



*Les Marmitons*  
**NEW JERSEY**

*November 2018 Event*  
*Chef George Mandakas*

*First Course: Greek Savory Meatballs with Cucumber Sauce*

*Second Course: Dakos Salad*

*Third Course: Shellfish Youvetsi*

*Fourth Course: Greek Style Braised Lamb Chops*

*Fifth Course: Baklava Cigars with Yogurt.*



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## **First Course:Greek Savory Meatballs with Cucumber Sauce**

**Serves 24**

<p><b><u>For Mix:</u></b> 2 red onion, grated 4 lb ground beef 2 lb ground pork 8 garlic cloves, minced 2 cup panko breadcrumbs 2 egg 1/2 cup fresh parsley, finely chopped 12 large mint leaves, finely chopped (spearmint if you can, it's authentic)</p>	<p>1 tsp dried oregano 2 tbsp extra virgin olive oil 1/2 tsp salt Black pepper</p> <p><b>For Cooking:</b> 2 cups flour any white 12 tbsp olive oil Finely chopped parsley optional, for garnish</p>
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<p><b><u>For Tzatziki</u></b> 6 English cucumber (grated with juice squeezed out) 8 cups plain Greek yoghurt 6 tbsp lemon juice 6 garlic clove, minced</p>	<p>6 tbsp extra virgin olive oil 3 tsp salt 1 1/2 tsp white pepper</p>
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**Instructions:**

Prepare Tzatziki by mixing all ingredients and setting aside in refrigerator until ready to serve.

For meatballs, grate the onion straight into a large bowl, then add remaining Meatball ingredients. Use your hands to mix well for a few minutes until the mixture is quite smooth and very well combined.

Measure out heaped tablespoons and dollop onto a work surface - should make around 32 - 35. Then roll into balls. Drizzle with olive oil then place on sheet pan. Cook in 375 oven for 10 minutes or until cooked. Cook in 2 to 3 batches: Dredge meatballs lightly in flour, shaking off excess, then place in the skillet. Roll them around and cook for 5 - 6 minutes, until nicely browned all over. Remove onto plate, cover to keep warm and repeat with remaining meatballs.



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## **Second Course: Dakos Salad**

**Serves 10**

<b>3 loaf country bread, sliced into 1/2-inch thick slices</b>	<b>6 English cucumbers, quartered and cut into 1/2-inch dice</b>
<b>3 cup Greek olive oil, plus more for brushing on bread</b>	<b>6 ripe beefsteak tomatoes cut into 1/2-inch dice</b>
<b>Salt and freshly ground pepper</b>	<b>3 red onion, peeled, halved and thinly sliced</b>
<b>3/4 cup fresh lemon juice</b>	<b>3 C Crumbled Goat cheese</b>
<b>3 tablespoon chopped fresh dill, plus more for garnish</b>	<b>3 C Crumbled Feta</b>
	<b>Chili oil, for drizzling, optional</b>

### **Instructions:**

Preheat the grill. Brush the bread with oil on both sides and season with salt and pepper. Grill bread on both sides until lightly golden brown. Remove the bread to a platter and let sit at room temperature to get slightly hard.

Meanwhile, whisk together 1 cup olive oil, lemon juice, and dill in a medium bowl. Season, to taste, with salt and pepper. Fold the cucumber, tomatoes, onion, and feta into the oil mixture and let stand at room temperature for 30 minutes. Spoon the mixture over the bread. Garnish with additional dill and drizzle with chili oil, if desired. Serve immediately.



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## Third Course: Shellfish Youvetsi

Serves 24

<b>Ingredients</b> Tomato shellfish broth 1 Can (#10) Whole Plum Tomato ¼ c Garlic, minced 1/2 c Olive oil 1 can (46oz) Clam Juice	1 Qt Shrimp Stock 2 oz Ouzo Salt & pepper
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### Instructions:

Add garlic and oil into stock pot, lightly brown. Add hand crushed plum tomatoes, clam juice, shrimp stock, ouzo and salt and pepper. Bring to boil then reduce for 20 minutes.

<b>Toasted Orzo:</b> 2 lbs Orzo pasta 9 cups chicken stock 6 tbsp extra virgin olive oil 1 1/2 red onion diced 9 cloves garlic diced	2 bunches chopped fresh parsley 3 tablespoon dried oregano 3 tsp chilli flakes
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### Procedure:

Start frying the red onion and then the garlic in olive oil for a few minutes.

Add the orzo pasta and coat with the oil in the pan and fry for another minute before adding the tinned chopped tomatoes and the dried oregano.

Add 2/3 of the chicken stock and reduce the heat to a simmer and pop the lid on the pan (check this periodically as you may need to add more stock or water if you run out if it starts to dry out).

