



Les Marmitons

NEW JERSEY

April 2026 Event

Chef Justice Stewart

First Course: Moroccan Mint Tea

Second Course: North African Lamb Meatballs

Third Course: Moroccan chickpea salad

*Fourth Course: Rabbit Tagine with preserved lemons & Olives,
roasted eggplant & couscous*

Fifth Course: Moroccan Strawberry Milk Shakes



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1st Moroccan Mint Tea

**Moroccan Mint Tea Prep Time: 8 min | Cook Time: 7 min | Servings: 32 servings
(Scaled 8x)**

4 liters of water 8 level tablespoon Chinese green tea leaves (Gunpowder type)	2.5 cups of sugar 8 bouquets of mint
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Instructions:

Place a bouquet of mint in each of 6 teapots along with 2.5 table spoons of sugar

Bring water to boil in a pot, then add the tea and let steep to 2 minutes.

Transfer the tea to another pot, straining the tea leaves in the process

Fill the teapots with the tea and serve



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2nd Course: North African Lamb Meatballs

Serves 32

Meatballs

8 pounds ground Lamb meat
12 cups cubed day-old firm white bread
8 cups milk
8 egg, beaten
2.67 tbsp salt
2 tsp black pepper
32 garlic cloves, minced
1 tsp grated nutmeg
2.67 tbsp ground ginger
2.67 tbsp turmeric
5.33 tbsp paprika
2 tsp cayenne
2 tsp ground cloves
2 tsp ground coriander
1.33 tbsp ground cumin
1 1/2 Cups chopped parsley
1 1/2 Cups chopped cilantro
1 1/2 Cups finely chopped scallion

all purpose flour, for dusting
olive oil or vegetable oil

Tzatzki sause:

16 (8 ounce) containers plain yogurt
16 cucumbers - peeled, seeded and diced
1 cups olive oil
4 lemon, juiced
salt and pepper to taste
8 tablespoons chopped fresh dill
24 cloves garlic, peeled

Instructions:

Meatballs:

Pre-heat your oven to 400F. Soak the bread in milk, remove and squeeze out excess liquid.

In a mixing bowl, put squeezed-out bread, ground meat and egg. Add salt, pepper, garlic, nutmeg, ginger, turmeric, paprika, cayenne, cloves, coriander and cumin. Mix well with hands to distribute seasoning.

Add 1 cup each of parsley, cilantro and scallion, and knead for a minute. May be prepared several hours in advance, up to a day.

With hands, roll mixture into small round balls about the size of a quarter. Dust balls lightly with flour. Heat a few tablespoons of oil, or a quarter-inch depth, over medium-high heat and fry meatballs until barely browned, about 2 minutes per side.

Put the meatballs in a baking dish and bake them for 15 minutes, remove them and serve with Tzatziki & spicy Harissa sauce (recipe below). Bon Appetit!

Tzatziki sauce:

In a food processor or blender, combine yogurt, cucumber, olive oil, lemon juice, salt, pepper, dill and garlic. Process until well-combined. Transfer to a separate dish, cover and refrigerate for at least one hour for best flavor.



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3rd Course: Moroccan chickpea salad

Serves 32

Chickpea Salad	Dressing
6 cup farro cooked	1 ½ olive oil
16 cups chick peas (15 ounce cans), rinsed and drained	1 ½ cups freshly squeezed lemon juice about 1 small lemon
26 cups grated carrots pregrated or freshly grated from about 4 large/medium carrots, about 10 ounces	5 Tbs dijon
43 ounces baby arugula	8 ⅔ teaspoon maple syrup or honey
3 cup toasted almonds, or pumpkin seeds (pepitas)	6 ½ teaspoon chili powder
3 cup crumbled feta	4 ⅓ teaspoon salt
1 ½ cup golden raisins	2 ⅙ teaspoon cinnamon
½ cup chopped fresh mint	

Instructions:

In a medium saucepan, cook the farro according to package directions.

While the farro cooks, place the chickpeas and carrots in a large serving bowl.

In a small bowl or measuring cup (my favorite for easy pouring), whisk together the dressing ingredients: olive oil, lemon juice, Dijon, maple syrup, chili powder, salt, and cinnamon. Taste and adjust as desired.

Once the farro has finished cooking, fluff with a fork, then add to the serving bowl.

