

Fresh Homemade Pita Bread with Lemon Chicken Feta Skewers

BY CHEF JOSH STEINER & WALLIS TOSI

PITA BREAD INGREDIENTS

1 cup warm water

2 tsp. active dry yeast

1 tsp. granulated sugar

3 cups all-purpose flour, divided

1 tbsp. extra-virgin olive oil

1 1/2 tsp. kosher salt

LEMON CHICKEN FETA SKEWERS INGREDIENTS

1/2 cup lime juice

2 lemons

1/2 cup honey

1 garlic clove, minced

1 pound boneless skinless chicken breasts

1 each medium green, sweet red, and
yellow bell peppers

1 medium red onion

1 eggplant

3 Roma tomatoes

2 whole lemons

1/2 cup Feta cheese, crumbled

Salt and pepper



PITA BREAD DIRECTIONS

Place a pizza stone or large cast iron skillet in your oven and preheat to 500°. In a large bowl, combine warm water, yeast, and sugar and stir until dissolved. Stir in ½ cup flour and let sit for 15 minutes, until mixture foams.

Add oil, salt, and 2 cups flour (reserving ½ cup) and stir with a wooden spoon until a shaggy mass forms. Dust a clean surface with some of reserved flour and knead until smooth and elastic, about 7 minutes, adding more of the reserved flour if the dough is too sticky. Dough should be soft and moist. Place dough in a clean large bowl and cover with plastic wrap. Leave in a warm place until dough has doubled in size, about 1 hour.

Lightly dust a clean surface with flour. Punch down dough and turn it out. Divide dough into 8 pieces and roll into balls. Cover with a towel or plastic wrap and let rest 10 minutes.

Working one at a time, roll each round into a ¼"-thick circle about 8" wide, sprinkling dough with extra flour if it starts to stick. Open your oven and place as many pitas that will fit on your skillet or stone. Let bake until an air pocket balloons and the pita begins to brown 3 to 5 minutes. Cover baked pitas with a clean kitchen towel to keep warm.

SKEWERS DIRECTIONS

Cut the chicken breasts into small cubes and season generously with oil, lime juice, salt, and pepper. Heat a skillet on stovetop. Sear chicken on each side for a few minutes until outside is cooked and color has changed. Remove chicken and allow to cool.

Cut your vegetables into roughly the same sizes as the cubed chicken. To build the skewers, cut your lemons in half and place at the bottom of each skewer. Then build your skewers as you traditionally would, alternating between each piece of chicken and all the vegetables until the skewer is filled.

Reheat your pan to fairly hot. Place skewers in pan and then drizzle with honey, then season with salt and pepper. Flip and rotate skewers as needed until the chicken is firm and the vegetables still have some snap to them. You can also add a little wine and scrape the bottom of the pan as you cook to release all of the flavors. A little char is to be expected on parts of the skewers.

BUILD

Cut your pitas in half and then slice through the middle to form a pocket. Hold cooked skewers upside down over pita pockets and pull the chicken and vegetables off the skewers into them, squeezing the lemon as you do to coat everything with juice.

Sprinkle your pita sandwiches with feta cheese. Enjoy!

CHAI TEA TODDY

BY ZACK JENNINGS AT BAR 409

INGREDIENTS

2oz Whiskey
8oz Strong Brewed Chai
(Black tea)
1 oz Date Syrup
1 oz Banana Milk

DIRECTIONS

Steep your chai tea, strong, for 5 minutes.
Pour whiskey and date syrup into a handled cup or mug.
Strain chai tea and add in.
Add banana milk in.
Gently stir and enjoy!
If you would like to garnish, you can use a cinnamon stick.

BANANA MILK

2 Bananas
32oz Almond Milk

DIRECTIONS

Mash bananas in a large bowl.
Add almond milk & combine.
Let steep in refrigerator for 8 hours.
Strain off sediment with cheesecloth.
Pour into sealable container.

DATE SYRUP

1lb Medjool dates
6 crushed cardamom pods
2 cups sugar
2 cups water

DIRECTIONS

Cut dates
Add dates, cardamom, sugar, and water into a pot on high heat.
Boil for 20-25 minutes.
Take pot off heat & let dates steep for 1 hour.
For a stronger, richer syrup, let sit in fridge overnight before removing dates.
Strain off dates & chill.

DATE SYRUP

5 grams Assam black tea
1 gram pink peppercorn
2 grams Ceylon cinnamon
3 cloves
300 grams water

DIRECTIONS

Place tea, peppercorns, cinnamon, and cloves into measuring glass.
Pour hot water over and steep for 5 minutes.
If you prefer using a store bought chai, use a high-quality brand with no added sweeteners.

SUDAN ARNOLD PALMER

BY ZACK JENNINGS AT BAR 409

INGREDIENTS

2oz 3 rum blend
1oz Lime
1/2oz Date Syrup
2oz Over-steeped Chai
(black tea), cooled
Soda water

DIRECTIONS

In a cocktail shaker, add rum, lime, and date syrup.
Add ice and shake for 10 seconds.
Add ice into glass and strain chai tea into it.
Pour cocktail in shaker over the tea.
Top with a splash of soda water.
Stir gently and enjoy!

*Soirée
For
Sudan*
2020 EXCLUSIVE RECIPE

