

marrakech chicken

arabian nights

ingredients	12 people	25 people	50 people	75 people
All-purpose flour	¼ cup	½ cup	1 cup	1½ cups
Ground turmeric	1 tablespoon	2 tablespoons	¼ cup	½ cup
Ground ginger	1 tablespoon	2 tablespoons	¼ cup	½ cup
Curry powder	1 tablespoon	2 tablespoons	¼ cup	½ cup
Ground cinnamon	1 tablespoon	2 tablespoons	¼ cup	½ cup
Ground cumin	1 tablespoon	2 tablespoons	¼ cup	½ cup
Chicken stock	6 cups (48 ounces)	12 cups (96 ounces)	24 cups (192 ounces)	36 cups (288 ounces)
Boneless, skinless chicken breasts	12 (6 to 8-ounce) breasts	25 (6 to 8-ounce) breasts	50 (6 to 8-ounce) breasts	75 (6 to 8-ounce) breasts
Salt and freshly ground black pepper	to taste	to taste	to taste	to taste
Olive or peanut oil	½ cup, plus more as needed	1 cup, plus more as needed	2 cups, plus more as needed	3 cups, plus more as needed
Sliced onions	6 cups (about 3 large onions)	12 cups (about 6 large onions)	24 cups (about 12 large onions)	36 cups (about 24 onions)
Minced garlic	3 tablespoons	½ cup	⅔ cup	1 cup
Lemon juice	¾ cup	1½ cups	3 cups	4½ cups
Sliced black olives	2 cups	4 cups	8 cups	12 cups
Honey	½ cup	1 cup	2 cups	3 cups
Chopped fresh cilantro	2 cups	4 cups	8 cups	12 cups



helpful hints:

- For a different taste, substitute dried apricots or golden raisins for the olives. Use kalamata olives for extra flavor.
- For a delectable vegetarian version, replace the chicken with 6 ounces of sliced eggplant and 2 ounces of portobello mushrooms per person.



do it ahead:

The chicken can be made through step 9 a day in advance. Reheat in a 350-degree oven until warmed through. Add additional chicken stock or water if the stew seems too thick.



do it for less money:

This dish will also work with chicken thighs or legs. Allow one leg and one thigh per guest, and increase the cooking time by 45 minutes to an hour.

directions:

1. Preheat the oven to 250 degrees.
2. Combine the flour, turmeric, ginger, curry powder, cinnamon, and cumin in a mixing bowl. Slowly whisk in the chicken stock until smooth.
3. Season the chicken with salt and pepper.
4. Heat the oil in a large sauté pan over medium heat. Cook the chicken in batches for 3 to 4 minutes per side, or until cooked through.
5. Reserve the juices in the pan, place the chicken on a baking sheet, and move to the oven.
6. Add the onions to the pan juices in the sauté pan and cook until the onions become translucent, about 4 minutes. Add more oil as needed.
7. Add the garlic to pan and sauté for 1 minute. Slowly whisk in the chicken stock mixture. Bring the mixture to a boil, stirring constantly.
9. Add the lemon juice. Lower the heat and simmer, stirring occasionally for 10 minutes, or until the sauce thickens. If using chicken thighs or legs, let the chicken simmer in the sauce for 45 minutes to an hour. Add more stock or water if the sauce gets too thick or starts to dry out. (The dish can be made up to this point a day in advance. Return the chicken to the pan, cover tightly, and store in the refrigerator. Reheat before continuing to the next step, and add additional chicken stock or water if the stew seems too thick.)
10. Just before serving, stir in the olives and honey. Season with salt and pepper to taste. Return the chicken to the pan and simmer until heated through.
11. Garnish with the chopped cilantro and serve immediately.

equipment:

- baking sheets
- large sauté pans
- mixing bowl
- tongs
- whisk

portion size: 1 (6 to 8-ounce) chicken breast

toasted almond and feta zucchini

arabian nights

ingredients	12 people	25 people	50 people	75 people
Zucchini	3 pounds	6 pounds	12 pounds	18 pounds
Unsalted butter	2 sticks (8 ounces)	4 sticks (16 ounces)	8 sticks (32 ounces)	12 sticks (48 ounces)
Olive oil	3 tablespoons	½ cup	⅔ cup	1 cup
Onions, thinly sliced	3 pounds	6 pounds	12 pounds	18 pounds
Feta cheese, crumbled	12 ounces	24 ounces	48 ounces	72 ounces
Slivered almonds, toasted	1 cup (4 ounces)	2 cups (8 ounces)	4 cups (1 pound)	6 cups (1½ pounds)
Salt and freshly ground black pepper	to taste	to taste	to taste	to taste

equipment:

- baking sheet
- large sauté pans
- tongs or wooden spoon

directions:

1. Trim the ends from the zucchini, and cut in half lengthwise. Cut each half into ½-inch-thick slices to make a half-moon shape.
2. Heat the butter and olive oil in a large sauté pan over medium heat. Add the onions in batches and cook, stirring frequently for 15 to 18 minutes, or until the onions have reduced and become golden brown. Remove the onions from the pan. (The dish can be prepared a day in advance up to this point. Store the onions in an airtight container in the refrigerator until ready to continue cooking. Reheat the onions before sautéing the zucchini.)
3. Add the zucchini to the pan and sauté for 2 to 3 minutes, or until crisp-tender. Stir in the caramelized onions.
4. Remove from the heat and toss with the feta and almonds. Season with salt and pepper to taste, and serve immediately.

helpful hints:

- To toast the almonds, place in a single layer on a baking sheet. Bake for 10 minutes in a 350-degree oven, or until light golden. Shake pan frequently and watch carefully to prevent burning.
- The recipe calls for both butter and olive oil to help raise the low smoke point of butter. Many Middle-Eastern dishes also rely on ghee, a form of clarified butter, with a higher smoke point. To make ghee, melt butter over low heat and skim the froth from the top. Continue cooking the milk solids until they start to brown and give off a nutty aroma. Pour off the clear butter into a container, leaving behind any milk solids, and store in the refrigerator for up to 6 months or in the freezer for up to a year. Use as needed for high-heat sautéing.

do it ahead:

The onions can be caramelized a day in advance and refrigerated. Reheat before adding the zucchini.

do it for less time:

Don't overload the pans when cooking the onions. The more onions in the sauté pan, the longer it will take for them to caramelize. It is far more time-efficient to divide the onions among several pans or cook them in batches.

portion size: 6 ounces