Pour the dressing over the top, just until it is moistened, then stir to combine.

Add the arugula (see recipe note if not eating all of the salad within a day or so) and stir again, adding a bit more dressing as desired. Sprinkle with the pistachios, feta, raisins, and mint. Enjoy immediately or refrigerate until ready to serve.



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**4th Course: Rabbit Tagine with preserved lemons & Olives,
roasted eggplant & couscous**

Serves 32

Rabbit Tagine	Tagine
32 rabbits legs	10 tablespoon olive oil for drizzling
18 garlic cloves grated	8 tablespoons of harissa paste
16 tablespoons olive oil	4 small red onion sliced thin
4 pinches of saffron threads	10 carrots sliced thin
12 teaspoon paprika	4 cinnamon stick
12 teaspoon turmeric	10 garlic cloves chopped finely
6 teaspoon coriander	6 tbs ras el hanout
10 preserved lemon seeds removed and chopped finely	2 cup whole castelveltrano olives
10-15 tablespoons preserved lemon ribs minced	2 cup dried apricots roughly chopped
8 cups chicken stock	4 preserved lemon sliced thin for garnish
	Parsley chopped for garnish

Instructions:

In medium sized bowl, add the grated garlic, olive oil, saffron, spices and chopped preserved lemon and whisk to combine.

Add the rabbit pieces to the bowl and rub the marinade all over the chicken and set aside.

Heat a medium sized cast iron skillet on medium heat and drizzle with olive oil. Place rabbit, down into the skillet and brown until it is deep golden, about 5-7 minutes. Then turn rabbit over and cook for another 4-5 minutes.

While rabbit is cooking, add 1 cup of water and preserved lemon juice to the same bowl you used to marinate the chicken, and give it a quick whisk to pick up any leftover marinade and set aside.

Once rabbit is done cooking on both sides, remove from skillet and set aside on a plate.

In the same skillet, add sliced onions and carrots and sauté until onions are just softened, about 2-3 minutes.

Add the garlic and ras el hanout and sauté for another 1-2 minutes.

Nestle rabbit on top of vegetables, skin side up and pour chicken stock, cinnamon stick and preserved lemon juice mixture into the skillet and bring rabbit up to a simmer and cook until it is cooked through, for another 15-20 minutes.

Towards the last 5-10 minutes of cooking, scatter the olives, chopped apricots and sliced preserved lemon. Once done, garnish tagine with fresh chopped parsley and serve.

Cous Cous with golden raisins	
3 packages of Dari Moroccan cous cous (I think they are 2 pounds each)	10 cups chicken stock
7 tablespoons olive oil	5 cups couscous
1 ½ cups finely chopped onion	2 teaspoon coarse salt
7 garlic cloves (minced)	1 teaspoon pepper
2 teaspoon cumin	¾ cup golden raisins
1 teaspoon cinnamon	1 ½ cup toasted sliced almonds
	5 tablespoon chopped fresh parsley
	2 cups Orange Juice

Heat a large saucepan to medium-high. Add olive oil, onion, garlic and spices. Sauté until the onions are translucent, stirring occasionally – about 5 minutes.

Add broth. Cover the pot and bring to a boil.

Remove from heat stir in couscous. Let sit for 10 minutes, or until the couscous has absorbed the broth.

Stir in raisins, almonds and parsley before serving.

Tip: I like to soak the raisins in simmered orange juice to reconstitute them and give a citrusy “pop” to the cous cous

Spiced Eggplant	
8 eggplants, cubed (skin on)	olive oil
3 oz Aleppo pepper (I have some)	2 lemons
Kosher salt	

Preheat the oven to 375F.

Drizzle the eggplant with olive oil and season with salt and Aleppo pepper.

Roast for 15-20 minutes or until the eggplant caramelizes slightly, remove from the oven and drizzle with lemon juice and serve warm.



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5th Course: Moraccan Strawberry Milk Shakes

Serves 32 (5 batches)

7.5 oz Beet Juice	15 cups Strawberrys
5 oz Rose Water	Ice
2 cup honey	
64 oz of Almond Milk	

Instructions:

In a blender combine: 1.5 oz of Beet juice, 1 oz of Rose water, 6 Tbsp Honey, 2 cups Honey, 3 cups strawberry, then fill the blender with ice and blend until smooth.

Pour into pitcher and place in freezer to chill and thicken