

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A New Series Hosted by Rocco DiSpirito

BENARES

Thursday, October 1, 4:00pm EDT

We are excited for you to join Rocco DiSpirito as he chats with Chefs Dhandhu Ram and Jiban Sarkar of Lower Manhattan's **Benares**. Chefs Dhandhu and Jiban will show participants how to make a delicious *Cheema Thenga* (Shrimp Curry) and *Raan E Akbari* (Leg of Lamb in a Rum Sauce).

PLEASE DONATE

This event is FREE and we encourage you to support **Community Food Advocates**, a food-security charity located on Wall Street and chosen by Benares.



ABOUT BENARES

Benares Indian Restaurant is an authentic fine dining Indian cuisine with a full service bar. Its menu offers a variety of non-vegetarian, vegetarian, vegan and gluten-free dishes. They also have prix fixe lunch specials, bottomless brunch and daily happy hours. They are open for outdoor dining from 1p-9p daily and are located five minutes walking distance from the World Trade Center.

ABOUT CHEFS DHANDHU + JIBAN

Executive Tandoori Chef Dhandhu Ram (L) has crafted his marinating and grilling skills by working with some of India's finest chefs throughout his career. Previously, Ram was the co-executive chef at the Michelin-starred restaurant Tulsi.

Executive Chef Jiban Sarkar (R) is a seasoned master of authentic Indian cuisine. His culinary expertise shines as he creates elevated and innovative regional Indian dishes. Celebrated in *The New York Times*, Sarkar has worked at many notable top-tier Indian restaurants in New York City.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram** tagging **#DineAroundAtHome** and **@DowntownNYC** for a chance to win a personal 30-minute cooking class with either Chef Jiban Sarkar or Chef Dhandhu Ram. Be sure to tag **@benares_nyc** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm EDT.

For more details visit **DowntownNY.com/DineAround**.

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information visit downtownny.com or follow us on Facebook, Instagram and Twitter @DowntownNYC.



Cheema Thenga (Shrimp Curry)



Shrimp Marinade

SERVES: 2**INGREDIENTS:**

- 6 jumbo tail-on shrimp (shelled, deveined, and cleaned)
- ½ tsp minced garlic (1 small clove)
- ½ tsp ginger root, minced
- ¼ tsp turmeric powder
- ¼ tsp ground cumin seeds
- ¼ tsp ground coriander seeds

METHOD:

Place shrimp in a large bowl, add garlic, ginger, turmeric, cumin, and coriander and mix all together. Marinate shrimp in the refrigerator for 30 minutes to 4 hours.

Cook + Plate

INGREDIENTS:

- marinated shrimp (see above recipe)
- 1 tsp neutral cooking oil
- 4 oz yellow mustard seeds (scant ¾ cup)
- 5 fresh curry leaves†
- ½ cup coconut milk
- cilantro for garnish

METHOD:

Place medium saute pan on medium heat, add oil to heat. When the oil shimmers, add mustard seeds and curry leaves - cook for 3 minutes shaking the pan often. Remove chilled shrimp from the refrigerator, and gently stir ingredients to redistribute the seasonings. Add the shrimp to the hot pan and cook for 3 minutes, turn and cook the other side for another 2 minutes. Add in the coconut milk and simmer for 2-3 more minutes. Remove from heat and let it cool in the pan as the sauce will continue to thicken. Plate up shrimp first, then pour sauce over, and garnish with cilantro. Serve with Basmati rice.



Raan E Akbari (Leg of Lamb in a Rum Sauce)



Lamb Marinade

SERVES: 2**INGREDIENTS:**

- 1 lb boneless leg of lamb, cut into 1 ½" cubes
- 1 tsp. minced garlic (1 med clove)
- 1 tsp minced ginger root
- ½ tsp garam masala
- ½ tsp red chili powder
- ¼ tsp salt
- 4 tsp whole-milk plain yogurt

METHOD:

In a large bowl add lamb, garlic, ginger, chili powder, garam masala, salt, and yogurt. Toss well and marinate in the refrigerator for 30 minutes to 24 hours.

Cook + Plate

INGREDIENTS:

- marinated lamb (see above recipe)
- 1 Tbsp neutral cooking oil
- ½ cup chopped onions
- ½ cup chopped tomatoes
- 1 tsp minced garlic (1 med clove)
- ¼ tsp salt
- 1 tsp dark rum
- cilantro to garnish

METHOD:

Remove lamb from the refrigerator. Loosely thread cubes on skewers, and let sit out for 20-30 minutes. Preheat cast iron grill pan or outdoor grill. Cook over high-heat for 10 to 12 minutes, rotating several times. Chef will prepare the lamb using a tandoor clay oven

While lamb is cooking, place a medium saute pan over medium heat, add oil. When oil is shimmering, add onions, tomatoes, garlic, salt and rum^{††}. Simmer for 4-5 minutes until the sauce has thickened a bit.

Place cooked lamb on a platter, pour hot sauce over it, add chopped cilantro to garnish. Serve with Basmati rice.

† † Chef will flambé the dish. Do not try this at home if you are not experienced with this technique.