to the touch. Strain into Collin's glass and top with Rose cider.

Jay Hajj Recipe

Manakish

Serves 4-6

Eat Well with Ming: Pairing the manakish with the Lebanese slaw helps increase your fiber and vitamin intake

Allergy Free Note: shellfish free, peanut free, fish free, tree nut free

2 teaspoons active dry yeast
2 cups warm water (about 110-115F)
1 teaspoon sugar
5 ¼ all purpose flour, divided
1 teaspoon salt
2 tablespoons olive oil, plus additional oil for coating dough

1. Mix the yeast in ¼ cup of warm water. Add the sugar and let stand for 10 minutes. Sift 5 cups of flour and the salt into a warm bowl, reserving additional ¼ cup of flour. Mix in the oil and rub it into the flour with your fingertips, ensuring the oil is mixed evenly throughout the flour. Form a well in the center of the flour. Pour in the yeast mixture and remaining warm water. Begin kneading by hand. If needed, add reserved flour, a spoonful at a time, until the dough is no longer sticky. Use more flour if needed. Turn out the dough onto a floured surface and knead about 10 minutes, until smooth.
2. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place free of drafts for 1 ½ to 2 hours. Dough will double size. Push down the dough and knead for a few more minutes. Divide dough into about 10 to 12 individual pieces weighing about 4 ounces each. Shape the dough into a ball by stretching out the top with your

hands and squeezing to push the dough up into a small ball shape, following this step several times. Place each dough ball on a sheet pan. Brush each with a little olive oil. Cover with plastic wrap and refrigerate for at least 10 hours or overnight.

3. Remove the dough from the refrigerator and let it rise to room temperature, at least 45-60 minutes. Stretch the balls of dough into small circles on a lightly floured surface with floured hands, then flatten with a floured rolling pin into flattened circles, about 8 inches in diameter.
4. Preheat oven to 500F.
5. Put a pizza stone in the oven or use an upside-down sheet pan or cookie sheet as a cooking surface. Bake 7-8 minutes.

Lahme Bi Ajeen Manakish (Lebanese Meat Pie)

2 cups ripe red vine tomatoes, diced very fine
1 medium onion, diced very fine
2 cloves garlic, minced
1 tablespoon pepper paste (can sub with tomato paste if desired)
2 teaspoons ground cinnamon
2 teaspoons ground cumin
2 teaspoons paprika
2 teaspoons cayenne
1 teaspoon pomegranate syrup
1 teaspoon black pepper
Kosher salt
1 pound finely ground lamb
6 Manakish
Lemon Juice

1. Preheat the oven to 505F. Put a pizza stone in the oven, or simply use an upside-down sheet pan or cookie sheet.
2. Mix together all ingredients, except the lamb, manakish and lemon in a large bowl.
3. The mixture should be on the wet side and bright red.
4. Add the meat and mix together well. Top the manakish dough with about ½ cup of the mixture and spread into a thin layer with your fingers. Bake 7-8 minutes.
5. Garnish with kosher salt and freshly squeezed lemon juice.

Za'atar Manakish

1 cup za'atar
½ cup extra virgin olive oil
6 Manakish
Labneh for garnish

1. Preheat your oven to 500F

2. Toss to thoroughly coat, being careful not to bruise the lettuce.
3. Mix the za'atar with enough oil to create a paste. Start with 2 tablespoons and add enough until you've reached the desired consistency.
4. Spread the za'atar spread evenly over each manakish with your fingers. Bake 7-8 minutes. Spread slaw evenly among manakish..

Cheese Manakish with Lebanese Slaw

1 cup shredded whole-milk mozzarella
 1 cup crumbled feta
 2 tablespoons unsalted butter, melted
 2 teaspoons Aleppo pepper, or 1 teaspoon freshly cracked black pepper
 6 Manakish
 Zest and juice of 2 lemons
 ¼ cup extra virgin olive oil
 1 teaspoon salt
 1 ½ teaspoons Aleppo pepper or red pepper flakes
 2 cups romaine lettuce, finely sliced
 ½ small red onion, finely sliced
 ½ red pepper, seeded, julienned
 ½ English cucumber, peeled and diced
 1 cup cherry tomatoes, halved
 ¼ cup coarsely chopped flat leaf parsley
 2 tablespoons chopped fresh mint leaves

1. Mix the cheese, butter, and pepper together well. Spread over manakish dough in an even layer, leaving a crust edge of about ½ inch in width.
2. Bake at 500F for 7-8 minutes.
3. Combine the lemon zest and juice, olive oil, salt and pepper in a small bowl, whisk well and set aside.
4. In a medium mixing bowl, combine the romaine, red onion, red pepper, cucumber, cherry tomatoes, parsley and mint leaves together until well combined.
5. Pour lemon dressing over the slaw.
6. Toss to thoroughly coat, being careful not to bruise the lettuce.

Ming Tsai Recipe

Lamb Okonmiyaki

Serves 4

Eat Well with Ming: Increase protein and decrease fat intake by using Greek yogurt instead of sour cream

Allergy Free Note: fish free, shellfish free, tree nut free, peanut free

½ head cabbage, finely shredded
1 cup all purpose flour
4 eggs
¼ teaspoon baking powder
½ cup bonito flakes
1 ½ cups dashi
1 tablespoon honey
2 teaspoons Worcestershire sauce
2/3 pound ground lamb
1 bunch scallions, thinly sliced, white and green separated
2 long horn chiles- blistered and charred, thinly sliced
2 cups full fat Greek yogurt
Zest and juice of ½ lemon
½ English cucumber, small diced
3 cloves of garlic, minced
1 tablespoon minced shiso
1 tablespoon minced mint
Kosher salt and freshly ground black pepper

1. In a large bowl, add 1 cup flour with 4 eggs and ¼ teaspoon baking powder. Using a whisk, whisk together and add dashi 1 tablespoon at a time until the mixture is fairly runny, you'll probably use about ¾ cup total. Add honey and Worcestershire sauce and whisk to combine.
2. Add cabbage, ground lamb, salt and pepper to taste and scallion whites. Mix well to combine. Carefully add the long horn chiles and gently mix to incorporate.
3. Heat a large sauté pan and add 2 tablespoons grape seed oil. Add mixture (you may only use ½ depending on the size of your sauté pan). Pack the mixture in and cook about 4-6 minutes, until the bottom looks golden brown and delicious. Flip and cook for another 4-6 minutes.
4. In a small bowl, add the Greek yogurt and lemon zest. Add the minced cucumber and garlic along with the shiso and mint. Stir to combine and season with salt and pepper to taste.
5. To plate, cut the okonomiyaki into slices and serve with a dollop of tzatziki and garnish with scallion greens.