Cook the orzo pasta for about 15-20mins on a low heat and covered, stirring occasionally (you are looking for an al-dente texture to the Orzo pasta and to be a little loose).

<b>Seafood (per serving):</b> <b>90 New Zealand cockles</b> <b>50 P.E.I Mussels</b> <b>50 Gulf shrimp</b> <b>24 tbsp Minced garlic</b> <b>6 cups White wine</b> <b>3 cups Feta cheese, crumble</b>	<b>2 bunches Chopped parsley</b> <b>2 bunches Chopped chives</b> <b>8 oz Tomato shellfish broth</b> <b>Olive oil</b> <b>½ # Orzo, toasted</b> <b>6 Baguettes</b>
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**Procedure:**

In medium sauté pan cover bottom of pan lightly with oil. Heat to smoking quickly brown garlic lightly add shellfish toss altogether deglaze with white wine and cover to steam. Add shellfish broth, check seasoning. Add 8 oz of toasted orzo, feta cheese toss to mix but not melt all cheese. Toss with chopped parsley and chopped chives.

In separate sauté pan heat 2 tbl. oil. Place shrimp and sear (or broil) for 1 minute each side. Season.

**Plating:**

Place orzo mixture in bottom of bowl, add seafood (minus shrimp) and toss together. Top with broiled shrimp, crumbled feta, and chopped parsley. Serve with crusty bread.



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## **Fourth Course: Greek Style Braised Lamb Chops (Arni Riganato)**

**Serves 24**

<b>2 cup olive oil</b>	<b>2 cup red wine</b>
<b>15 pounds bone-in lamb loin chops</b>	<b>4 tsp. dried oregano</b>
<b>2 cups flour</b>	<b>4 bay leaf</b>
<b>large pinch of cayenne pepper</b>	<b>8 tbsp. dijon mustard</b>
<b>4 yellow onion, diced</b>	<b>1 1/3 cup lemon juice</b>
<b>16 cloves of garlic, smashed</b>	<b>4 teaspoon salt</b>
<b>4 cup chicken broth</b>	<b>Pepper, to taste</b>

### **Instructions:**

In a small bowl, combine flour, a pinch of salt and a little dash of cayenne (optional), toss to combine. Press all sides of the lamb into the flour so that it is lightly coated in flour.

Add oil to a large, rondeaux and place on a burner with the heat set to medium – high. Saute the lamb chops in batches, depending on the size of the skillet. Flip each piece after five minutes and then cook for another five minutes. Your goal is to saute the lamb until it's just only slightly pink in the center.

Add onions to the rondeaux with the smashed garlic. Saute until onions have softened, about 4 minutes.

Add in chicken broth, red wine, mustard, oregano and bay leaf, stir until well combine and scrape up any brown bits in the bottom.

Nestle lamb back into the sauce. Cover and simmer for thirty minutes. Flip the lamb, add the lemon juice, salt, and pepper, cover, and simmer the mixture for another thirty minutes.



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## **Fifth Course: Baklava Cigars with Yogurt**

**Serves: 24**

<b>INGREDIENTS:</b>  1 cup roasted unsalted pistachios meat. 3 Tablespoons simple syrup.** 1/2 1lb package of phyllo dough, about 18 sheets. 1/2 cup melted butter.  For the Simple syrup (x2, divided):	1 cup sugar. 1/2 cup water. 1/2 teaspoon lime juice. 1/4 cup honey. 1 cinnamon stick  2 Qts Greek Yogurt (Vanilla, Full fat) 1 cup honey 1 cup crushed walnuts
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### **Instructions:**

Instructions

Make the syrup:

In a saucepan over medium heat, combine syrup ingredients until it boils, reduce heat and simmer for 10 minutes.

Set aside to cool completely.

Make the filling:

In your food processor, pulse the pistachios until finely ground. Add simple syrup to the pistachios and mix well until you get a sticky coarse paste.

Assemble the rolls:

Preheat oven to 320F

On a clean working surface, take two phyllo sheets out, brush lightly by melted butter. Spoon about 1 1/2 Tablespoons of the filling and form a log on the short side of the sheet and roll all the way through.

Brush the finished roll with more butter and place in a baking sheet.

Bake in oven until top is golden brown, about 40 minutes depending on your oven.

Pour 1/2 to 1 cup of simple syrup over and let it cool completely, preferable overnight if you can.

Take phyllo cigars out, cut into 2 or 4 equal parts.

Plating:

Heaping tablespoon yogurt swiped on plate. Top with 1 or 2 Cigars and dress with honey and crushed walnuts.