

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](http://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.

## CROWN BIRD DINNER



### Grilled Citrus-Marinated Chicken

**NOTE:** Chicken should be marinated for 24-36 hours in advance – please see recipe below and plan accordingly. **SERVES:** 4-6

**INGREDIENTS:**

- 1 3-4 lbs whole heritage chicken
- 1 ½ Tbsps ginger juice (bottled or 1" knob)
- 7 whole coriander seeds
- ½ cup grapefruit juice (2/3 grapefruit)
- 2 ½ Tbsps Kosher salt
- 7 whole black peppercorns
- ¾ cup orange juice (3 oranges)
- 4 Tbsps minced jalapeño
- 1 whole star anise pod
- ¼ cup lemon juice (1 lemon)
- 1 ½ Tbsps minced habanero
- 1 medium shallot, minced
- ⅓ cup lime juice (3 limes)

**MARINADE:**

Cut the chicken in half down the breastbone, separating the bird in two halves. In a medium mixing bowl, combine the citrus and ginger juices. Add the salt and whisk until it is fully dissolved. Place the juice mixture, jalapeño, habanero, and shallots in the bowl of a food processor or high-performance blender, and lightly pulse to combine until smooth. Place the chicken in a Tupperware container or large ZipLoc bag, then cover with the marinade and add the coriander, black peppercorns, and star anise. Place in the refrigerator and allow it to sit for at least 24 hours. Afterwards, remove the chicken from the marinade and dry on a resting rack placed over a tray in the refrigerator for 8-12 hours.

**COOK + SERVE**

Remove chicken from the refrigerator and let it temper for 30 minutes. Meanwhile, preheat the oven to 450°F. Over medium-high heat, cook chicken skin side down in a preheated cast iron grill pan or skillet to char undisturbed for about 7 minutes. Transfer charred chicken to a baking sheet skin side up (do not crowd the pan) and cook in the oven for about 15 minutes or until the internal temperature reads 165°F. Remove the chicken from the oven and allow it to rest at room temperature for at least 10 minutes. Serve with your favorite hot sauce and garnish with any combination of fresh jalapeño, radish, watercress, or cilantro.

### Kale Caesar Salad

#### Kale Salad

**SERVES:** 4

**INGREDIENTS:**

- 6 cups black kale, chopped & massaged
- 3 Tbsps Caesar dressing
- 4 Parmesan crisps
- salt to taste
- 1 Tbsps grated Parmesan cheese

**METHOD:**

In a medium mixing bowl, mix the kale with Caesar dressing. Divide dressed kale onto four plates and top with grated Parmesan. Garnish each plate with one Parmesan crisp and serve.

#### Parmesan Crisps

**INGREDIENTS:**

- 1 packed cup Parmesan cheese, grated

**METHOD:**

Lay the grated cheese on a silpat in ten even piles. Bake at 350°F for about 15 minutes in a preheated oven until golden. If using a convection oven, set the fan to low. Recipe makes extra crisps; store in an airtight container in the refrigerator.

#### Caesar Dressing

**INGREDIENTS:**

- 1 large egg
- 1 large egg yolk
- 2 ⅓ cups grapeseed oil
- 1 cup + 2 Tbsps extra virgin olive oil
- ¼ cup Parmesan cheese
- 1 tsp anchovy paste
- 1 Tbsp Dijon mustard
- 3 ¼ oz white balsamic vinegar
- 2 tsps salt

**METHOD:**

Combine eggs, vinegar, anchovy, mustard, Parmesan cheese and salt in a blender or Vitamix, on low speed. Slowly add in the grape seed oil and extra virgin olive oil until fully emulsified. After all ingredients are blended, pass through a fine strainer. Recipe makes extra dressing that lasts one week in the refrigerator.



## Grain Salad

**SERVES:** 4-6

### INGREDIENTS:

- ½ medium carrot
- ⅓ large celery stalk
- full ½ cup Du Puy (green) lentils, rinsed & sorted (to remove foreign particles)
- full ½ cup cracked freekeh, rinsed & sorted (to remove foreign particles)
- 1 small butternut squash (or ½ medium)
- 1 tsp olive oil
- 5 tps unsalted butter
- Kosher salt to taste
- 2 scallions, chopped
- 2-3 Tbsps chopped parsley
- 2-3 Tbsps chopped fresh mint
- 2-3 Tbsps diced preserved lemon\*
- 2-3 Tbsps toasted pumpkin seeds
- 2-3 Tbsps toasted sunflower seeds
- 1 whole lemon cut in half (to juice at the end)
- extra virgin olive oil
- ½ + tsp harissa paste\* (add more if you like it hot)
- sea salt to taste

### METHOD:

To cook the lentils: In a 4 qt saucepan add 2 cups of water, add the carrot and celery and bring to a boil on high heat. Once at a boil, add the lentils and adjust the flame to a medium-low heat. Cook at a gentle simmer for 30 minutes, do not allow it to boil. When checking for doneness, the lentils should retain a small bite. Once done, remove the carrot and celery, add salt to taste and let lentils cool and reserve in the liquid.

To cook the freekeh: In a separate 4 qt saucepan bring 2 cups of water to a boil, add the freekeh and cook uncovered for 20 minutes or until the water is absorbed and the grain is tender to the bite. Salt to taste. Set aside to cool.

To cook the butternut squash: Peel, deseed, and dice the squash, set aside. Heat the oil in a large saute pan on the stove on a medium flame. Add the diced squash and cook for 2 to 3 minutes until lightly browned. Add the butter and continue to cook for another minute or two; be sure to not burn the butter. Season with salt and transfer to a platter or tray to cool.

To finish & serve: In a large bowl, mix the prepared lentils, freekeh, and squash, add scallions, preserved lemon, herbs, and seeds. Squeeze the lemon over the salad and pour in a healthy amount of olive oil. Finish with the sea salt and harissa to taste.

*\*Found in most Middle Eastern grocery stores or online.*

## Chef India's Mac & Cheese†

**SERVES:** 6-8

### INGREDIENTS:

- 1 lb short pasta, any shape of your choice
- 5 ⅓ Tbsps butter
- 2 tps Dijon mustard
- shy 3 ¾ cups milk
- 1 cup Gruyère cheese
- 2 tps Worcestershire sauce
- shy ¾ cups flour
- 1 cup cheddar cheese
- Espelette pepper to taste

### METHOD:

Boil pasta in salted water. When cooked, strain pasta, dress with a bit of oil and reserve for when the cheese sauce is ready. Preheat the oven to 375°F. Bring the milk to a boil then lower the flame and simmer. In a separate pan on medium heat, melt the butter then add the flour; cook for 5-7 minutes stirring often making sure it does not burn. Ladle by ladle, add the hot milk to the flour and butter mixture while whisking. Once all incorporated, add Dijon, Worcestershire sauce, cheese, Espelette pepper and salt to taste. Allow to cook for 10 minutes before adding the pasta. Add cooked pasta to the cheese sauce, taste and season accordingly. Place in a buttered 9" x 13" (or 3 qt) baking pan and finish off with a little more cheese on top. Bake at 375°F for about 20 minutes or until the top is golden brown.

† Chef India's Mac & Cheese is not included in the Crown Bird Dinner, but occasionally found on Crown Shy's menu.